

Experience the Essence of Fukui with ESHIKOTO

— The Ultimate Blend of Sake, Cuisine, Culture, and Nature —

Concept

Stay at Fukui Kanshukuen ESHIKOTO, and fully immerse in the rich and profound harmony of Fukui's sake, cuisine, culture, and nature.

ESHIKOTO is a multi-purpose facility produced by Kokuryu Sake Brewery, a brewery with over 220 years of history. Rooted in a place where culture, tradition, and Fukui's nurturing nature intertwine, it serves as a hub for sharing the culture of Fukui and the Hokuriku region with the world and carrying it into the future, with sake, cuisine, and art as its central themes.

Enjoy an exclusive sake tasting of ESHIKOTO's limited-edition brews while taking in the grandeur of nature, savor meals crafted with an abundance of Fukui's local ingredients, and immerse yourself in a stay at Kanshukuen, a lodging surrounded by nature and art. Get ready for an unforgettable moment unlike any other.

Eiheiji Town, Fukui

Image courtesy of: Ishidaya Nizaemon Co., Ltd.

Kokuryu Sake Brewery

Kokuryu Sake Brewery is one of Japan's most esteemed sake breweries, boasting a history of over 220 years. Its origins trace back to 1804, when the first-generation Ishidaya Nizaemon established Ishidaya, the predecessor of Kokuryu Sake Brewery, in Matsuoka, Eiheiji Town, Fukui Prefecture.

Rooted in Eiheiji Town, an area nourished by the underground flow of the Kuzuryu River (Fukui's mother river), the brewery has continuously refined and passed down the craft of handmade, high-quality sake brewing.

ESHIKOTO

In June 2022, Ishidaya Nizaemon Co., Ltd., which operates Kokuryu Sake Brewery, opened ESHIKOTO, a multi-purpose facility dedicated to sharing the culture of Fukui and the Hokuriku region through sake. ESHIKOTO was established as a place to showcase the finest aspects (eshi koto) of Fukui and Hokuriku, with sake at its core. Eshi is an old Japanese word meaning "good," while koto means "something".

Take in the breathtaking view of the Kuzuryu River, the lifeblood of sake brewing in Fukui, along with dishes made from local ingredients, architecture that emphasizes harmony with nature, and spaces adorned with Fukui's traditional crafts—all complemented by the sake crafted by Kokuryu Sake Brewery. Immerse yourself in the fusion of Fukui's nature and culture through all five senses.



Shurakutou

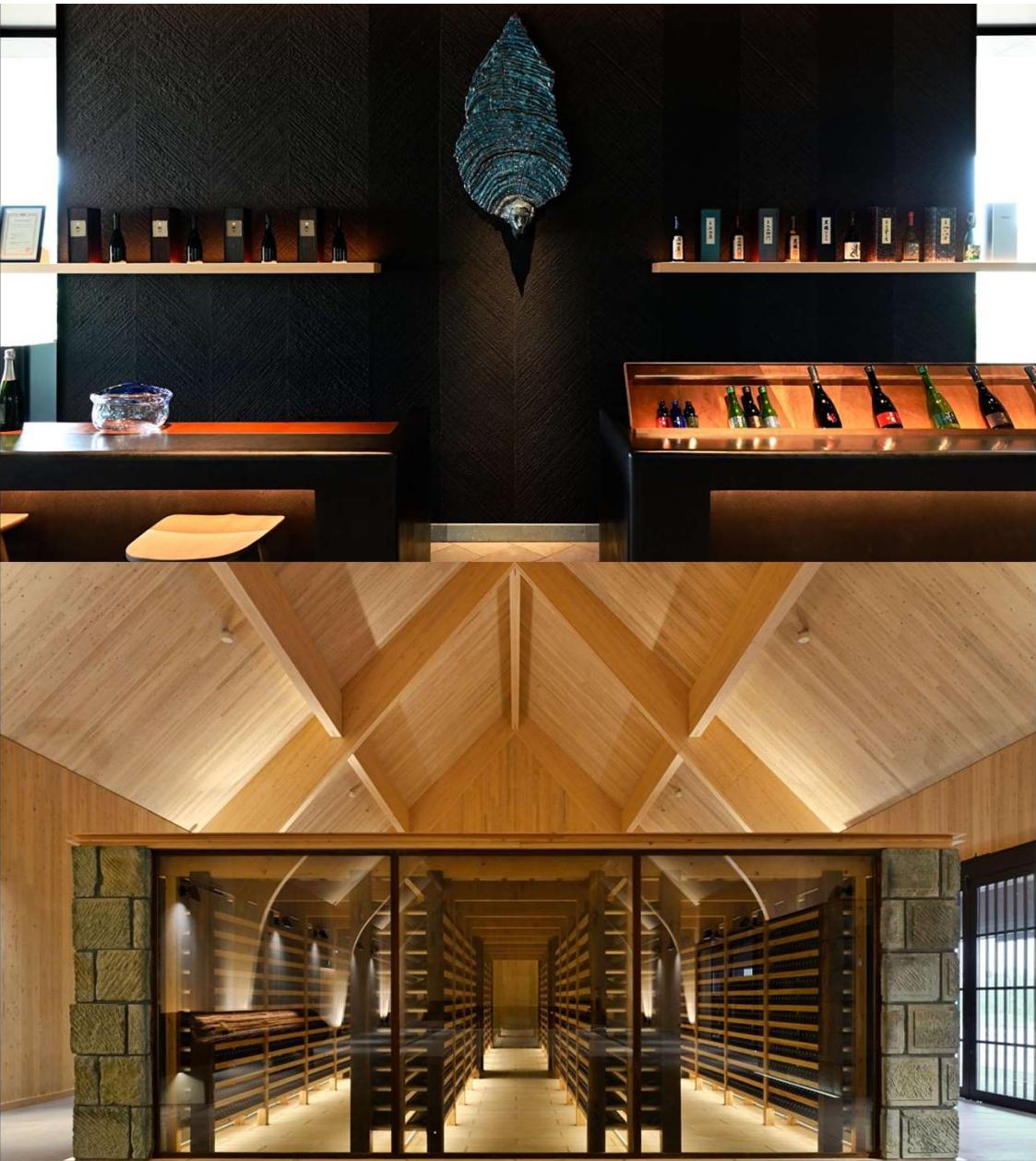
The Shurakutou at ESHIKOTO is a contemporary and stylish facility designed to harmonize with the surrounding natural environment. Its glass-paneled exterior allows guests to enjoy stunning views of nature. Inside, Fukui's renowned Shakudani stone and Miyama cedar are incorporated, offering an authentic touch of the local culture.

At "Ishidaya ESHIKOTO Store", guests can enjoy exclusive sake tastings of limited-edition ESHIKOTO brews, with the option to purchase their favorites. The facility also houses the restaurant and patisserie "Apéro & Pâtisserie acoya," which blends the Zen-inspired culinary traditions of Eiheiji with French influences, using locally sourced ingredients.

Garyutou

Designed by British architect Simon Conder, the Garyutou features a stunning arched ceiling reminiscent of a church. The interior features rare Shakudani stone from Fukui and yakisugi charred cedar, creating a warm ambiance.

This hall is dedicated to the bottle fermentation of sparkling sake, with approximately 8,000 bottles of "ESHIKOTO AWA" aging in the Garyu Cellar. This area is typically closed to the public but can be visited by reservation (paid, advance booking required).



Fukui Kanshukuen ESHIKOTO

We invite you to stay at the auberge "Fukui Kanshukuen ESHIKOTO," a place where sake serves as the foundation for sharing the cuisine and culture of Fukui and the Hokuriku region. Gaze upon the ever-changing beauty of nature through the seasons, reset your body and mind, and immerse yourself in the joy of experiencing a Japan you have yet to discover.

Eiheiji Town, located at the foot of Eiheiji Temple, is deeply rooted in Zen culture and has a long history of revering food as an essential part of life. In this land, often considered the origin of Japanese food culture, your stay will be enriched by two distinguished restaurants: "Nihon Ryori En," one of Fukui's finest Japanese restaurants, and "cadre," a cutting-edge French restaurant. Paired with the esteemed Kokuryu sake, indulge in the natural bounty of Hokuriku.

Each guest room is a villa equipped with a semi-open-air onsen bath and a spacious terrace, offering an unparalleled sense of openness. The interiors of each room feature artwork curated by renowned ceramic and sculptural artist Koichi Uchida. Surround yourself with Fukui's renowned crafts, such as Echizen pottery and Echizen lacquerware, as well as high-quality art from around the world and nature while unwinding from the hustle and bustle of daily life. You are in for an experience like never before.

