

大徳寺一久

Daitokuji Ikkyu

大徳寺精進料理・大徳寺納豆
Daitokuji Buddhist cuisine and
Daitokuji natto

老舗
SINCE
the
1400s

A restaurant offering "shojin ryori", the Buddhist cuisine eaten by Zen priests during ceremonies, a recipe it has protected for over five hundred years.

Daitokuji Temple, roughly two and a half kilometers northwest of Kyoto Imperial Palace, was founded in 1315. In the middle ages, it was notable for being recognized by rulers and intellectuals as one of the "Kyoto Gozan", the five important temples of the Rinzai sect in Kyoto, and even today, impressive buildings still stand in the vast temple grounds. Near the temple gate is Daitokuji Ikkyu, a restaurant that offers the traditional Buddhist cuisine of Daitokuji Temple to visitors and tourists. From the 1470s, its ancestor served as a chef to one of the temple's sub-temples, and since then, for over five hundred years, it has been a family line responsible for the restaurant's cuisine. The "Ikkyu" name is said to have been given by Zen master Ikkyu.

Using vermilion-lacquered tableware, the "shojin ryori" is prepared in accordance with Buddhist teachings, and also has connections to the cha-kaiseki cuisine of the tea ceremony. No animal products such as meat or fish are used. The only ingredients are natural ones, including seasonal leaf or root vegetables, tofu or yuba (tofu skin) and namafu (wheat gluten). It is made completely with vegetables, using stock made only with kombu kelp, and making the most of the five flavors; spicy, sweet, salty, sour and bitter. It is safe for vegans to enjoy.

A section of the restaurant is dedicated to Daitokuji natto (fermented soybeans). Handed down by Zen master Ikkyu, they are made with a recipe from China which has lasted for over five hundred years. After a fermentation and drying process, the final natto beans are completely black, and have a characteristic taste with a distinct saltiness. Daitokuji natto are popular as a unique natural food. Going well with both coffee and Japanese tea, and often used in cooking, they are recommended as gifts.



↑You can enjoy your meal in a tatami mat Japanese room with a tokonoma alcove and shoji sliding doors. Japanese alcoves are decorated with hanging scrolls and an arrangement of seasonal flowers.



←Daitokuji natto have a pleasant aftertaste; the characteristic flavor expands from eating just a single bean. Well suited as an accompaniment to drinking alcohol, they are available in a variety of package sizes. From ¥500.



↑The Daitokuji Temple Shojin Ryori Honzen Set is presented on vermilion-lacquered tableware. You can enjoy cuisine such as Daitokuji fu (wheat gluten), gisei-dofu (tofu) and ikada-gobo (raft-shaped burdock). In order to satisfy the pampered tastes of feudal lords, considerable time and effort was placed in the cooking of the meal. ¥8,470.

→The Daitokuji Shojin Ryori Fuchidakamori Lunch Box is a course for a casual appreciation of this traditional cuisine, and is arranged in rectangular Shunkei-nuri lacquerware that makes you feel Japanese culture. ¥4,840.



→Inside the restaurant hang signboards that certify it as a purveyor to Daitokuji Temple.



大徳寺一久 商標登録

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TEL: 075-493-0019
OPEN: Shop 9:00 to 18:00, Restaurant 12:00 to 18:00 (last entry) (No regular holidays)
Reservations required for Buddhist cuisine
Access: 30 min. from Kyoto Station by taxi
URL: <http://www.daitokuji-ikkyu.jp/>

MAP 24



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