

mabuhay

December 2017

CHRISTMAS LIGHTS UP THE CAPITAL

Nothing says Maligayang Pasko
like our all-Pinoy gift ideas and
a jolly holiday guide to Manila

From Osaka to Vancouver:
the future of coffee

Blasting flowers into outer space:
Tokyo's modern ikebana

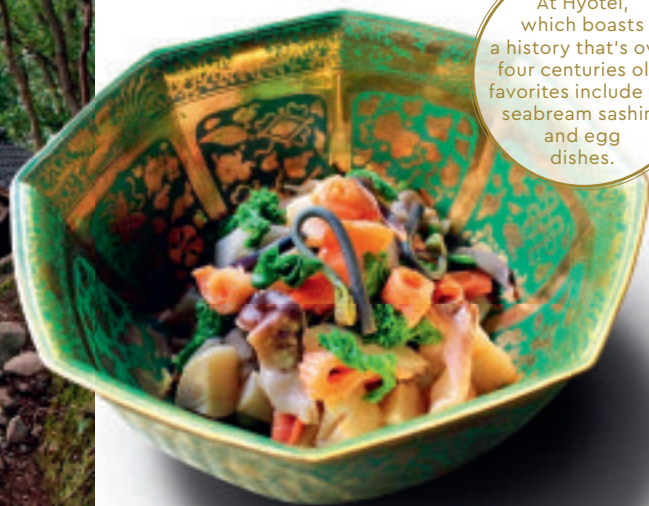
Cultivating community in
Auckland's urban gardens

📍 Kyoto

Culinary calling cards

This winter, warm up by dining at one of these five innovative kaiseki restaurants that put their own spin on a 500-year-old Japanese dining tradition

FOOD + DRINK



At Hyotei, which boasts a history that's over four centuries old, favorites include the seabream sashimi and egg dishes.

Yagenbori Sueyoshicho

Kimono-clad waitresses serve cold-weather delicacies in this ryokan-style restaurant in a 130-year-old tea house. Highlights include the egg custard, rice with clams and sashimi purchased fresh from fishermen every day. Seating is on tatami floors, and walls display humorous prints of Japanese rural life by the late American printmaking artist Clifton Karhu. yagenbori.co.jp

Shoraian

December is the perfect time to dine at Shoraian, as getting there includes a scenic winter trek. It is situated atop a hill at the end of Arashiyama's bamboo grove, and overlooks the Katsura River. Shoraian specializes in tofu-based kaiseki, a style of cooking that comes from Buddhist monasteries. The silken blocks of tofu are exquisite and the menu also includes sashimi sets. shoraian.com

Gion Nanba

A little yellow door is the only marker indicating the presence of this Michelin-starred spot. Hidden in an alley off Shijo Street in Gion, it offers eight- to 11-course kaiseki dinners at the chef's table or in private rooms with emerald-green sofas. Chef Osamu Nanba changes the menu each night depending on what's in season. Eel, mackerel and snapper are abundant now. kyotonanba.com

Hyotei

Step back in time at Hyotei in the middle of Nanzenji Temple's picturesque garden. Built more than 400 years ago by the Takahashi family, the restaurant is now operated by Eiichi Takahashi, the 14th generation of his family to do so. Hyotei retains its charming ryokan décor with big windows, and the chef uses minimal seasoning to best bring out the original flavors of the food. hyotei.co.jp

Nikuno Takumi Miyoshi

While traditional kaiseki includes fish, vegetables, tofu and egg, Nikuno Takumi Miyoshi specializes in wagyu beef. Near the seventh-century Yasaka Shrine, it has a modern façade and sleek interiors with subtle Japanese elements. Miyoshi serves wagyu in different styles – from the standard grilled Kobe beef to more creative renditions such as cured beef tongue and oxtail soup. niku-miyoshi.com

📍 Tokyo

SWEET STREET EATS

RETAIL

Kith Treats, the popular cereal bar by designer Ronnie Fieg, opened a Tokyo outpost in Shibuya district earlier this year, marking the brand's first foray into Asia. The shop's monochromatic exterior – a hallmark of the Kith Treats brand – features an arrangement of tiny geometric stainless-steel tiles, while the interior is kitted out with large Carrara marble panels and stainless-steel millwork. The dessert shop is an offshoot of the popular retail store that's gained a legion of followers with its on-trend streetwear aesthetic. On the menu at Kith Treats' Tokyo outpost are signature specials like The Mercer Crunch, Cookies & Queens and The SoHo Swirl, alongside milkshakes, treats and Kith-brand apparel. kithtreats.com

