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Hakone Hatsuhana  
HAKONE HATSUHANA

## **PRESS RELEASE**

# **[Hakone Hatsuhana] Winter-Exclusive Fugu Kaiseki at a Hakone Yumoto Hotel**

Indulge in the seasonal delicacies of natural tiger pufferfish - thinly sliced sashimi, grilled shirako and hearty fugu hot pot

The small luxury hotel “Hakone Hatsuhana,” nestled in Hakone Yumoto, offers a special accommodation plan featuring a modern kaiseki cuisine that showcases every part of natural tiger pufferfish. This exclusive experience will be available from December 1, 2024 (Sunday), to February 28, 2025 (Friday).

### **■Winter-Exclusive Accommodation Plan: "Special Kaiseki Winter Blowfish"**



Image of the seasonal fugu kaiseki

Located near fishing ports such as Sagami Bay in Kanagawa Prefecture and Suruga Bay in Sizuoka Prefecture, Hakone is a hot spring destination blessed with culinary treasures, offering not only the bounty of the mountains but also fresh seafood. Nestled in Oku-Yumoto, surrounded by Hakone’s natural beauty including Mount Yusaka just across from the hotel, “Hakone Hatsuhana” presents the winter-exclusive “Special Kaiseki Winter Blowfish” plan. This plan allows guests to savor natural

tiger pufferfish freshly caught in nearby waters, prepared with locally sourced ingredients to create a uniquely Hakone dining experience.



Image of thinly sliced tiger pufferfish sashimi

In the “Special Kaiseki Winter Blowfish” plan, guests can enjoy a kaiseki course showcasing the rich umami and springy texture of natural tiger pufferfish. Highlights include not only thinly sliced fugu sashimi, but an appetizer featuring "身皮(mikawa)", a highly prized part of the fish that yields only about 20g per a pufferfish, and charcoal-grilled shirako, often called "the jewel of the sea" in Japan, available only during the winter spawning season. These dishes bring out the unique flavors and textures of natural tiger pufferfish.

Additionally, the course includes a hearty fugu hot pot, where thick cuts of fugu are paired with local vegetables like Odawara leeks and simmered in Japanese dashi, and fugu zosui, a comforting rice porridge made with Odawara-grown "Harumi" rice to complete the meal. Each dish is carefully crafted to harmonize the rich flavors of natural tiger pufferfish with locally sourced ingredients, offering a dining experience unique to "Hakone Hatsuhana". Guests can enjoy a moment of indulgence with these seasonal delicacies.



## [1 night and 2 meals] Seasonal “Special Kaiseki Winter Blowfish” Plan

- Reservation Period: November 1, 2024 (Friday) – February 24, 2025 (Monday)
- Stay Period: December 1, 2024 (Sunday) – February 28, 2025 (Friday)
- Plan Price: From ¥85,150 per person based on 2 guests per room
- Plan Details: Dinner featuring the "Natural Tiger Pufferfish Course" and a choice of Japanese or Western breakfast

\*The plan price includes service charges, consumption tax, and bathing tax.

\* We requires the reservation of “Special Kaiseki Winter Blowfish” plan for at least 2 adults.

### ■ Dinner: "Natural Tiger Pufferfish Course"

\* The dishes for Fugu Kaiseki may be vary depending on the day's produce.

Appetizer

Seasonal Selection

Sashimi: Thinly sliced tiger pufferfish sashimi

Charcoal-Grilled: Grilled tiger pufferfish shirako

Hot Pot: Fugu hot pot

Rice Dish: Fugu zosui (rice porridge)

Dessert: Seasonal fruit



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