

The Bouyourou

—The Ultimate Restaurant and Inn for Savoring Fukui—

Concept

Taste the ultimate flavors and spend the ultimate time in Fukui, overlooking the Sea of Japan

Sakai City (Fukui)

Fukui, near the scenic spot Tojinbo.

The very best Echizen crab uncompromisingly selected.

A dish prepared by a chef well-versed in the fruits of the sea and the land.

Experiencing the relaxation of the Tojinbo Mikuni Onsen in a room that has the Sea of Japan as its garden. Pursuing neither luxury nor extravagance, the Bouyourou endeavors to be the Bouyourou.

In the more than 110 years since our founding, no two days have been the same.

Today, and tomorrow, we strive to give the very best to our guests who are here now.

The Bouyourou experience

The sun setting on the horizon, the wind blowing from the Sea of Japan, the ever-changing shapes of waves. Cuisine worthy of this spectacular view. As long as you stay with us at the Bouyourou, we want you to forget about time, enjoy yourself, and relax deeply and thoroughly. That is the idea behind the Bouyourou. It was a far way to go, but I'm glad I came here. I would like to visit again. Wanting everyone here to feel this way, we strive to make the Bouyourou the very best it can be and value the precious time of our guests. Come spend an unforgettable time at the Bouyourou.

A restaurant and an inn

The Bouyourou is a restaurant and an inn that can be traced back to the Meiji period. Fukui is a land blessed with fruits of the sea and the land, with Echizen crab being a prime example. It is our task and pleasure to turn this rich food into the experience we call cuisine. Precisely because we eat so many meals in our busy daily lives, when you come to the Bouyourou, we want to serve you flavors that you can only have in Fukui, preparing your food to the best of our abilities.



Our style of dining

In order to maximize the quality of our food while maintaining a sense of privacy, the Bouyourou does not feature dining spaces in all guest rooms, instead having private dining room in the public area. This allows you to enjoy the freshly prepared food without risking that it gets cold. Moreover, our meals usually consist of 12 or more kaiseki dishes, and a variety of menu items are offered so as to incorporate fresh seasonal ingredients.

The very best ingredients

We do not choose the materials we use based on brands but on the basis of whether they meet the Bouyourou's standards. We value our bond with the producers, and our chefs personally go out and procure the best ingredients on any given day. Even with the same types of ingredients, they can detect subtle individual differences and adjust the timing of seasoning in detail. Please enjoy our dishes that really let you taste the ingredients.



Room features and amazing views

The Bouyourou, completely renovated in 2021, is located on a cliff facing the Sea of Japan and is designed to make the most of its scenic location. All rooms have large windows on the west side, letting guests enjoy spectacular views of the beautiful Sea of Japan regardless of room. The sunsets over the sea are particularly impressive, making the views from the rooms seem like paintings. Moreover, you can enjoy the changing appearance of the sea that comes with the passage of time, including the tides, the coming and going of ships, and the stars in the night sky. None of the seven rooms in the Bouyourou are like any other. We have used materials such as stone and paper from Fukui Prefecture in the interior design so as to suit every room, with designs that allow you to spend a unique time there. Moreover, all rooms are equipped with the Tojinbo Mikuni Onsen, hot spring water flowing straight from the source, so we invite you to expand your mind in our bathtubs that merge with horizon of the Sea of Japan.

