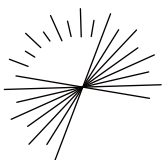


五感のとびらをひらく旅 — 暮らしのそばを旅する —

A journey that opens the door to the five senses - Traveling near where people live -



touch 触
sight 視
hearing 聴
taste 味
smell 嗅

Premium chef's table in Zentsuji

土に触れ、草に触れ、食材に触れる。
旅するように味わう、特別な時間。

Touch the soil , touch the grass , touch the ingredients.
A special experience that feels like a journey



Reserve using
this 2D code



空海NAVI



Promotional
Video

11.22.fri - 11.23.sat pm12:00~ 88,000 yen (in tax)

Premium chef's table in Zentsuji

食材の背景を伝えながら、旅するように味わう料理 -

善通寺産の食材にこだわり、その食材の物語を料理に詰め込めるよう、産地を巡り、土に触れ、草に触れ、生き物に触れる。シェフ自らが市内を旅し、生産者と話すことで描き出したストーリーをお皿に込めて、お客様自身が旅をしているような気分になれる料理を提供します。

料理のテーマは「身土不二」。私たちが暮らす土地がもたらす恵みをありがたくいただき、余すことなく自身の身体に取り込み、その生命を源に自分の使命をまっとうする。食材が生きてきた時間や、育成から料理に関わるすべての人たちの時間=人生をいただくことへの感謝を、「おもてなし」というカタチで表現します。自然に真摯に向き合う、妥協なき生産者の想いを感じていただきながら、五感だけでなく、理屈を超越した、第六感に訴えかける格別な時間を提供します。

Dishes that convey the background of the ingredients and make you enjoy the journey.

We are particular about ingredients produced in Zentsuji, and in order to incorporate the story of the ingredients into our dishes, we travel to the production areas, touch the soil, the grass, and the living things. The chef himself travels around the city and speaks with producers, creating stories on his plates to serve dishes that make customers feel like they are on a journey themselves.

The theme of the cuisine is "Shindo Fuji." We should be grateful for the blessings of the land we live in, incorporate them fully into our bodies, and use that life as our source to fulfill our mission. We use the word "hospitality" to express our gratitude for the time that our ingredients have lived, and the time and life of all those involved in the preparation and cooking.

We offer an exceptional time that appeals not only to your five senses but also to your sixth sense, which transcends logic, while allowing you to feel the uncompromising passion of producers who sincerely face nature.



小國 朋史
Tomofumi Oguni
シェフ / Chef

Oguni ZENTSUJI FRENCH RESTAURANT オーナーシェフ 1979年香川県多度津町生まれ。地元の高校卒業後、大阪あべの辻フランス料理専門カレッジへ進学、専門学校卒業後に大阪や高松のレストランで働いたのち、2013年には手軽にフレンチ料理を楽しんでもらいたいと「瀬戸内 フレンチ食堂 OGUNI」をオープン。その後、セカンドステージとして、地元の食材を活かした料理をコンセプトとした「Oguni ZENTSUJI FRENCH RESTAURANT」を2022年夏にリニューアルオープン。

Owner and chef of Oguni ZENTSUJI FRENCH RESTAURANT. Born in 1979 in Tadotsu, Kagawa Prefecture. After graduating from a local high school, he went on to study at Abenotsuji French Culinary College in Osaka. After working in restaurants in Osaka and Takamatsu after graduating from college, he opened "Setouchi French Restaurant OGUNI" in 2013, wanting to make French cuisine accessible to everyone. After that, as the second stage, "Oguni ZENTSUJI FRENCH RESTAURANT", which will be based on the concept of cuisine using local ingredients, reopened in the summer of 2022.



アレックス・カー
Alex Kerr
ホスト / Host

京都先端科学大教授/東洋文化研究者 1952年、アメリカ生まれ。NPO法人「麓庵(ちいおり)トラスト」理事。イェール大学日本学部卒、オックスフォード大学にて中国学学士号、修士号取得。1964年、父の赴任に伴い初来日。1972年に慶應義塾大学へ留学し、1973年に徳島県祖谷(いや)で約300年前の茅葺き屋根の古民家を購入。「麓庵」と名付ける。1977年から京都府亀岡市に居を構え、1990年代半ばからバンコクと京都を拠点に、講演、地域再生コンサル、執筆活動を行う。著書に『美しき日本の残像』(朝日文庫、1994年新潮学芸賞)、『犬と鬼』(講談社)、『ニッポン景観論』(集英社)など。2018年に「永年にわたり、伝統的建造物を活用した取組を行うなど、文化観光・まちづくりに寄与し、我が国の地域文化の創生に多大な貢献をしている。」として文化庁長官表彰。2024年日本建築学会文化賞受賞。

Professor at Kyoto University of Advanced Science/Researcher of Oriental culture Born in the United States in 1952/Director of the NPO Chiiori Trust. He received his BA in Japanese Studies from Yale University and his MA in Chinese Studies from Oxford University. He first came to Japan in 1964 when his father was transferred there. He studied abroad at Keio University in 1972, and in 1973 purchased an old house with a thatched roof that was about 300 years old in Iya, Tokushima Prefecture. He named it "Chiiori." He has lived in Kameoka, Kyoto since 1977, and since the mid-1990s has been based in Bangkok and Kyoto, giving lectures, consulting on regional revitalization, and writing. His books include "Beautiful Afterimages of Japan" (Asahi Bunko, winner of the 1994 Shincho Gakugei Prize), "Dogs and Demons" (Kodansha), and "Japanese Landscape Theory" (Shueisha). In 2018, the organization received the Commissioner for Cultural Affairs' Award for "contributing greatly to the creation of regional culture in Japan through its many years of efforts that utilize traditional buildings and contribute to cultural tourism and urban development." In 2024, the organization will receive the Architectural Institute of Japan Culture Award.