

The SHOJIN

-Experience the innovative world of Shojin Ryori in Fukui, where the spirit of Zen comes alive-

Concept

A Unique Gastronomic Experience

Enjoy a new form of Shojin Ryori in Fukui, where the teachings of Zen come to life.

Embark on a culinary journey through a special menu that merges the 130-year legacy of Kaikatei with the essence of Shojin cuisine, deeply rooted in the Zen temple of Eiheiji. In Fukui, where Zen teachings and the philosophy of Shojin cuisine are intertwined, this elevated interpretation of traditional simplicity comes to life through the hands of artisans who revere Fukui. Using seasonal ingredients and refined techniques, each dish is a beautiful fusion of tradition and innovation, a true culinary masterpiece. Available only on select occasions, this extraordinary gastronomic experience has captured the hearts of the world's most discerning food enthusiasts. We invite you to indulge in this unforgettable opportunity.

Fukui City (Fukui)

Kaikatei

Since 1890, Kaikatei has been serving exceptional Japanese cuisine in Fukui, making the most of the region's abundant resources for over 130 years. The chefs, trained in Fukui's local traditions, specialize in 'Fukui cuisine,' which highlights the finest locally sourced ingredients. Each dish showcases seasonal delights from the mountains and seas, complemented by traditional crafts such as Echizen pottery and lacquerware. The rice, from the birthplace of Koshihikari, and the delicate local sake are also essential to this culinary experience. Crafted with expertise, these timeless flavors are transformed into beautiful dishes that elevate the very essence of Fukui's gastronomy.



Kaikatei sou-an

Kaikatei Sou-an is a new concept restaurant opened by Kaikatei, offering a fresh approach to Japanese cuisine that sets itself apart from creative cooking. Under the guidance of Executive Chef Hisamitsu Hatakechi, only the finest seasonal local ingredients are carefully selected, with each menu designed to highlight the best of the season. Every visit offers a new culinary experience, with dishes, presentation, and tableware reflecting the changing seasons. The restaurant's design, created by renowned architect Kengo Kuma, beautifully blends traditional Fukui culture with modern design. This harmonious building, which enhances the local landscape, has been designated a nationally registered tangible cultural asset.



Shojin Ryori and Fukui Prefecture

Fukui Prefecture is home to the renowned Zen temple Eiheiji, where the culture of Shojin Cuisine runs deep. Founded during the Kamakura period by Zen Master Dogen, Eiheiji has long upheld the tradition of incorporating food into spiritual practice, preparing dishes that use no meat or fish, instead celebrating the seasonal bounty of nature. Shojin cuisine embodies Dogen's teachings of gratitude and harmony, making the most of every ingredient. This fusion of Fukui's rich natural surroundings with the philosophy of Shojin cuisine creates a unique food culture that balances both deep, satisfying flavors and spiritual depth.

The SHOJIN at Kaikatei Sou-an

World-renowned chef and three-Michelin-star recipient Daniel Ham wanted to share the philosophy of "Shojin" in a new way with the world. Building on this vision, renowned Shojin cuisine expert Toshio Tanahashi collaborated with the chefs of Kaikatei Sou-an to create "The SHOJIN".

"The SHOJIN" is a full-course meal that reimagines Shojin cuisine with a modern twist, while honoring its core principles. Skillfully utilizing seasonal ingredients, this unique course features beautifully crafted dishes that challenge traditional notions of Shojin cuisine.

This special menu, not typically offered, has captivated renowned chefs and culinary professionals around the world. We invite you to experience it for yourself.



「The SHOJIN」 Menu

Appetizer

Fukui Prefecture Soba Flour "A Cleansing Bite"

First Course

Shojin Pinchos

Soup

Root vegetable soup

Side Dish

A Fruit Nest with Pickles and Homemade Tofu

Seasonal Vegetables

Assortment of Handpicked Seasonal Greens

Japanese Dressed Dish (Aemono)

Balloon Ice White Dressing

Fried Dish

Seasonal vegetables fried in unique styles

Main Dish

Grated Root Vegetable Risotto with Seasonal Mushrooms

Garnish

Echizen Grated Soba with Kokuryu Daiginjo Grind Ice Topping

Dessert

Seasonal fruit-based dessert

