

# Tayama

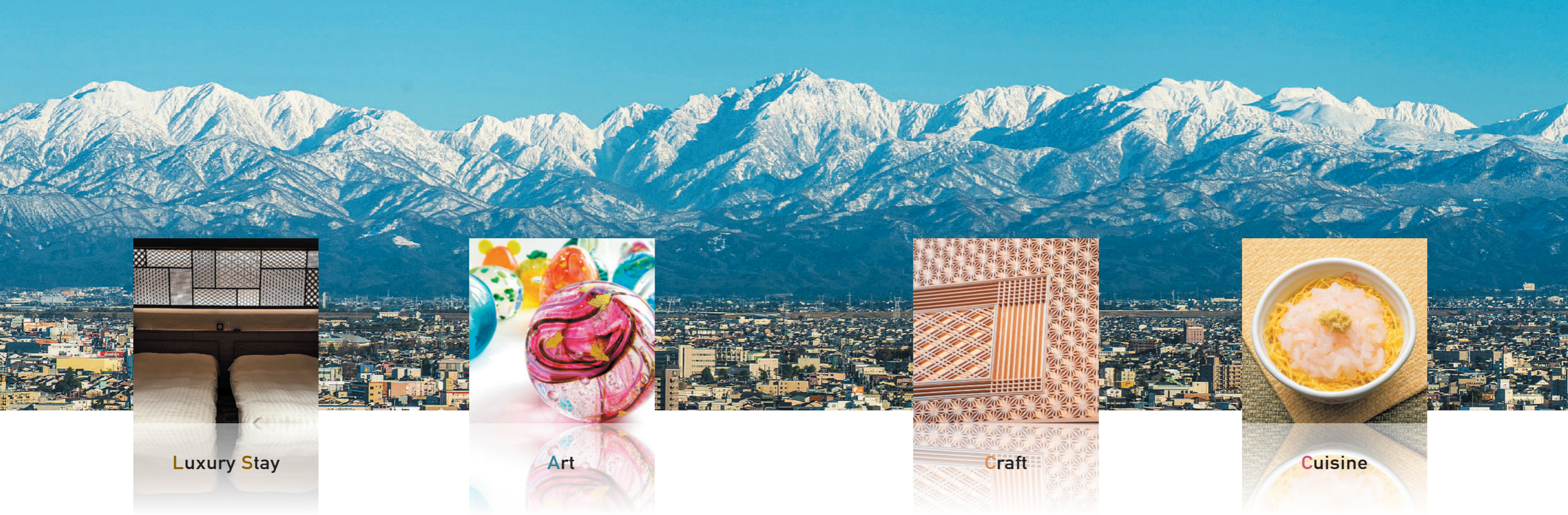
**A Heritage of  
Art Chiseled  
by Nature**

Luxury Stay

Art

Craft

Cuisine



# TOYAMA City

Where Nature Whispers  
through Art and Craft

Approximately 2 hours and 5 minutes from Tokyo by Shinkansen at its fastest, Toyama City is nestled between the Tateyama Mountain Range to the east and Toyama Bay to the north. Selected as one of New York Times' "52 Places to Go in 2025," the city is renowned for its gourmet cuisine, glass culture, and Owara Kaze no Bon Festival, a tradition spanning over 300 years. Embark on a journey to discover the many charms of Toyama City.





## Luxury Stay

From a haven featuring contemporary art, hot springs, and refined cuisine, to a secluded auberge peacefully immersed in nature or a sophisticated urban hotel offering seamless convenience, select the perfect stay from a diverse range of accommodations to suit your travel style.



Photo by Nik van Der Giesen

### Rakudo-An

<https://www.rakudoan.jp/en>

A renovated 200-year-old traditional *azumadachi* farmhouse surrounded on three sides by rice paddies, this exclusive hotel offers just three guest rooms. The interior is curated with folk crafts and contemporary art, while the grounds house a restaurant featuring the bounty of Toyama's land and sea, along with a boutique, library, and bar. A variety of cultural programs, including calligraphy and tea ceremony, are also available.



### DoubleTree by Hilton Toyama

<https://www.hilton.com/en/hotels/toyshdi-doubletree-toyama>

Located in the heart of Toyama City, just a 3-minute walk from Toyama Station, this property is part of Hilton's rapidly growing upscale brand, which boasts over 700 hotels in 61 countries and territories worldwide. The restaurant serves international cuisine featuring seasonal ingredients from across the prefecture. The hotel offers four exclusive Deluxe Suites, alongside amenities such as a fitness center and public baths.



### River Retreat Garaku

<https://www.garaku.co.jp/english>

Perched along the banks of the Jintsu Gorge, one of Toyama Prefecture's premier scenic sites, this hotel invites you to unwind amidst the serenity of nature. It offers a unique array of experiences, from guestrooms each centered on a distinct design concept and open-air baths with stunning views, to spaces defined by contemporary art. The restaurant highlights the flavors of the prefecture and fresh vegetables from the hotel's own garden, while a traditional tea house provides a refined cultural touch.

### Toyama Glass Art Museum

<https://toyama-glass-art-museum.jp/en>

Opened in 2015 as part of an initiative to establish Toyama City as a "Glass Art City," this museum showcases installations by contemporary master Dale Chihuly alongside works by other modern glass artists and creators with ties to the prefecture. The building, designed by renowned architect Kengo Kuma, features an interior of locally sourced cedar bathed in natural light, creating a space of welcoming warmth. The museum also hosts a variety of special exhibitions throughout the year.



Glass Art Passage, Photo: MUROSAWA Toshinaru



## Art

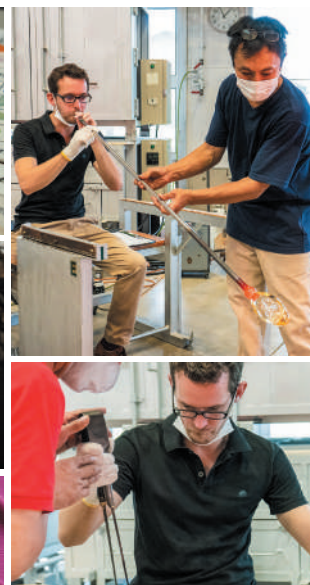
With a history as a base for medicine peddlers and the production of glass medicine bottles, Toyama City is dedicated to promoting glass culture and nurturing new artists. Experience the beauty of glass art for yourself throughout the city.

## Experience

### Glass Craft / River Retreat Garaku

<https://teamtravel.jp>

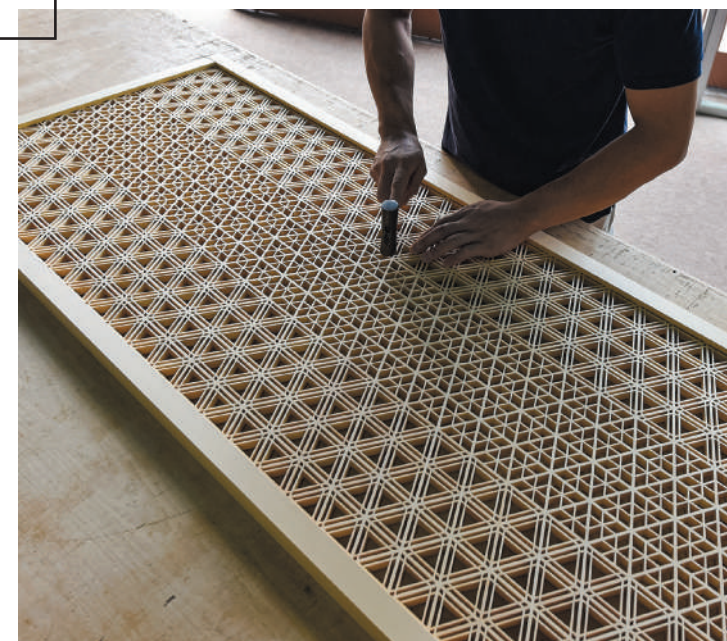
This exclusive 3-day, 2-night package features a stay at River Retreat Garaku and a hands-on glass crafting experience. At Toyama Glass Studio, you are invited to create a custom wine glass under the guidance of professional glass artists. Your finished work is presented in a paulownia box and wrapped in a traditional *furushiki* cloth. Should you prefer, workshops for other glass shapes are also available. Completed pieces can be shipped domestically or internationally. Alternatively, have your glass delivered to the hotel the following day to be used during dinner.



## Craft



Beyond the glass art central to the city's development, Toyama City is home to a thriving community of artisans dedicated to various traditional crafts. Discover unique pieces and connect with their creators at these local workshops.



### Taizo Glass Gallery

<https://www.info-toyama.com/attractions/103281>

This gallery was established by Taizo Yasuda, a nationally and internationally awarded glass artist who chose Toyama as the location for his workshop. An inaugural graduate of the Toyama Institute of Glass Art, Yasuda creates delicate pieces featuring lace and mosaic patterns using Venetian glass techniques. Set within a renovated 140-year-old residence, the gallery displays a diverse collection of his work, including vases, tea utensils, and tableware.



### TANIHATA KUMIKO

<https://kumikowoodworking.com>

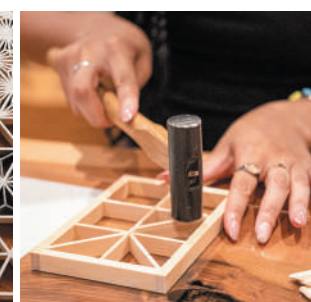
A traditional Japanese woodworking craft, *kumiko* involves assembling wood into intricate geometric patterns without the use of nails. Established in 1959, Tanihata utilizes this delicate technique to create architectural fittings, handling over 500 projects annually for domestic and international clients, including The Ritz-Carlton and other renowned brands. In April 2026, they will open Kumikoza, a concept shop near Toyama station where visitors can purchase limited-edition items and participate in crafting workshops.



### Shamisen / Musical Art

<https://itonejapan.com>

The *shamisen*, a traditional Japanese string instrument, is an essential element of Toyama's signature festival, Owara Kaze no Bon. At Shamisen Rakuya, visitors can explore the history and charm of the instrument before enjoying a live performance on a mini-stage. Afterward, you are welcome to pick up a shamisen to learn the basics and join in an ensemble. Workshops for crafting your own instrument are also available.



### Mini Kumiko / Factory Tour

<https://teamtravel.jp>

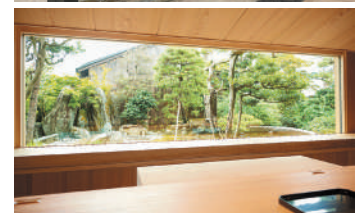
This tour offers an exclusive look inside the Tanihata headquarters factory, typically closed to the public. You will discover the history of *ranma* (ornamental transom windows), a type of traditional architectural fitting crafted using *kumiko*, as well as the millennium-old techniques behind this intricate woodwork. The visit also highlights Tanihata's commitment to sustainability and includes a hands-on session to create your own mini *kumiko*. Additional workshops are held at Kumikoza. (<https://www.kumikoza.com>)



### Oryouri Fujii

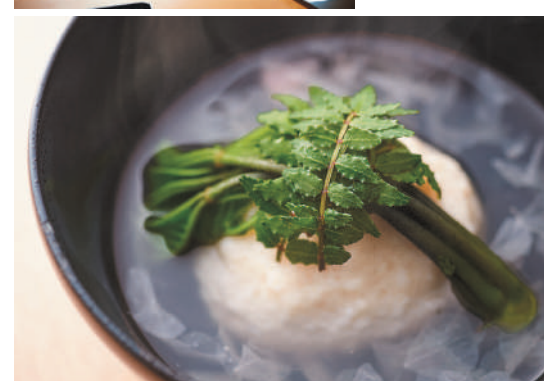
<https://www.oryouri-fujii.jp>

The chef, having honed his craft at renowned establishments in Kanazawa, Kyoto, and Toyama, offers an exclusive Japanese course-only menu featuring Toyama's finest seasonal ingredients. Artfully presented on antique tableware and pieces by local artists, the cuisine is celebrated for its visual beauty and its ability to evoke the seasons through all five senses. For sake pairings, guests are welcome to select their preferred sake cup. The restaurant is housed in a former *kaisen-donya* (shipping wholesaler) estate, which features a beautiful Japanese garden.



## Cuisine

Toyama City is a gastronomic treasure trove, boasting everything from fresh seafood caught in Toyama Bay, known as "Nature's storehouse" to sake and rice nourished by pristine waters from the 3,000-meter-high Tateyama Mountain Range. Savor the extraordinary flavors of these acclaimed restaurants.



### Japanese Restaurant GEJO

<https://gejo.jp>

Having trained in both sushi and French cuisine before polishing his skills across Europe, this Toyama-born chef crafts innovative Japanese multi-course menus. Guided by the philosophy of *en*, valuing meaningful connections, he applies a global array of techniques to local ingredients, presented on handcrafted tableware by regional creators. Highly sought after for international events, he shares the allure of his hometown with the world.



### Syukyōraku Kuchiwa

<https://www.instagram.com/tomohikokuchiwa>

Located steps from Toyama Bay in a restored traditional residence, this restaurant offers an exclusive *soba kaiseki* experience by reservation only. The meal is a deep dive into the versatility of buckwheat, commencing with *soba* noodles and followed by a progression of specialized dishes such as *soba sashimi* and *sobagaki* (*soba* mash). Guests at the counter can observe the master's process firsthand, from the grinding of the grains to the final preparation. It is an essential destination for any *soba* connoisseur.



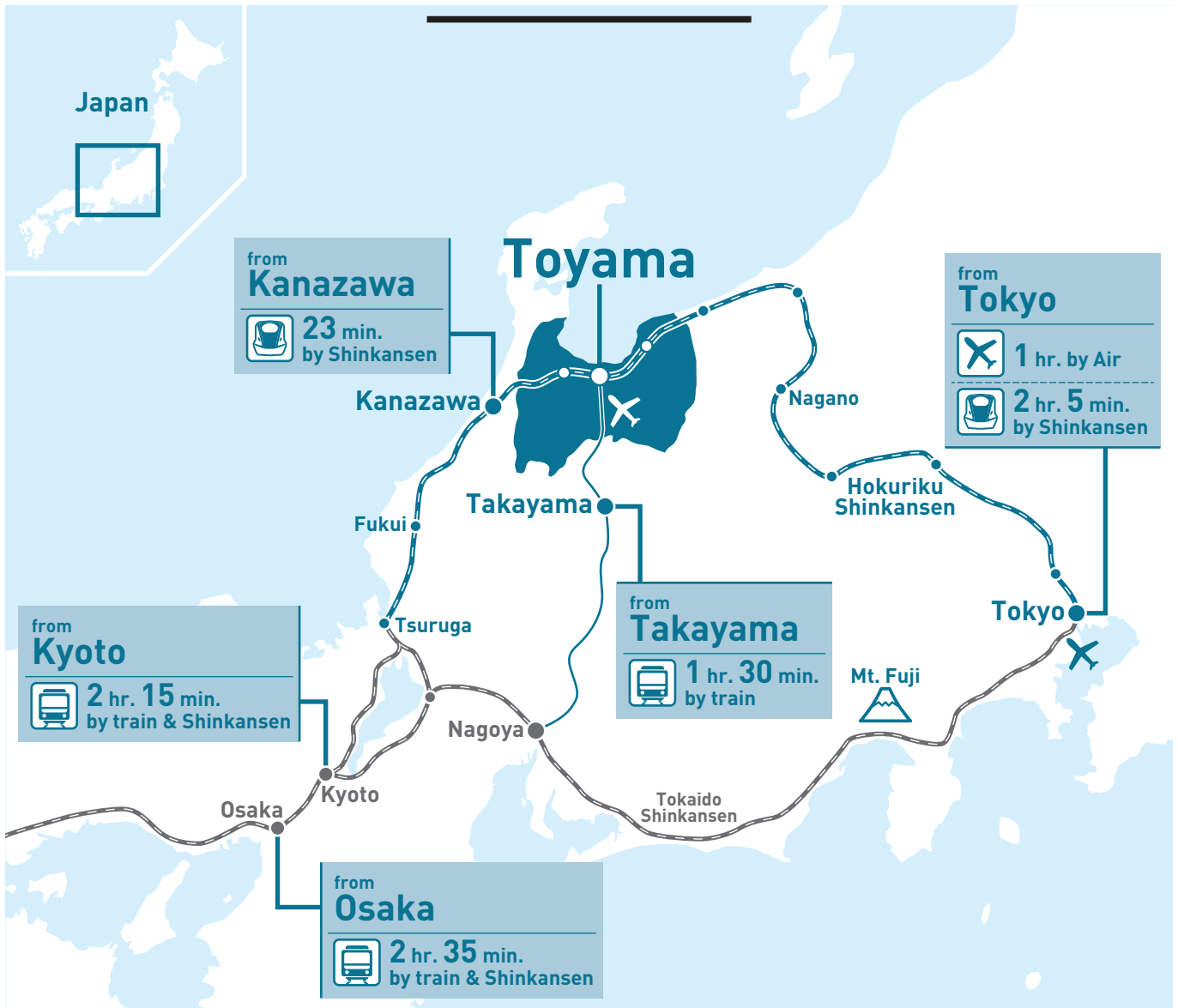
### Cave Yunoki

<https://caveyunoki.com>

Set in a renovated 100-year-old storehouse, this restaurant is led by a chef who mastered the art of French cuisine in both his native Toyama and Tokyo. Nearly 90% of the ingredients are sourced directly from local producers and fishermen, with each dish presented on curated vessels by regional artisans. The name "Cave" (French for cellar) reflects the chef's desire for the restaurant to mature gracefully over time, much like a vintage wine aging in a *cave à vin*.



# Toyama Map



## Sample Route

### Day 1

Morning : Wine Glass Crafting at Toyama Glass Studio  
Lunch : Cave Yunoki or Oryouri Fujii  
Afternoon : Former Baba Family Residence, Taizo Glass Gallery and Shamisen Experience  
Evening : Wagashi and Sake Pairing  
Dinner : Syukyōraku kuchiiwa  
Stay : DoubleTree by Hilton Toyama

### Day 2

Morning : Toyama Glass Art Museum  
Lunch : Sushi Namba  
Afternoon : TANIHATA KUMIKO  
Dinner : River Retreat Garaku (A toast with your handmade wine glass)  
Stay : River Retreat Garaku

\*Also Recommended: Ikedaya Yasubei Shoten, Fugan Canal Kansui Park, Matsukawa River Cruise (best in early April for cherry blossoms), etc.

### Day 3

Morning : Fugan Canal Kansui Park, Shusui Museum of Art, etc.  
Lunch : Sushi Sasaki or Kitokito Hagiwara

## Travel Guide

### Official Toyama City Travel Guide

<https://www.toyamashi-kankoukyoukai.jp/en>



### Toyama City Tourism PR Video Special experiences and quality travel only available in Toyama City

<https://www.youtube.com/watch?v=4N7-Xa4BBbk>

