

Sustainable farm-to-table at award winning Kyoto Yaoichi

One-of-a-kind award winning Kyoto Yaoichi integrates roof-top working farm, restaurants, and retail all under on root that exemplifies sustainable farm-to-table in a live commercial environment.



Kyoto, Jan 23, 2020 ([Issuewire.com](https://www.issuewire.com)) - Kyoto Yaoichi Honkan is pleased to announce the successful implementation of sustainable farm-to-table concept where its guests enjoy fine dining at Savory and Kyo-No-Okazu restaurants near arms reach from a working roof-top farm.

Recipient of the Good Design and BCS excellence in architecture awards, the roof-top farm at Kyoto Yaoichi Honkan was designed with the intention to communicate the essence of agriculture in a central urban setting at Kyoto, Japan where Japanese consumers spend most of their time. The establishment conveys the idea of farm-to-table, from agriculture, to distribution, to consumable food.

“In order to convey the essence of agriculture on the roof, we introduced 200 tons of soil that was made by the owner at a nearby farm called Tamba. You can feel the smell of soil, the crops that grow daily, and the richness of food that is presently grown on the premises. . . It is now a gathering place”, says Mr. Atsushi Miwa with Kajima Construction Company.

“It has long been my desire to develop a commercial establishment that embodies the natural cycle of food in our lives while connecting people and bringing awareness of our part in the cycle of life itself”,

comments Mr. Katsuzo Tanaka, President of Kyoto Yaoichi Honkan.

Kyoto Yaoichi Honkan is home to two uniquely distinct restaurant concepts. Adjacent to the roof-top garden, Savory features an original menu that highlights seasonal freshly grown produce from the adjacent farm. Starting with a French base, the menu infuses various cultures and cuisine across countries and regions such as the Mediterranean, Spain, and California.

At Kyo-No Okazu the menu is inspired by what local Japanese in Kyoto eat at home and emphasizes the taste of each ingredient. Dishes such as steamed and charcoal grilled vegetables bring out the best flavors of vegetables grown and harvested on the third floor. Along with wine pairing services, Kyo-No Okazu also features an original daily special for its guests to enjoy.

“We are very proud of our achievements, and the opportunity to share with our guests Japan’s long farming legacy in an environment that brings farmers, grocers, and consumers. . .The essence of farm-to-table, yet greater as it also exemplifies the importance of community, people, and the cycle of life”, concludes Mr. Katsuzo Tanaka.

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For additional information visit Kyoto Yaoichi Honkan online at www.kyotoyaoichi.com. Kyoto Yaoichi Honkan is located in Kyoto, Japan nearby the historical Rokkaku Buddhist temple.



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