



## 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.



### Kimihiko Okado

Owner chef.

Worked as a Japanese cuisine chef at a restaurant in Tokyo for over 10 years.

From 2010 to 2012, worked as a chef at the Japanese Embassy in Bolivia, South America.

After returning to Japan, he received the award of "Excellent Official Residence Chef".

He also operates "Japanese Cuisine Imakoko" in Shibuya, Tokyo.

### Keisuke Yokota

Head chef.

After working as a French chef at a French restaurant in Japan, he worked as a French chef.

Worked as a sous chef at a Michelin star restaurant.

After returning to Japan, he developed a new style of French cuisine with Japanese elements in his hometown of Toyama.

Ahora Aquí 68 Onmadashimachi, Takaoka City, Toyama TEL:0766-53-5104

- Lunch Tuesday - Saturday 12pm - 3pm (Last entry time 1:30pm)
- Dinner Tuesday - Saturday 6pm - 11pm (Last entry time 7:30pm)
- Holiday Sunday, Monday, Irregular closing days



# The city of Takaoka,

where history is alive and the cuisine meets the atmosphere 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.



## Menu

### Dinner

Ahora Aqui course	24,000 yen
Short course	14,000 yen

### Lunch

Lunch course	8,000 yen
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### Drink

Draft beer	1,200 yen
Glass of wine	1,500 yen ~
Sake (glass)	1,300 yen ~

We also have highballs and soft drinks.  
Please let the sommelier know your preferences.

\*Tax included

\*A separate 10% service charge will be charged.

\*Please make reservations for the course by the day before  
(for Tuesday reservations, please make reservations by the previous Saturday).

## Take Out

- Etchu manyo beef chirashi bento 2,800 yen
- Charcoal-grilled eel bento 2,800 yen

\*We accept reservations starting from 2 pieces. Reservations must be made at least 2 business days in advance.  
\*Pick-up time: 11:30-17:00

