

## The city of Takaoka,

where history is alive and the cuisine meets the atomosphere in the "here and now".

### In Takaoka, a city of Japanese Heritage

Takaoka City, Toyama Prefecture has been developing as a craft town since ancient times and is lined with precious historical buildings. It is one of Japan's leading historical cities containing three "Important Preservation Districts for Groups of Traditional Buildings". In particular, the Yamachosuji area is one of the few areas where the townscape of earthen storehouses remains. Historical buildings are preserved as museums and commercial facilities accommodating the lives of modern society. The nationally registered tangible cultural property "Sano Family House Main Building" in a corner of Yamachosuji has been reborn as an exquisite fine dining restaurant.



### Ahora Aqui

68 Mimademachi, Takaoka City, Toyama TEL 0766-53-5104

■ Lunch: Wednesday - Saturday 12pm - 3pm Last order 1:30pm

■ Dinner: Tuesday - Saturday 6pm - 11pm Door opens 5:30pm

\*Starting time for table seats are negotiable.

■ Holiday: Sunday, Monday, National Holidays (Mondays are negotiable upon requests.)





# Ambassador's Chef + Culture

Original menu inspired by unique encounters.



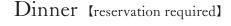
A chef to the Ambassador's residence who has been conveying the authentic taste of Japanese cuisine as a "diplomat of taste" in foreign embassies.

Sometimes gentle. Sometimes harsh.

The climate of Hokuriku brings abundant blessings.

A variety of original dishes created by this special merger. We create a unique experience that moves the hearts of the guests.





Ahora Aqui course

24,000 yen (tax included)

Enjoy the counter seats where you can closely observe the chef prepare the course meal using the freshest ingredients from Hokuriku with a beautiful Japanese garden view in the background. 12-13 dishes

\*Counter seat course meals start from 6pm.

\*Table seat reservations are available from 6pm-8pm.

Casual Ahora Aqui course

15,000 yen (tax included)

\*Minimum 2 persons

\*It will be served at the table seat.

### Lunch (reservation required)

Lunch course

8,000 yen (tax included)

Enjoy an elegant lunch course with sophisticated Japanese cuisine.

\*Minimum 2 persons

\*It will be served at the table seat.

\*Please make a reservation for the course at least two days in advance. Please contact by phone for next day request.



#### Chef Yuki Yamaoka

Born in 1983

After 10 years of training at Park Hyatt Tokyo Kozue, Chef Yamaoka worked as a Chef at the Consulate General of Japan in Milan, the Embassy of Japan in Bolivia and the Embassy of Japan in the United Kingdom.

After returning to Japan, Chef Yamaoka received a formal recognition from the Minister of Foreign Affairs as an "Excellent Official Residence Chef".

