

2025 AUTUMN WINTER

Blessings of the Sea and Mountains Arrive at the Table – Suruga Bay Central Bistro, Autumn Menu Renewal –

■ Encountering Nature on a Living Peninsula

Cape Ose, overlooking Mt. Fuji, juts into the heart of Suruga Bay. Here, untouched nature still breathes.



As you follow the mountain path, the forest of tabu trees deepens; golden-striped Joro spiders weave their silent webs, as if testing the resolve of those who venture deeper into the woods. Deer dart through the trees, chestnuts ripen above, and mushrooms quietly emerge underfoot. This is no farmland, but a landscape where harvest is born through the cycles of coexistence — this is Osezaki.

■ Cuisine Born from Serendipity

At Suruga Bay Central Bistro, each dish begins with a question: “How can we honor the ingredients we encounter by chance?” That spirit lies at the heart of the cuisine created by Executive Chef Kajihara (French) and Sous Chef Matsumoto (Japanese). Having honed their craft across Japan, the two chefs share a belief: “The ingredients of Izu and Suruga Bay have an astonishing depth of character.”

■ Where Nature and People, East and West, Resonate

Launching this October, the new “Suruga Bay Sea Bream Course” brings together the blessings of the sea and the mountains, born in the delicate balance between chance and intention. When Izu chestnuts are available,

Chef Kajihara transforms them into a French-style dessert that captures the essence of autumn. It is a harmony of nature and humanity, sea and land, French and Japanese, a culinary marriage crafted by two chefs whose journeys converge here in Osezaki.



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