

Welcome to New World of Shojin-Ryori

(Buddhist Vegetarian Cuisine)

KOYASAN PREMIUM DINING

20th October 2023 Fri-
29th October 2023 Sun

精進
SHO JIN

We offer the premium experience of
praying for world peace in the temple that
open to the public only for this event.

Food Supervised by
Koyasan Shingon
Sect main temple,
Kongobu-ji

2023 mark the 1250th anniversary of the birth of Kobo Daishi Kukai.

Run by



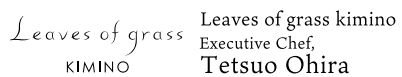
Ingredients provided by



Interior designer



Cooking supervisor, Director



Cooperated by



Under the supervision of Koyasan Shingon Sect main temple Kongobu-ji, a leading vegan chef in Japan, Tetsuo Ohira will prepare the new style and borderless Shojin Ryori (Buddhist Vegetarian Cuisine) under the theme of "World peace" including the element of Italian and French cuisine, and off course with keeping Shojin Ryori`s underlying commandment.

Daishoin Temple is usually closed and will be open only this time as a special occasion. We will use beautiful Japanese-style house and garden luxuriously, and lead everyone`s heart to peaceful mind through Buddhist devotions by monk, Ajikan Yoga, or Esoteric Buddhism Yoga.

Lunch Course 13,000 yen (Only 22 people per day)

Shojin Lunch course by Chef Tetsuo Ohira, Ajikan Yoga, Special Buddhist devotions are included.

(2000 yen of donation for protecting forest in Mount Koya is included. You can get small wooden souvenir. Beverage is not included in the price)

Lunch 12:00-14:00

Ajikan Yoga or Ajikan Meditation 14:00-15:10

Special Buddhist prayer 16:15-16:45

Dinner Course 20,000 yen (Only 22 people per day)

Shojin Dinner course by Chef Tetsuo Ohira, Ajikan Yoga, Special Buddhist devotions are included.

(2000 yen of donation for protecting forest in Koyasan is included. You can get small wooden souvenir. Beverage is not included in the price)

Special Buddhist prayer 16:15-16:45

Ajikan Yoga or Ajikan Meditation 16:50-17:50

Dinner 18:00-20:00



You can check detailed information and book through QR code. <https://premium-dining.com>

It will be very crowded in Koyasan especially in Autumn. We recommend you to avoid using a private car, to use public transportation such as train, bus, instead.



Booking by phone call
9:00-18:00, Monday to Friday

0736-26-8716

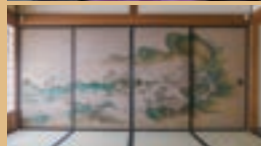


You can access by Nankai Rinkan Bus from Koyasan station, bound for Daimon. The nearest bus stop is Reihokan-mae, just 3 min by walk from the bus stop.

Inquiry/ Kisen Furusato Soken

Address: Jamu-biru 2F, Juichiban-cho10, Wakayama-shi, Wakayamaken
TEL 073-424-3055

Daishoin Temple, a branch temple of Jokiin Temple.



Jokiin Temple date back to 1,200 years ago.

Holy priest Doko Daishi Jichie, who is disciple of Kobo Daishi, Kukai was a founder.

Daishoin Temple, a branch temple of Jokiin has a beautiful garden. Guests can enjoy premium dining amidst the autumn leaves.

Priestess Yukoh Hirao, the teacher of Ajikan Meditation, Ajikan Yoga



She became familiar with the teachings of Buddhism from an early age, learned yoga after various work experiences, and sought deep knowledge and philosophy of yoga, got training at Koyasan Senshu Gakuin and became a nun. Since 2017, she has become an independent instructor of Ajikan, a Shingon Esoteric Buddhism-style meditation method.



Tetsuo Ohira, a pioneer in the Japanese vegan world.

Born in Tokyo in 1973. He has trained as a chef in restaurants in over 20 countries including France, Italy, Greece, and India. After working as an owner-chef of an organic vegetarian and vegan restaurant, currently working at Leaves of Glass KIMINO, a vegetable specialty restaurant with its own farm in Kimino-cho, Wakayama Prefecture, as an executive chef. A top chef who has received tremendous support from the industry will open up a new world of vegetarian cuisine in Mt. Koya together with members of Leaves of grass Kimino,.

