

Catering menu now available!!



KURASHIKI



**A town where beautiful history and new culture blend together.
Rich nature and delicious food from the SETOUCHI.
A comfortable climate in a conveniently accessible location. This is Kurashiki.**

**Kurashiki welcomes people from all cultures and regions around the globe.
To ensure that all of our visitors have a memorable and wonderful time,
we offer take-out menus that cater to a variety of dietary needs.**

MICE catering menu

Local vegetables, fruits, and other ingredients, infused with the passion of Kurashiki's producers, are carefully prepared by local restaurant chefs. Based on the principles of "Grow Local, Eat Local" and culinary diversity, we offer vegan-friendly take-out menus so that everyone can enjoy the blessings of Kurashiki.



Ryori Ryokan Turugata

Veggie Box (Hana)

Washoku (traditional Japanese cuisine) was recognized as a UNESCO Intangible Cultural Heritage in 2013. Those ancient culinary traditions have been adapted into two vibrant, beautifully crafted vegan-friendly menus using fresh vegetables, tofu, and yuba (tofu skin) as key ingredients.



Shikisai Ryori Shigeichi

Kaeshi-zushi

In the past, frugal policies enforced by the feudal lord of Okayama gave rise to the popularity of Kaeshi-zushi (reverse sushi). At first glance, it appears modest, but when the box is turned upside down a lavish array of sushi toppings are hidden underneath. This unique and playful culinary tradition has now been recreated into a vegan-friendly menu.



Veggie Bento (Irodori)



Tsubame Kissashitsu

Seasonal Irodori Gozen

Crafted by a vegan specialty restaurant, the menu features seasonal ingredients sourced from the Takahashi River basin. Thoughtfully prepared with familiar local flavors, avoiding overly complex seasoning to let the local produce shine. We also accommodate individual requests, including Oriental Vegan (Buddhist-friendly) options, ensuring a personalized dining experience.

