

### **Arita Ware Kaiseki Experience at Japanese Restaurant Yasuna**

Located an 8-minute walk away from the JR Arita Station, Yasuna serves kaiseki meals on authentic Arita ware. The restaurant's collection covers the whole history of porcelain, from pieces made in the early 1600s to contemporary pieces made in the last 10 years. Owner and antiques dealer Nishiyama Yasuhiro's personal showroom is located next to the restaurant and has an extensive selection of porcelain pieces, all of which are available for purchase.

The kaiseki meal consists of a selection of small side dishes, sashimi, a simmered dish, grilled fish, and meat, with rice and soup followed by a dessert. The meal is prepared by the restaurant's chef and uses seasonal local ingredients. Each plate or bowl is carefully selected to complement the type of food to be served. Tableware used in a single course may be different among the guests but usually are from the same time period or made in a similar style. When the course features plates created by renowned kilns such as Kakiemon or Imaemon, different designs are selected so guests can enjoy the variety of designs.

Information about each piece or style of design may be written on the menu or explained in depth by Yasuhiro's wife Nishiyama Tomoko, who runs the restaurant. All of the Arita ware at the restaurant is for sale, and Yasuhiro also runs the antique ceramics shop next door.