|  |
| --- |
| Editorial Materials  Please copy and use the text and images from here when creating examination materials, proposals, etc. |



Group Plans and Private Rental Plans

There are two types of private rental plans: entire building rental and main building rental.

Enjoy a meaningful time through a series of activities, from meetings to social gatherings.



Ryotei Ryokan　Atami　Koarashitei

www.koarashitei.com

1-16 Koarashi-cho, Atami-shi, Shizuoka Prefecture,

413-0029

TEL: 0557－81－6655　FAX: 0557－81－8282

About Koarashitei

A ryokan (traditional Japanese inn) with carefully crafted Japanese designs located in the innermost part of Atami.

The ryokan originates from "Koarashitei," a villa built in 1896 by Viscount Soga Sukenori, who also served as the chief educator of the Crown Prince as the Togu-daibu (Grand Steward of the Crown Prince's Household). It is said that members of the Imperial Family and many writers and artists visited the villa in those days and had elegant times.

We have tried to recreate the atmosphere of the former Koarashitei as much as possible, harmonizing the detached buildings with the gardens. The Sukiya-style of architecture makes extensive use of wood, and the wooden detached buildings showcase the pinnacle of craftsmanship.

Recipient of the 4th Japan Federation of Architects and Building Engineers Associations Prize (Design & Construction: Satohide Co., Ltd.)



Floating floor

A gate made of beautiful Yoshino cedar

A lobby with a sense of openness thanks to suspended glass and a staircase with handrails without pillars

The interplay of light and shadow created by the eaves within the interior space

Japanese garden

The Japanese garden, spread across the premises, has been landscaped under the supervision of Dr. Kazuo Saito, a renowned figure in the landscaping world, while preserving the original form of the old Koarashitei. The garden features approximately 70 varieties of trees, including red pine, black pine, maple, camellia, and chinquapin, all of which have been nurtured through countless seasons. Stepping stones, artificial hills, and dry landscapes are skillfully arranged, adorned with graceful bamboo groves, and the ancient pond collects the gentle flow of the Wada River. The harmonious interplay with nature and the stone-paved walking paths that connect the main building to the garden further enhance the rich Japanese ambiance.

Chisen-kaiyu (style of garden that features a path around a pond) style Japanese garden

Autumn leaves (December)

Plum blossoms and Japanese andromeda (February)

Stepping stones　　　　　Artificial hill　　　Dry landscape garden

Examples of Japanese Design: Fine Woods and Techniques

|  |  |  |  |
| --- | --- | --- | --- |
|  | VIP room | Detached building | Special room |
| Roof | Gently curved with Sanshu tiles | Gently curved with Sanshu tiles | ― |
| Porch | Walls: Rishin Kakiotoshi finish Pillars: Kitayama cedar polished logs | Walls: Rishin Kakiotoshi finish Pillars: Kitayama cedar polished logs | ― |
| Living room | Juraku walls | Juraku walls | Juraku walls |
| Alcove post | Kitayama cedar natural twisted log | Yamabuki: Uniquely figured wood from Muro  Chidori: Ebony | Tsukushi: Natural twisted log Suwa: Natural round ebony  Chikuma, Zuika: Kitayama cedar natural twisted log |
| Alcove floor frame | Yoshino cedar with Roiro finish on curved wood | Roiro finish | Tsukushi: Roiro lacquered natural wood surface Suwa, Chikuma: Roiro lacquered finish Zuika: Natural Kitayama wood |
| Alcove lintel | Tachibana: Paulownia Sasa: Reddish, straight-grained cedar | Yamabuki, Kasuga: Reddish, straight-grained cedar | Tsukushi, Suwa, Chikuma: Paulownia Zuika: Straight-grained cedar |
| Paper sliding door | Yukimi shoji | Chidori: Frameless windows with interior bamboo latticework exposed | ― |
| Ceiling | Tachibana: Yoshino cedar with medium-grain Sasa: Boat-bottom shaped with lintel | Yamabuki: Lowered ceiling with Cattail leaf and woven Horsetail pattern Chidori: Sloped ceiling with Cattail leaf and woven Horsetail pattern Kasuga: Coffered ceiling with straight-grained cedar | Medium-grained cedar ceiling with open-grain battens |

Tea room　Gyoan

We offer two authentic tea rooms: a standard four-and-a-half-mat room with a preparation area (hon-datte) and a smaller tea room (koma).

The alcove post features natural twisted Kitayama cedar, and the tea alcove floor is made of tamo, a wood prized by tea masters, while the ceiling of the preparation area is made of Yakusugi cedar, all evoking the wabi spirit of our ancestors.

Kitayama cedar cultivation is said to have begun around the Muromachi period (1336-1573) and became popular as a building material for tea rooms and Sukiya-style architecture with the rise of the tea ceremony. Its smooth texture, luster, patterns, and twisted grain are highly valued, and it has been designated a “Traditional Craft of Kyoto Prefecture.” Natural twisting, where the wood develops natural bumps and waves, creates a variety of unique expressions. It's said to occur due to a sudden mutation in the cedar, with only one tree in tens of thousands exhibiting this characteristic. Kitayama cedar trees are meticulously cultivated for about 30 years from planting before they can be used as building materials. Famous examples of Sukiya-style architecture using Kitayama cedar include the Katsura Imperial Villa and the Shugakuin Imperial Villa.

The floorboards in the three-and-three-quarter-mat tea room preserve the tamo ash wood with a spiderweb grain pattern, which was passed down from the Soga family, that was used in the original Koarashitei. Tamo ash is renowned for the beauty of its grain and is often called the “Queen of White Woods.”

Onsen bath

Atami (熱海) has been a hot spring resort since ancient times, and it is said that it used to be written as “阿多美” in the past.

One of the famous figures who loved Atami Onsen was Tokugawa Ieyasu. Not only did he stay in Atami himself, but he also had the hot spring water transported in barrels to Edo Castle, a practice called “O-kumi-yu,” which was continued by successive shoguns.

Atami Onsen is characterized by its weakly alkaline chloride spring water. The salt content coats the skin, providing excellent heat retention, and is expected to be effective in improving neuralgia, poor circulation, chronic women's ailments, and chronic skin diseases.

Hiba hot water tap　　　 Atami hot water　　　　　Koarashi hot water

Dining

In line with our concept as a ryotei ryokan (a traditional Japanese inn with an on-site restaurant), we carefully select our ingredients from producers across Japan in pursuit of pure deliciousness.

We prepare Japanese cuisine that captures the essence of each season.

Savor our elegant kaiseki cuisine, Kyoto-style, based on meticulously prepared dashi broth made from carefully chosen ingredients.



Characteristics of Japanese Cuisine

Washoku (Japanese cuisine) was registered as a UNESCO Intangible Cultural Heritage in December 2013 as “Traditional Dietary Cultures of the Japanese.”

Similar to the concept of “gastronomy” often used in the Western culinary world, washoku can be described as a food culture that connects various cultural elements, from art to science, centered around cuisine.

Incorporating seasonal flowers and leaves along with seasonal ingredients, and using tableware that suits the season, washoku expresses the beauty of nature in its dishes.

Furthermore, while the word “旬” (shun) refers to ingredients being in season, Japanese cuisine also celebrates the subtle shifts of the seasons by enjoying ingredients that are early in the season (hashiri), at their peak (sakari), or lingering at the end of the season (nagori).

In Japanese cuisine, the concepts of “Five Methods,” “Five Tastes,” “Five Colors,” and “Five Senses” are highly valued, and the presentation of food through cuisine embodies the spirit of hospitality (omotenashi).

Five Methods: Cooking methods - Raw (cutting), simmering, grilling, steaming, frying

Five Tastes: Sweet, sour, salty, bitter, umami

Five Colors: Beautiful presentation through colors - Red, yellow, blue (green), white, black

Five Senses: Sight, hearing, smell, touch, taste

Seasonal Menu Examples

Spring

April Appetizer: White asparagus with sea urchin sauce

April Bowl Dish: Steamed clam and lotus root

March Vinegared Dish: Wasabi leaves, mountain Udo (Japanese spikenard), ark shell, turban shell

Sashimi: Assorted seasonal fresh fish (three kinds)

Summer

June Bowl Dish: Live Hamo (conger eel) in Kudzu starch

August Palate Cleanser: Summer vegetable ohitashi (lightly simmered vegetables in dashi)

August Simmered Dish: Japanese Black beef loin chilled shabu-shabu style

July Meal: Chilled somen noodles with sudachi citrus

Autumn

November Grilled Dish: Steamed and mashed Shogoin turnip

October Grilled Dish: Kyoto-style grilled seasonal fish

October Meat Dish: Japanese Black beef loin grilled with salt and pepper

Autumn: Soft-shelled turtle hot pot

Winter

January Bowl Dish: Steamed abalone, mirrored turnip, plum and carrot

January Vinegared Dish: Snow crab with vinegar

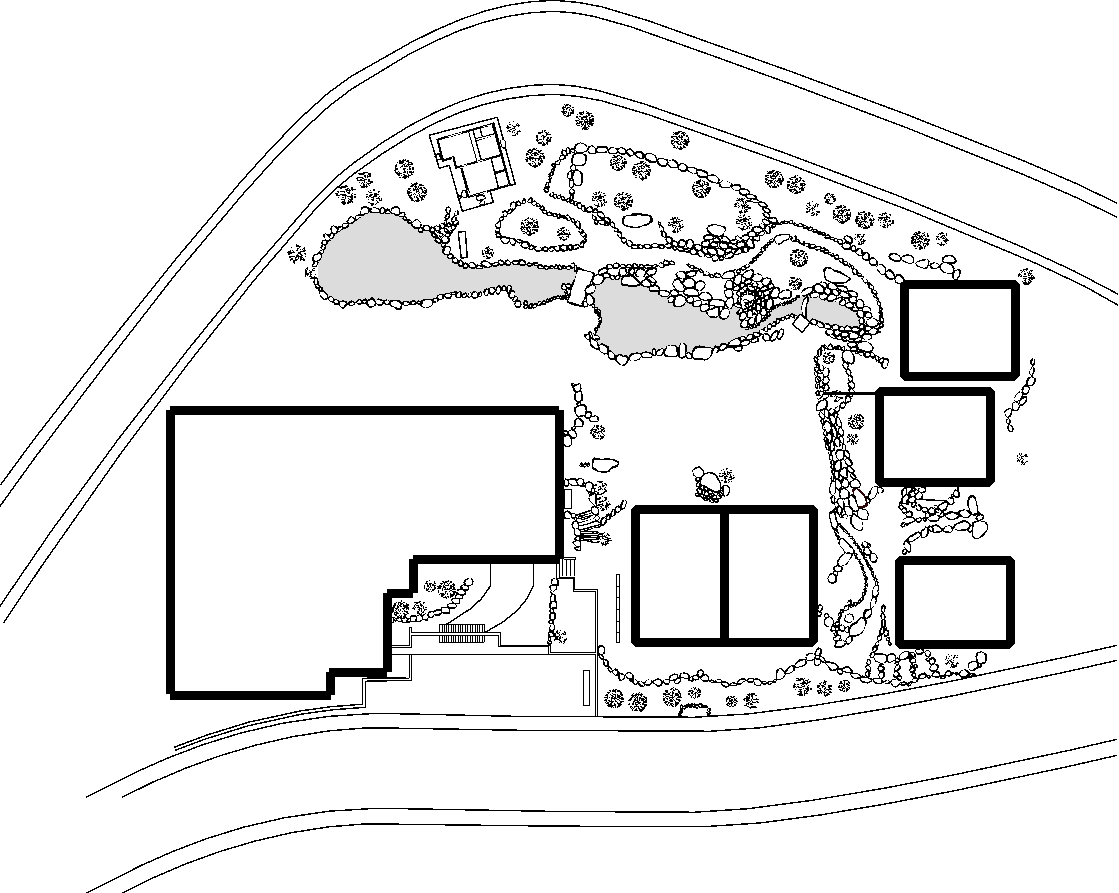
January Grilled Dish: Japanese Black beef sirloin soft-boiled

Winter: Tiger puffer hot pot

Two Types of Private Rentals

|  |  |  |  |
| --- | --- | --- | --- |
|  |  | Main building rental | Entire building rental |
| 8th floor: | Onsen bath | － | ○ |
| View lounge | ○ | ○ |
| 7th-4th floors: | Guest rooms | ○ | ○ |
| 3rd floor: | Banquet hall | ○ | ○ |
| 2nd floor: | Lobby | － | ○ |
| Garden area: | VIP room and detached buildings | － | ○ |





千鳥

春日

山吹

笹

橘

ロビー

本館

Banquet hall



Banquet Hall Hourai

You can also use the movable stage (12 tatami mats) for karaoke and dances performed by the geisha we have arranged for you.



Banquet Hall Sora

You can choose between floor chairs or high chairs for your banquet seating.

Banquet Hall Fuso

It can be used for various purposes such as meetings and seminars. It can also be divided into two sections with partitions.



View Lounge UKISHIRO

A lounge on the top floor of the main building with a panoramic view of Atami Port.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | Area | Meals | Standing | School | Theater |
| Hourai | 97m²　（7.0m×15.4m） | 60 people | - | 60 people | 80 people |
| Sora | 62m²　（7.3m×15.6m） | 30 people | - | 40 people | 60 people |
| Fuso | 68m²　（6.8m×10.0m） | - | 45 people | 42 people | 56 people |
| Fuso　A | 34m²　（6.8m×5.0m） | - | 20 people | 18 people | 30 people |
| Fuso　B | 34m²　（6.8m×5.0m） | - | 20 people | 18 people | 30 people |
| UKISHIRO | 77m²　（9.4m×5.7～9.5m） | 30 people | 45 people | - | - |

Guest Rooms

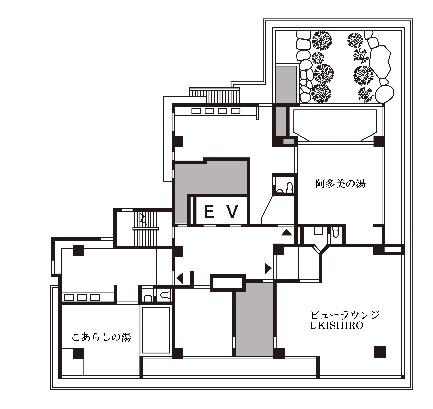
Check-in 15:00 Check-out 11:00

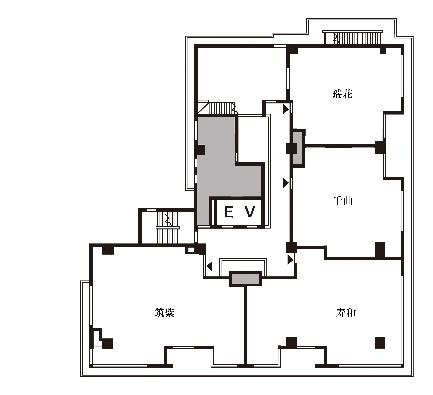


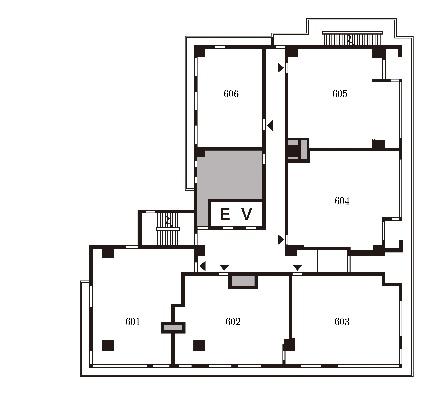
|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | Room Name | Capacity | Area | Main Room | Side Room | Anteroom | Wide Veranda | Indoor Bath |
| VIP Room | Tachibana | 5 people | 97m² | 12.5 tatami mats | 7.5 tatami mats | 5 tatami mats | 13m² | Cypress onsen bath |
| Sasa | 5 people | 97m² | 12.5 tatami mats | 7.5 tatami mats | 5 tatami mats | 10m² | Semi-open-air bath |
| Detached Building | Yamabuki | 5 people | 78m² | 10 tatami mats | 6 tatami mats | 7m² | 8m² | Onsen |
| Kasuga | 5 people | 80m² | 10 tatami mats | 6 tatami mats | 5m² | 10m² | Stone bath |
| Chidori | 5 people | 80m² | 11 tatami mats | 6 tatami mats | 5m² | 8m² |  |

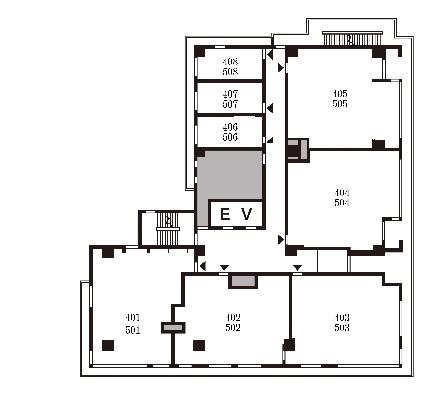
|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | Room Name | Capacity | Area | Main Room | Side Room | Anteroom | Wide Veranda | Indoor Bath |
| Special Room | Tsukushi | 5 people | 97m² | 15 tatami mats | 6 tatami mats | - | 12m² | Onsen |
| Suwa | 5 people | 97m² | 12.5 tatami mats | 6 tatami mats | - | 14m² | Cypress bath |
| Chikuma | 5 people | 72m² | 15 tatami mats | 6 tatami mats | - | 9m² |  |
| Zuika | 5 people | 70m² | 12.5 tatami mats | 6 tatami mats | - | 9m² |  |
| Japanese-style Room | 401/501/601 | 5 people | 70m² | 11 tatami mats | 5 tatami mats | - | 7m² | Hot water |
| 402/502/602 | 5 people | 68m² | 11 tatami mats | 6 tatami mats | - | 5m² | Stone-paved FRP bathtub |
| 403/503/603 | 4 people | 65m² | 12.5 tatami mats | 3 tatami mats | - | 15m² |  |
| 404/504/604 | 5 people | 72m² | 12.5 tatami mats | 5 tatami mats | - | 8m² |  |
| 405/505/605 | 5 people | 73m² | 12.5 tatami mats | 5 tatami mats | - | 8m² |  |
| Western-style Room | Twin | 2 people | 45m² | - | - | - | - | Unit bath |
| Single | 1 people | 15m² | - | - | - | - | Unit bath |

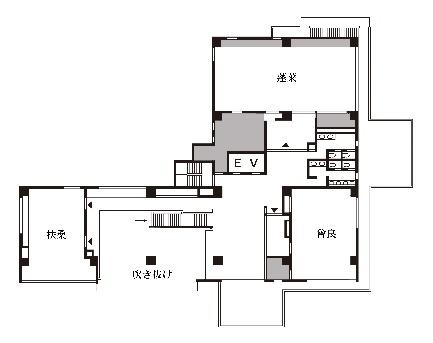
Building floor plans

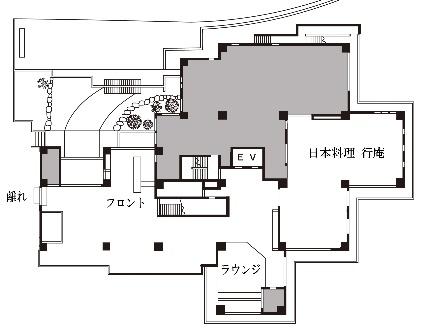
8th floor

7th floor 

6th floor

4th-5th floor

3rd floor

2nd floor

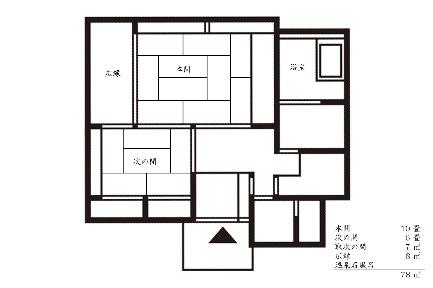
Guest room floor plans

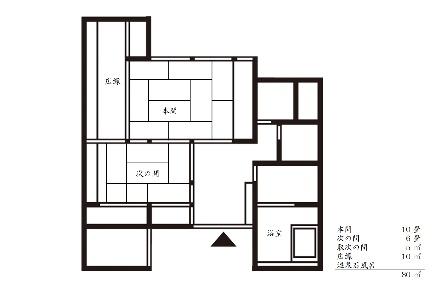
VIP rooms

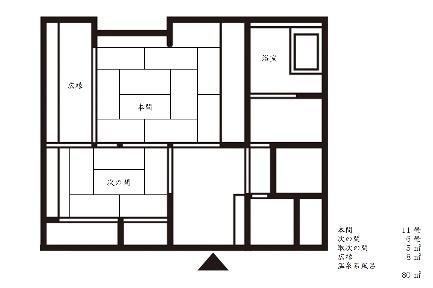
Tachibana

Sasa

Detached buildings

Yamabuki

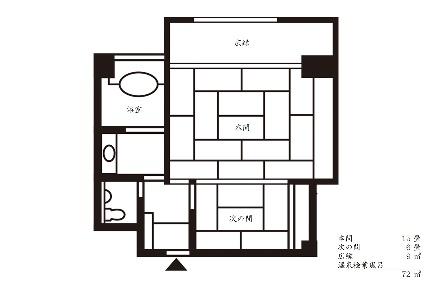
Kasuga

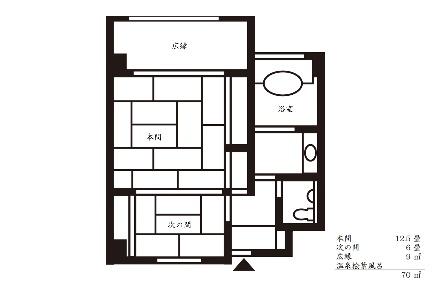
Chidori

Special rooms

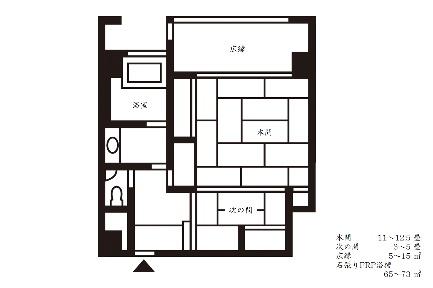
Tsukushi

Suwa

Chikuma

Zuika

Main building Japanese-style rooms

(Example)

Sample Plan 1

Purpose: Meeting and Socializing

Itinerary: 1 night, 2 days with dinner and breakfast

Day 1

Morning: Travel - From Tokyo Station to Atami Station by Shinkansen (approx. 45 minutes), then from Atami Station to the ryokan by taxi (approx. 10 minutes)

12:45: Gather at the ryokan

13:00: Meeting Part 1 - Policy Explanation

15:00: Break and Check-in

15:30: Meeting Part 2 - Breakout Sessions

18:00: Onsen

17:30: Dinner

20:00: Social Gathering (2nd round)

Day 2

6:00: Onsen

7:30: Breakfast

9:00: Meeting Part 3 - Briefing Session

11:00: Check-out and Disperse/Free Time





Sample Plan 2

Purpose: Sightseeing, Refreshment, Cultural Experience, Socializing

Itinerary: 1 night, 2 days with dinner and breakfast

Day 1

Until Evening: Free time in groups - Sightseeing in Atami, Golf, Fishing Boat Trip

15:00: Check-in, Hot Spring Bath available

17:30: Dinner & Cultural Experience - Enjoy the songs and dances of Atami's traditional "Atami Geigi" (geisha), and experience ozashiki-asobi (traditional geisha games)

20:00: Social Gathering (2nd round)

Day 2

6:00: Onsen

7:30: Breakfast

9:00: Tour of the Sukiya-style Architecture & Tea Rooms

11:00: Check-out







“Surprisingly Atami”

In the past, Atami's charms were not well known. To address this, the city of Atami and other organizations launched a promotional campaign in 2013 with the goal of attracting 2.75 million overnight visitors annually. In 2016, they achieved 3.01 million visitors, marking a V-shaped recovery, particularly with an increase in the F1 demographic (women aged 20-34).

The “Surprisingly Atami” project aims to shift the perception from "It's surprisingly good" to "It's always been great."

Suggested Sightseeing Spots

Location Spot Hopping: Explore popular locations often featured on TV, from Showa-era retro spots to trendy new sweets shops, around Atami Station and the Atami Ginza shopping district.

Power Spot Pilgrimage: Kinomiya Shrine enshrines a deity of good fortune and prosperity, and has been worshipped since ancient times. Its sacred tree is a 2,100-year-old grand camphor tree, designated as a natural monument. Izusan Shrine is famous as a shrine for matchmaking, as it's where Minamoto no Yoritomo and Hojo Masako were united.

Atami Castle: Enjoy a 360-degree panorama from the castle tower. It also houses a museum of samurai culture and a collection of ukiyo-e erotic prints (shunga). The Atami Trick Art Museum and the Atami Adult Museum are also nearby

Atami Plum Garden: Known for having the earliest blooming plum blossoms in Japan and the latest autumn foliage.

Kiunkaku: A Taisho-era ryokan loved by literary figures such as Shiga Naoya, Tanizaki Junichiro, and Dazai Osamu. It is now a cultural property of Atami City.

MOA Museum of Art: Boasts a collection of approximately 3,500 pieces, mainly East Asian art, including 3 National Treasures and 67 Important Cultural Properties.

Checklist

Examples of Usage Purposes

Meetings & Training, Socializing, Appreciation & Recognition, Incentive Trips, Client Entertainment, Executive Meetings, Industry Gatherings, Partner Meetings, Union Meetings, Hosting Foreign Guests

Banquet Halls

We offer both traditional Japanese-style rooms and Western-style rooms. For banquets, you can choose high chairs that are easy on the knees and back.

Four Types of Guest Rooms

We have guest rooms with semi-open-air baths and cypress baths, suitable for single occupancy. Staff can also combine standard types for group use, etc.

Convenience

With easy access from Tokyo Station, travel time for participants is minimized, allowing for fulfilling plans even on short schedules.

Special Order Dishes

Assorted sashimi platter

Abalone

Ise lobster sashimi

Splendid alfonsino (kinmedai)

Pufferfish (fugu) (autumn/winter)

Japanese Black beef steak

Japanese Black beef shabu-shabu in dashi broth

Onigiri (rice balls)



Leisure Activities

Shogi (Japanese chess) & Go board rental

Mahjong room arrangement (fully automatic table)

Golf arrangements

Fishing boat arrangements



Facilities & Services

Wi-Fi

Parking (cars & buses)

Courier service handling

In-room relaxation services

Guest Rooms

Private bath

Toilet with cleaning function

Air conditioning/heating

Humidifier/air purifier

TV

Safe

Refrigerator (with paid beverages)

Electric kettle

(Types of private baths)

VIP room

Detached room Yamabuki 

Special room Zuika 

Main building Japanese-style room 

Rooms and meals for drivers

Entertainment & Events

Geisha (dancers & musicians)

Hostesses

Karaoke

Screen

Projector

Microphone

Whiteboard

Tabletop flower arrangements

Snapshot photography



Souvenirs

Gift shop

Arrangements for Atami specialty products

Homemade karasumi (salted mullet roe)

