



Ryugu Cuisine

We will prepare the bountiful catches from Osatsu's oceans to meet your tastes, using spiny lobster, abalone, sea bream, flounder, and other locally caught fishes, and seasonal seafood such as blowfish and oysters. Grilled with salt, stewed, prepared raw, fried or char-grilled, we want to make the best of the delicious flavor that only the freshest seafood holds, for you to enjoy. Our chef is proud to serve special Ryugu cuisine alongside a popular local alcohol, to dine to your heart's content.



This has been the most popular course, since Denyou was first founded. You can enjoy a big, hearty Sashimi Boat plate, prepared with seasonal seafood such as sea bream, flounder, spiny lobster, Kuruma prawns and abalone.

Oysters

Known as "The Sea Milk" and known for their high nutritional value, oysters are the taste of winter seafood. At Denyou, you can taste oysters cooked in various delicious ways, such as cooked in vinegar, fried, baked and Oyster Hodgepodge.



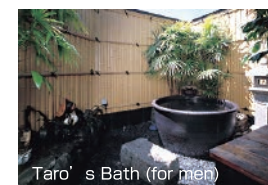
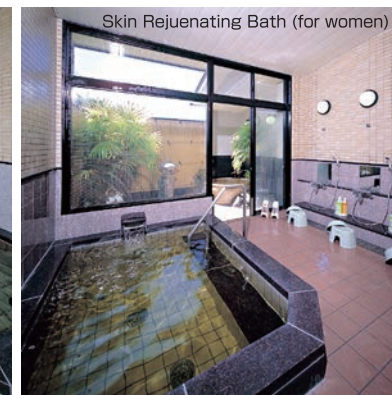
Blowfish

At this hotel, we serve blowfish meals using tiger blowfish as well as Takifugu and green rough-backed puffers captured off the Ise Bay. You can enjoy blowfish as a course meal or an additional dish.

Considering what the best accompaniment to our finest cuisine would be, we here at Denyou serve our own selected alcohol. We hope you look forward to enjoying various forms of local sake, shochu and wine with your meal.



Open-air baths



For our bath water, we use the famous water of the hot spring from Shaguji Onsen which is known for its skin-rejuvenating benefits, but not only that, upon entering your body and mind enter a state of peace and tranquility. Take a leisurely bath to recover after a long day of traveling.

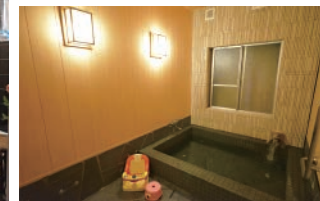


Reserved Bath Area

~Family Bath~

For families who want to enjoy a bath alone, we have a private bath that you can reserve. Please feel free to enquire.

※This bath is not a hot spring



< Establishment Information >

- Maximum number of People/ 50 People ●Guest Rooms/ 9 Rooms
- Banquet hall available ●Parking lot available ●Meeting room available
- Large bath with open-air bath (Male/Female separated)
- Family-use bath (reservation required)
- Motorbike-only parking available (15 motorbikes maximum)

Address : Osatsu255-2 Osatsu, Toba city, Mie Prefecture
Postal code: 517-0032

TEL : 0599-33-6166 / FAX : 0599-33-7257



Our official website (accessible by smartphone)
<http://www.denyou.gr.jp/>



Delicious food produced locally, for local consumption.

This hotel is located in South Toba City, Osatsu, a bustling port blessed with Matoya Bay to the west, and the Pacific Ocean spreading from the east to the south. At Denyou, you can enjoy fresh seafood captured locally via fixed shore net such as striped beakfish, flounder, and red sea bream. We also serve seasonal seafood delights, including spiny lobster, abalone and oysters. The owner of the hotel (also a veteran fisherman for 10 years and chef for 25 years) selects the only best produce with a keen eye, so you can fully enjoy the bountiful fruits of the sea.



Home-grown vegetables and rice.

In order to enhance the freshness of our seafood as much as possible, it is best to have an accompaniment of fresh rice and vegetables. The Koshikari rice we use at Denyou is cultivated using pure spring water from the mountains. The rice is then harvested every year in autumn, and freshly cooked to be served to you. We also harvest organic vegetables grown in a vegetable garden on the top of a hill, including daikons, spring onions, onions and pumpkins as well as lemons and dried plums. We do not only cook these produce just as they are; we also serve them as a flavorful accent such as garnish, pickles and seasonings. Our home-made plum wine is very popular among our guests. In order to be kind to the environment, all leftovers and organic waste are used as fertilizers for our fields.

