

May/June 2018



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**HAIKU**

Iris leaves  
flanking the waterway  
A bridge plank creaks  
–Peter Kendall

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**THE GARDEN PATH**

FOR QUESTIONS OR COMMENTS  
Email [marketing@japanesegarden.org](mailto:marketing@japanesegarden.org)

FRONT COVER *Yuya Hoshino*  
BACK COVER *Julia Taylor*



Dear Members,

Spring is upon us! With the final cherry blossoms fallen and awaiting the blooming of the irises, we look forward to our high season of cultural and artistic programming, beginning now and extending through autumn. You've probably noticed from our regular *This Week at the Garden* emails, that we are already presenting more exhibitions, lectures, performances, demonstrations, and workshops than ever in the Garden's history – in fact more than three times as many!

All the work we do, including the stewardship of our world-class gardens, requires the generous ongoing support of you, our members and donors. We are deeply grateful for the generosity you show us year in and year out.

Soon you will be receiving a letter from me asking you to consider deepening your support of the Portland Japanese Garden with a contribution to our 2018 Annual Fund. Your contributions will ensure that we can continue filling our Cultural Village with the cultural and educational programming that benefit so many in our community. Thank you for considering this request.

I also want to take the opportunity to let you know of the very special celebrations we are planning this summer on August 4 and 5. This year marks the 55th Anniversary of the Portland Japanese Garden, and we could not let this milestone pass without a big party – or two! On Saturday, August 4th we will hold an elegant gala dinner, featuring cocktails while strolling through the Garden, live entertainment, and dining under the stars in the Tateuchi Courtyard of the Cultural Village (see [japanesegarden.org/gala](http://japanesegarden.org/gala) for more information). There will be an additional opportunity to celebrate our 55th Anniversary on Sunday, August 5th, during special Member-only evening hours with entertainment in the courtyard. We hope you'll take part in the festivities!

Thank you again for making the Garden what it is today. We look forward to seeing you many times this spring and summer, and remember to mark your calendars now for August 4th and 5th!

Sincerely,

A handwritten signature in black ink that reads "Steve".

Steve Bloom

## May

- 5 Cultural Demonstration: *Koto* Harp
- 6 Children's Day, *Kodomo no Hi*
- 10 Photographer Member-Only Hours
- 11 Golden Crane Opening Reception: *Shokunin*
- 5/12-7/8 *Shokunin: Five Kyoto Artisans Look Toward the Future*
- 12 Artisans' Tea Ceremony  
Artisans' Demonstrations
- 13 Cultural Demonstration: Tea
- 14 Cultural Demonstration: *Bonsai*  
Annual Meeting of the Membership
- 18 Member-Only Extended Hours
- 19-20 Ohara Seattle Ikebana Exhibition
- 19 *Chado*, The Way of Tea
- 20 Cultural Demonstration: *Ikebana*
- 21 Cultural Demonstration: *Bonsai*
- 24 Lecture by Ann McClellan - *Bonsai: Tiny Trees, Big Stories*
- 26 Member Exhibition Exclusive: *Shokunin*  
Cultural Demonstration: *Shakuhachi* Flute
- 27 Cultural Demonstration: Tea
- 28 Cultural Demonstration: *Bonsai*

## June

- 2 Cultural Demonstration: Tea
- 3 Art of the Table: Kinmata  
Cultural Demonstration: *Ikebana*
- 4 Member-Only Extended Hours
- 7 Lecture - Handmade: Creative Focus in the Age of Distraction  
Twilight Hours for Patron and Steward Members
- 9 Cultural Demonstration: *Koto* Harp
- 10 Cultural Demonstration: Tea
- 11 Cultural Demonstration: *Bonsai*  
Photographer Member-Only Hours
- 16 *Chado*, The Way of Tea
- 17 Cultural Demonstration: *Bonsai*
- 21 Golden Crane Annual Reception
- 22 Member-Only Extended Hours
- 23 Cultural Demonstration: *Shakuhachi* Flute
- 24 Cultural Demonstration: Tea
- 25 Cultural Demonstration: *Bonsai*
- 29 Cultural Demonstration: Tea
- 30 Cultural Demonstration: *Koto* Harp

### RECURRING CULTURAL CORNER DEMONSTRATION

Tea: Every Wednesday from 1-2pm

For more information, please check [japanesegarden.org/events](http://japanesegarden.org/events) or call 503-542-0280.



Jonathan Ley

## Explore Washington Park Shuttle Resumes Daily Service

**May – September 2018**  
Daily, 9:30am-7:00pm

The Explore Washington Park free seasonal shuttle runs on a loop inside Washington Park, stopping at all of the major attractions in the park. The shuttle arrives about every 15 minutes. It takes approximately 30 minutes to ride the entire loop.

Learn more at [japanesegarden.org/parking](http://japanesegarden.org/parking)

## Annual Membership Meeting and Reception

With keynote presentation by Scot Medbury, President of the Brooklyn Botanical Garden

**May 14, 2018**  
6:00-8:00pm  
Pavilion Overlook & Cultural Village

Join your fellow Portland Japanese Garden members as we welcome keynote speaker Scot Medbury, President of Brooklyn Botanic Garden, who will be giving a talk titled "Building a Global Audience by Celebrating Japanese Culture." Brooklyn Botanical Garden has been listed as one of the Best Botanical Gardens in the world by both Conde Nast Traveler and Travel & Leisure.

Board President Dorie Vollum and CEO Steve Bloom will present an annual overview to members. A light reception will follow.

RSVP required at [japanesegarden.org/annualmeeting](http://japanesegarden.org/annualmeeting)

## Twilight Hours for Patron and Steward Members

**June 7, 2018**  
7:00-9:00pm

Patron and Steward Members are invited to an evening of appetizers and drinks in the Tateuchi Courtyard. Enjoy live music and the Garden by twilight. Beer provided by Sapporo Brewing, wine provided by Torii Mor Winery, and sake provided by Joto Sake.

## 55th Anniversary Gala

**August 4, 2018**

Join us for "A Gala Evening at the Garden," a memorable evening of food, drink, and entertainment in the Garden and Cultural Village supporting the Portland Japanese Garden's Artistic and Cultural Programming.

Invitations will be sent in June. To receive one, please contact Donor Relations Officer Matthew Maas at 503-542-9301. Golden Crane members will automatically receive an invitation.

Sponsor Tables and Individual Sponsor Tickets are available now. Additional information about the event and these opportunities can be found at [japanesegarden.org/gala](http://japanesegarden.org/gala)

## Koi:

### The King of the River

The Japanese have long praised *koi* (carp) as “the king of river fish.” They were first bred for color in Japan as early as the 1820s, initially in the Niigata Prefecture on the northeastern coast of Honshu island. In Japanese, *koi* is a homonym for another word that means “affection” or “love”; *koi* are therefore symbols of love and friendship in Japan.

“There’s George, Penny, Mergatroid, Goldie Hawn, Lovely Latrice,” said Senior Gardener Adam Hart with a laugh while sharing some of the names of the beloved *koi* at the Portland Japanese Garden.

In fact, Hart said nearly all of the Garden’s *koi* have records and names.

The outside world was not aware of the development of color variations in Japanese *koi* until about 1914. They’ve been a fixture at the Portland Japanese Garden since the 1970s.

*Koi* can live very long lives, but the average lifespan is about 25-30 years-old in most ponds, said Hart.



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“Life expectancy in a pond like ours is 30 years if all goes well. There are many outside factors that contribute to shortening their lifespan sometimes. The oldest on record is well over 100 years, so they can live a very long time,” he said.

The Portland Japanese Garden has about 50 *koi* and they are a large draw for visitors every year.

“A ton of people want to know which one is our oldest. We don’t know definitively, but we’ve looked at historic photos and traced back. There is one, a male, which predates 1996. So, there is at least one that is 21 years old.”

The oldest fish is not the largest either, Hart said. He’s very thin and orange with black speckles. “One of his eyes is clouded over. He is one tough fish and has survived many things,” added Hart.

The fish have survived numerous tough winters, especially the winter weather of 2017.

“They can withstand really low temperatures. Our pond gets down to 35 degrees Fahrenheit generally in the winter. They don’t hibernate, but they get extremely sedentary, it is almost like hibernation. They spend most of the day at the bottom of the pond, they don’t eat much, and they live off of stored fat from the summer.”

The Garden’s koi pond does freeze sometimes, but Hart said as long as it doesn’t freeze over completely, the fish still thrive.

In 2009, the Garden installed a new waterproof pond liner, a top of the line filtration system, and new pumps that restart automatically after a power loss. That way, if the pond does begin to freeze over and no one can get up to the Garden, the pumps will run no matter what, keeping the filters running and the waterways from completely freezing over.

“It’s been a huge help and has made for much better living conditions for the koi,” said Hart. A holding tank was also added so the gardeners can move the koi if needed.

“To keep the koi healthy, we needed a dedicated safe place to take them out of the pond and doctor them on occasion. That’s why the holding tank has been integral,” said Hart. “We want to give them the best care possible. They are a part of our Garden, just like the plants and stones.”

And doctoring is needed from time to time.

“The biggest problem we’ve had in recent years is an osprey that came around for a while. Pretty much all of our koi now are too big for something like an osprey to grab so we don’t worry much anymore. But the osprey may try to take them, and even if they are too large to be carried away, the attempt can leave bad wounds on the koi.”

To protect the koi, the gardeners float bamboo on the water to act as a “net” to prohibit the osprey from catching the young koi. The bamboo is an aesthetic safety measure and does not hurt the birds. “We did have herons years ago. But I think our koi are too big for them now. At this point, I think a bald eagle would be the only thing able to take a large koi out of the pond,” said Hart.

And, the Garden has some larger fish – weighing an average of ten pounds, Hart said. The koi are well cared for and that includes being properly fed. “They eat koi food. It’s pelletized food mostly made out of fish meal, wheat germ and alfalfa. They’re bottom foragers, though, and really wouldn’t discriminate about what they eat.”

The gardeners do try to make sure that the koi don’t eat coins. It’s a tough job to track, said Hart.

“A lot of people either don’t see the ‘no coins allowed’ sign, or can’t read it. Removing coins from the pond has become part of our regular maintenance and luckily some of our guests get passionate about enforcing the ‘no coins’ policy. When someone is throwing a dime into the pond, a fish could think that someone is trying to feed them, which can be very dangerous for a koi’s health,” he said.

In addition to accidentally eating a coin, the metal from the coins leaches into the pond water, which is harmful to the koi. Touching the fish is also not healthy for them as it can harm body parts and remove their protective slime layer.

Hart said the number one question people ask is...

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To read the full story, please visit [japanesegarden.org/koi](http://japanesegarden.org/koi)

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1-2 Ken Ballweg

# Kakehashi Trip Recap

Japanese government-funded exchange exposes ten Garden staff to Japan



It's probably no surprise that many of those who make up Portland Japanese Garden's senior leadership are intimately familiar with Japan. They've grown up in Japan, lived there for decades, or traveled extensively. However, for the majority of the Garden's staff, Japan and Japanese culture have only been experienced second hand.

That is why this January's Kakehashi Project Exchange Trip was such an exciting opportunity for our organization. Ten Garden managers spent eight days exploring Japanese Gardens and cultural sites near Tokyo, Kyoto, and Kamakura, Japan.

“Visiting Japan was a transformative experience for me. I was taken by the sense of accommodation and generosity of spirit from so many people,” said Brandon Baker, the Garden’s Membership Manager. “The artistry of the design of the landscapes and architecture is unparalleled. I had the recurring feeling of having stepped into a painting.”

The Kakehashi Project is a Japanese government-funded program managed by the Japanese Ministry of Foreign Affairs (MOFA) and the Japan International Cooperation Center (JICE). It aims to build friendship and cooperation between the United States and Japan through people-to-people exchange. While most Kakehashi delegations are made up of students or individual applicants grouped by shared interest, the Portland Japanese Garden’s trip was the first inviting a group from a single organization.

Because of this, the itinerary was specifically suited to the Garden’s staff, focusing on Japanese gardens and other sites with special relevance to the Portland Japanese Garden.

“Early in the trip, we visited Tsurugaoka Hachimangu in Kamakura, a shrine with strong ties to our Garden. They recently sent their priests to bless the Grand Opening of our Cultural Village,” said Marketing Manager, Tyler Quinn. “The next day, we visited the Nezu Museum in Tokyo which, like our Cultural Village, was designed by architect Kengo Kuma.”

The Kyoto portion of the trip was more focused on Japanese gardens and historical sites. “Visiting places like Katsura Imperial Villa, Kiyomizu-dera, and Ginkaku-ji was a spectacular experience! Previously, I have seen pictures of these places – but to experience them in person was truly magical,” said Desirae Wood, Project Manager and Assistant to the Garden Curator. “Feeling scale, light, and shadow, seeing textures, smelling materials and weather – all combined to create a rich experience full of depth.”

“All ten of us are so grateful to have had this experience,” said Foundation and Corporate Relations Officer, Sarah Yusavitz. “Through varied roles at the Garden, we all had a degree of knowledge of Japan before the trip. However, the first-hand experiences we gained via the Kakehashi program will allow us to more authentically represent Japan and its ideals in our work.”



- 1 Naoko Obara
- 2 Tyler Quinn
- 3 Stephan Ferreira



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## Shokunin: Five Kyoto Artisans Look to the Future

May 12 – July 8

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This exhibition was co-curated  
by Sachiko Matsuyama and  
Diane Durston.

“When I was a child, my grandfather was making 200 wooden buckets a month! Wooden buckets were used in every household for everything from wash buckets to rice trays. By the time I was grown, plastic had replaced them and my father had fewer than 20 orders a month. I knew that if I was unable to think outside the box, our beautiful heritage would be lost. This is not about nostalgia. What is more important is that we not lose sight of the original ideals that guided our ancestors—that deep connection to the natural world through the materials we use and an awareness that our lives are but a moment in a continuum of the craftsman’s tradition.”

—SHUJI NAKAGAWA, WOODCRAFTSMAN



The word *shokunin* means “artisan.” It is a word that signifies a person who has achieved a high level of accomplishment and a deep commitment to carry on the legacy of a traditional craft. A shokunin in the 21st century is an artisan whose work shows respect for the traditions of fine craftsmanship that have been handed down for generations—the handmade tools, the time-honored techniques, the finest natural materials, and the patience and indomitable spirit needed to carry on a painstaking craft. Just as important is the understanding that the work of each Japanese artisan is an expression not only of an individual, but a collaborative effort among the many who work to complete a single process. From the lumberjack, to the wood-turner, to the artisan who applies the final exquisite layer of lacquer—the work of the shokunin is the work of an entire community of fine craftsmen and women, each of whom plays a critical role in the creation of a finished vessel.

For over a thousand years, Kyoto was the imperial capital and home of much of Japanese culture and art. The shokunin of Kyoto are known for producing objects tailored to suit the aristocratic taste of their imperial patrons, with a sophisticated elegance still apparent today.

Over the past 100 years with the increasing modernization of Japan, however, the way of life has changed dramatically from a time in which everything was made by hand to the present day when most things are manufactured. The disappearance of handmade things involves much more than the loss of the beauty of these mere objects. The accumulated knowledge and skills of generations of artisans and the collaborative spirit of those who work together to create these things is also at risk of being lost forever.

This exhibition features the work of five artisans from Kyoto each of whom works in a different medium, each with a different background. All

but the youngest artisan (and the only woman) in this group inherited their craft from generations past. Each of them is committed to carrying on their craft at the highest level of excellence while seeking ways to take those traditions forward into the current millennium.

Artisans included in this exhibition are Hosai Matsubayashi (Pottery), Shuji Nakagawa (Wooden Vessels), Chiemi Ogura (Bamboo Basketry), Keikou Nishimura (Lacquerware), and Hirotsugu Ogawa (Pottery).

Together they seek to redefine the meaning of shokunin and the work they do. They believe that today’s artisan must be mindful of the importance of maintaining the close bond with nature that their materials provide with the realization that their work transcends a single generation. Their hope is to inspire future generations throughout the world to pursue a path that goes beyond individual goals in order to serve the society in which they live.

## SHOKUNIN EVENTS

### GOLDEN CRANE OPENING RECEPTION

May 11, 5:30-8pm

### EXHIBITION

May 12-July 8, Regular Garden Hours

### ARTISANS’ TEA CEREMONY

May 12, 1-2:30pm

### ARTISANS’ DEMONSTRATIONS

May 12, 3-4pm

### MEMBER EXHIBITION EXCLUSIVE

May 26, 8-10am

For more information about these events, please visit:  
[japanesegarden.org/events](http://japanesegarden.org/events)



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“Tell me what you eat and I’ll tell you who you are”

- JEAN ANTHELME BRILLAT-SAVARIN, FRENCH GASTRONOMY EXPERT (1825)

## Introducing: the Art of the Table Food & Drink Series

Food is a natural path to learning about another culture. With ties to a region’s land, resources, history, and values, in many ways food can embody a society bite by bite. In Japan, the intense attention paid to preparation, consumption, and appreciation of food throughout the country has elevated it beyond simple sustenance to an aspirational art form. Chefs strive to be *shokunin*, mastering their craft through patience, commitment, and collaboration.

This June, the Portland Japanese Garden is adding a new cultural series for members, *The Art of The Table*, to explore and uncover the art of craft found in Japanese cuisine. To kick off this exciting new series, we have two unique events planned in 2018.

1 Photo Courtesy of Kinmata

# Kinmata:

## A taste of Kaiseki

### WHAT IS KINMATA?

Since 1801, the Ukai family of Kyoto has run Kinmata, a traditional inn (*ryokan*) and fine dining restaurant in the ancient capital city. Today, the 7th and 8th generations of the family work together to welcome guests from around the world and have created one of the best places to experience the haute cuisine of Kyoto: the multi-course, seasonal meal known as *kaiseki*.

Nine members of the Kinmata team including owners Haruji Ukai, his wife Masami, and their son Hideyuki, together with head chef Toshio Yamaguchi, are coming to Portland to prepare a five-course meal with local ingredients to be served with the help of Portland's Chef Naoko at her restaurant Shizuku.

### SHARING A LEGACY

Kinmata's traditional *machiya* building was registered in 2001 as a National Cultural Property. Haruji Ukai, the 7th owner of Kinmata explains, "My father loved the old architecture... He never questioned 'should we keep this or not?' He just thought 'how to pass on this culture to the next generation.' Now I am inheriting Kinmata and will hand it to my son."

Kinmata's head chef Yamaguchi says, "I am a lucky chef... My customers always ask me, 'cook me something delicious in season!' That

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Sunday, June 3

12:00pm or 6:00pm

brings me a sense of fulfillment as a chef. I am not supposed to cook the same meal every day — my cooking is based on close communication with my customers, attention to the seasons, and with fresh, local ingredients."

### JOIN US!

The Ukai family — long-time friends of the Garden's Curator of Culture, Art, and Education, Diane Durston — looks forward to sharing a taste of *kaiseki*.

Choose one of two seatings on **Sunday, June 3: 12:00pm or 6:00pm**. Both the lunch and dinner seatings will begin with your choice of wine, sake or beer followed by a chef demonstration and a conversation with Kinmata's owners, moderated by Garden CEO Steve Bloom. You will be seated at communal tables to savor five courses highlighting the five Japanese cooking techniques (simmering, steaming, grilling, frying, *aemono*) and the five Japanese tastes (salty, sour, sweet, bitter, *umami*).

Seating is limited. Don't miss this once in a lifetime experience with one of Kyoto's finest culinary families in the handsome setting of Shizuku designed by architect Kengo Kuma. *Oideyasu!* That's Kyoto dialect for welcome!

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Learn more at [japanesegarden.org/events](http://japanesegarden.org/events)

## TAKEWAKA: SUSHI DEMONSTRATION & RECEPTION

July 13

For our second *Art of the Table* event, the Garden welcomes the chef and manager from Takewaka restaurant in Tokyo, which is Garden CEO Steve Bloom's favorite sushi restaurant. Takewaka is located in the Tsukiji neighborhood near the world's biggest wholesale fish and seafood market. Enjoy a demonstration and learn about Takewaka's daily ritual which transforms fresh fish from the famous Tsukiji fish market into the delectable sushi served every night. Guests will enjoy sushi prepared with locally sourced fish on the Pavilion Veranda and Overlook.

Learn more at [japanesegarden.org/events](http://japanesegarden.org/events)



Mike Centioli



## The Golden Crane Society

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Charitable Endowment  
And those who wish to remain  
anonymous (3)

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And those who wish to remain  
anonymous (1)

Cumulative giving to the Annual  
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through March 15, 2018

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James Florio

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Including our Global Ambassador Members, Sponsors of our 2014 New York Launch Event, and Donors contributing \$500 in the past 12 months and residing more than 120 miles from Portland, Oregon.

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 1/16/2018 - 3/15/2018

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### IN MEMORY OF JUNE MORIYASU

Al & Judy Kenning



## Golden Crane Legacy Society

Members of the Golden Crane Legacy Society have named the Garden as the ultimate beneficiary of a planned gift. We are grateful to the following people for letting us know of their plans to support the Garden in this enduring way.

Legacy Society Members receive invitations to Golden Crane special events and receptions.

Carole Beauclerk  
Barbara Bell  
Diane Benjamin  
Melanie Billings-Yun  
Steve Bloom & Michael Blankenship  
Judy Bradley & Dave Mitchell  
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Mr. Ernie Stoddard  
Ann & John Symons  
Ms. Carmen Wong  
And those who wish to remain anonymous (2)

If you would like to include the Garden in your estate plans, or if you have already done so and would allow us to list you as a Legacy Member, please contact Chief Development Officer Tom Cirillo at (503) 595-5225 or [tcirillo@japanesegarden.org](mailto:tcirillo@japanesegarden.org)

We are grateful to the following individuals and families for their generous bequests and estate gifts to the Garden:

Nancy Beamer  
Clarence Bobbe  
Barbara Cyrus  
Stanley L. Davis Trust  
Bill Findlay  
Robert W. Franz  
John R. Gatewood

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Elizabeth Ann Hinds  
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## Annual Fund Donations

Contributions received  
1/16/2017 - 3/15/2018

Allison Logan Belcher  
Barbara Bell  
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1



2

## Golden Crane Reception for *Hanakago*

1

Guests enjoying the ikebana arrangements by the Saga Goryu School of ikebana in bamboo vessels from the collection of Peter Shinbach.

2

Mrs. Etsuko Kakihana, Assistant Head Mistress of the Saga Goryu School of Ikebana at Daikakuji in Kyoto, created arrangements as part of the opening weekend.



3  
*Janet and Michael Ellena  
in the Jane Stimson Miller  
Living Room.*



4  
*Guests enjoying the  
Flat Garden.*



5  
*Peter Shinbach with Mayho  
and Cal Tanabe in the Tanabe  
Gallery.*

**DID YOU KNOW?**

*As the Imperial capital for more than 1,000 years, Kyoto has a long tradition of art and culture. That includes outstanding cuisine, with meticulous attention paid to freshness, quality, and presentation. Today, Kyoto has 135 Michelin star restaurants. That's more than New York City and San Francisco combined!*

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