

The background image shows the interior of a restaurant. It features a prominent wooden ceiling with a woven pattern and several small, round, recessed lights. A long, white, curved counter runs across the middle of the frame. Behind the counter, a kitchen area is visible with stainless steel equipment and wooden cabinets. To the right, there are more wooden cabinets and a small potted plant. The overall atmosphere is warm and traditional Japanese.

An Exquisite Gastronomic Experience: Fukui's Finest Flavors & Echizen Lacquerware — An Exclusive Dinner with Special Pairings by Oryori Ittou —

Concept

Oryori Ittou presents an exceptional pairing of Fukui and Hokuriku's finest cuisine and local sake. Sip Japanese sake from Echizen lacquerware, paired with seasonal delicacies that embody the region's landscapes, culture and history, creating a moment of pure indulgence.

Fukui Prefecture, a true "treasure trove of food," is blessed with the bounty of the sea, mountains and countryside. It is also one of Japan's premier sake-producing regions, making it a destination for local gastronomy. To showcase Fukui's rich culinary heritage, Michelin-recognized Oryori Ittou offers a refined pairing experience. Savor exceptional Hokuriku dishes crafted from carefully selected seasonal ingredients, perfectly matched with distinctive sakes handcrafted by local breweries. Elevating this experience are custom Echizen lacquerware glasses, a tradition with over 1,500 years of history. Discover how sake's flavor transforms when enjoyed from these exquisite vessels compared to conventional glassware. Immerse yourself in this rare moment where Fukui's finest cuisine and traditions come together.

Fukui City (Fukui)

Oryori Ittou: The Flavors of Hokuriku and Fukui

Fukui Prefecture, known as a "treasure trove of food," is rich in ingredients from the sea, mountains and countryside. Just five minutes by car from Fukui Station, Oryori Ittou brings the region's flavors to the table. Chef Kurahashi, whose deep love for his hometown of Fukui never wavers, expresses his passion through "Etsumi Cuisine." Using ingredients from Ecchu, Echigo and Echizen, which correspond to Toyama, Ishikawa and Fukui, he brings out the distinctive flavors of Hokuriku. He personally travels to the regions and visits producers throughout the seasons to select the finest local ingredients. Experience the seasonal dishes of Hokuriku and Fukui, crafted by Chef Kurahashi, whose skill has earned him two Michelin stars.

Dining in a Restored Traditional Home

The restaurant is set in a beautifully restored sukiya-style home, where traditional elegance meets a serene atmosphere. Its refined design and natural harmony create a space of quiet sophistication. Warm wooden interiors add to the inviting ambiance, offering a relaxed and comfortable dining experience. From the dining area, guests can enjoy views of the garden, where the shifting seasons enhance the beauty of each meal.



The History and Appeal of Echizen Lacquerware

Echizen lacquerware is a traditional craft with roots stretching back roughly 1,500 years, primarily produced in the Kawada district of Sabae City, Fukui Prefecture. This region, long home to skilled lacquer tappers, is blessed with an abundance of high-quality timber, fostering the art of lacquerware craftsmanship.

Originally, lacquering wooden objects served as a way to enhance their durability and longevity—a testament to the ingenuity of those who came before us. Over time, however, the Japanese people grew captivated by the deep luster and elegance of lacquered surfaces, inspiring the development of intricate decorative techniques such as maki-e (gold and silver lacquer painting) and chinkin (engraved gold inlay).

The Taisho era (1912-1926) saw the introduction of new machinery and techniques, fueling a rise in nationwide demand. Today, Echizen lacquerware accounts for over 80% of Japan's commercial and restaurant-use lacquerware market.

It was the first craft in Fukui Prefecture to receive national recognition as a Traditional Craft of Japan, a distinction that underscores its esteemed craftsmanship and timeless beauty, both domestically and internationally.

At Ittou, we invite you to hold and experience Echizen lacquerware for yourself, so you can appreciate its unique charm firsthand.



Lacquered Glasses Showcasing the Craft of Echizen Lacquerware — A Sake Tasting Experience with Local Fukui Brews —

In this course, we invite you to enjoy not only the cuisine and sake but also Echizen lacquerware, one of Fukui's traditional crafts. As you use it, the beauty of the lacquer deepens, revealing its rich colors and elegant luster.

Drinking sake from a lacquer-coated glass is said to give it a mellower, smoother taste. For this course, we have prepared special sake glasses with interiors hand-lacquered by Echizen artisans. Compare the experience with a standard wine glass and enjoy the difference in flavor and mouthfeel.

A Selection of Local Sake from Regional Breweries

At Ittou, we offer a carefully selected range of sake from breweries in Fukui Prefecture and the Hokuriku region. Our selection changes with the seasons, featuring different labels and limited-edition brews. We also provide recommended pairings so you can enjoy the harmony between the sake and the cuisine.

