

Group Plans and Private Rental Plans

There are two types of private rental plans: entire building rental and main building rental. Enjoy a meaningful time through a series of activities, from meetings to social gatherings.



Ryotei Ryokan Atami Koarashitei

www.koarashitei.com

About Koarashitei



Floating floor

A ryokan (traditional Japanese inn) with carefully crafted Japanese designs located in the innermost part of Atami.

The ryokan originates from "Koarashitei," a villa built in 1896 by Viscount Soga Sukenori, who also served as the chief educator of the Crown Prince as the Togu -daibu (Grand Steward of the Crown Prince's Household). It is said that members of the Imperial Family and many writers and artists visited the villa in those days and had elegant times. We have tried to recreate the atmosphere of the former Koarashitei as much as possible, harmonizing the detached buildings with the gardens. The Sukiya-style of architecture makes extensive use of wood, and the wooden detached buildings showcase the pinnacle of craftsmanship.

Recipient of the 4th Japan Federation of Architects and Building Engineers Associations Prize (Design & Construction: Satohide Co., Ltd.)



A gate made of beautiful Yoshino cedar



A lobby with a sense of openness thanks to suspended glass and a staircase with handrails without pillars



The interplay of light and shadow created by the eaves within the interior space

Japanese garden

The Japanese garden, spread across the premises, has been landscaped under the supervision of Dr. Kazuo Saito, a renowned figure in the landscaping world, while preserving the original form of the old Koarashitei. The garden features approximately 70 varieties of trees, including red pine, black pine, maple, camellia, and chinquapin, all of which have been nurtured through countless seasons. Stepping stones, artificial hills, and dry landscapes are skillfully arranged, adorned with graceful bamboo groves, and the ancient pond collects the gentle flow of the Wada River. The harmonious interplay with nature and the stone-paved walking paths that connect the main building to the garden further enhance the rich Japanese ambiance.



Chisen-kaiyu (style of garden that features a path around a pond) style Japanese garden Autumn leaves (December)





Plum blossoms and Japanese andromeda (February)



Artificial hill Stepping stones



Dry landscape garden



Examples of Japanese Design: Fine Woods and Techniques





	VIP room	Detached building	Special room		
Roof	Gently curved with Sa	ınshu tiles			
Porch	Walls: Rishin Kakioto Pillars: Kitayama ceda				
Living room	Juraku walls	Juraku walls	Juraku walls		
Alcove post	Kitayama cedar natural twisted log	Yamabuki: Uniquely figured wood from Muro Chidori: Ebony	od Tsukushi: Natural twisted log Suwa: Natural round ebony Chikuma, Zuika: Natural twisted log		
Alcove floor frame	Yoshino cedar with Roiro finish on curved wood	Roiro finish	Tsukushi: Roiro lacquered natural wood Suwa, Chikuma: Roiro lacquered finish Zuika: Natural Kitayama wood		
Alcove lintel	Tachibana: Paulownia Sasa: Reddish, straight-grained cedar	Yamabuki, Kasuga: Reddish, straight-grained cedar	Tsukushi, Juwa, Chikuma: Paulownia Zuika: Straight-grained cedar		
Paper sliding door	Yukimi shoji	Chidori: Windows with interior bamboo	T Z		
Ceiling	Tachibana: Yoshino cedar with medium-grain Sasa: Boat-bottom shaped with lintel	Yamabuki: Lowered ceiling with Cattail leaf and woven Horsetail pattern Chidori: Sloped ceiling with Cattail leaf and woven Horsetail pattern Kasuga: Coffered ceiling with straight-grained cedar	Medium-grained cedar ceiling with open-grain battens		

Tea room Gyoan

We offer two authentic tea rooms: a standard four-and-a-half-mat room with a preparation area (hon-datte) and a smaller tea room (koma).

The alcove post features natural twisted Kitayama cedar, and the tea alcove floor is made of tamo, a wood prized by tea masters, while the ceiling of the preparation area is made of Yakusugi cedar, all evoking the wabi spirit of our ancestors.

Kitayama cedar cultivation is said to have begun around the Muromachi period (1336-1573) and became popular as a building material for tea rooms and Sukiya-style architecture with the rise of the tea ceremony. Its smooth texture, luster, patterns, and twisted grain are highly valued, and it has been designated a "Traditional Craft of Kyoto Prefecture." Natural twisting, where the wood develops natural bumps and waves, creates a variety of unique expressions. It's said to occur due to a sudden mutation in the cedar, with only one tree in tens of thousands exhibiting this characteristic. Kitayama cedar trees are meticulously cultivated for about 30 years from planting before they can be used as building materials. Famous examples of Sukiya-style architecture using Kitayama cedar include the Katsura Imperial Villa and the Shugakuin Imperial Villa. The floorboards in the three-and-three-quarter-mat tea room preserve the tamo ash wood with a spiderweb grain pattern, which was passed down from the Soga family, that was used in the original Koarashitei. Tamo ash is renowned for the beauty of its grain and is often called the "Queen of White Woods."





Onsen bath



Hiba hot water tap

Atami (熱海) has been a hot spring resort since ancient times, and it is said that it used to be written as "阿多美" in the past. One of the famous figures who loved Atami Onsen was Tokugawa Ieyasu. Not only did he stay in Atami himself, but he also had the hot spring water transported in barrels to Edo Castle, a practice called "O-kumi-yu," which was continued by successive shoguns. Atami Onsen is characterized by its weakly alkaline chloride spring water. The salt content coats the skin, providing excellent heat retention, and is expected to be effective in improving neuralgia, poor circulation, chronic women's ailments, and chronic skin diseases.



Atami hot water



Koarashi hot water

Dining

In line with our concept as a ryotei ryokan (a traditional Japanese inn with an on-site restaurant), we carefully select our ingredients from producers across Japan in pursuit of pure deliciousness.

We prepare Japanese cuisine that captures the essence of each season.

Savor our elegant kaiseki cuisine, Kyoto-style, based on meticulously prepared dashi broth made from carefully chosen ingredients.

Characteristics of Japanese Cuisine

Washoku (Japanese cuisine) was registered as a UNESCO Intangible Cultural Heritage in December 2013 as "Traditional Dietary Cultures of the Japanese."

Similar to the concept of "gastronomy" often used in the Western culinary world, washoku can be described as a food culture that connects various cultural elements, from art to science, centered around cuisine.

Incorporating seasonal flowers and leaves along with seasonal ingredients, and using tableware that suits the season, washoku expresses the beauty of nature in its dishes.

Furthermore, while the word "句" (shun) refers to ingredients being in season, Japanese cuisine also celebrates the subtle shifts of the seasons by enjoying ingredients that are early in the season (hashiri), at their peak (sakari), or lingering at the end of the season (nagori).



In Japanese cuisine, the concepts of "Five Methods," "Five Tastes," "Five Colors," and "Five Senses" are highly valued, and the presentation of food through cuisine embodies the spirit of hospitality (omotenashi).

Five Methods: Cooking methods - Raw (cutting), simmering, grilling, steaming, frying

Five Tastes: Sweet, sour, salty, bitter, umami

Five Colors: Beautiful presentation through colors - Red, yellow, blue (green), white, black

Five Senses: Sight, hearing, smell, touch, taste

Seasonal Menu Examples

Spring



Appetizer: White asparagus with sea urchin sauce



Bowl Dish: Steamed clam and lotus root



Vinegared Dish: Wasabi leaves, mountain Udo (Japanese spikenard), ark shell, turban shell



Sashimi: Assorted seasonal fresh fish





Bowl Dish: Live Hamo (conger eel) in Kudzu starch



Palate Cleanser: Summer vegetable ohitashi Simmered Dish: Japanese Black beef loin (lightly simmered vegetables in dashi)



chilled shabu-shabu style



Meal: Chilled somen noodles with

Autumn



Bowl Dish: Steamed and mashed Shogoin turnip



Grilled Dish: Kyoto-style grilled



Meat Dish: Japanese Black beef loin grilled Soft-shelled turtle hot pot with salt and pepper



Winter



Bowl Dish: Steamed abalone, mirrored turnip, plum and carrot



Vinegared Dish: Snow crab with vinegar



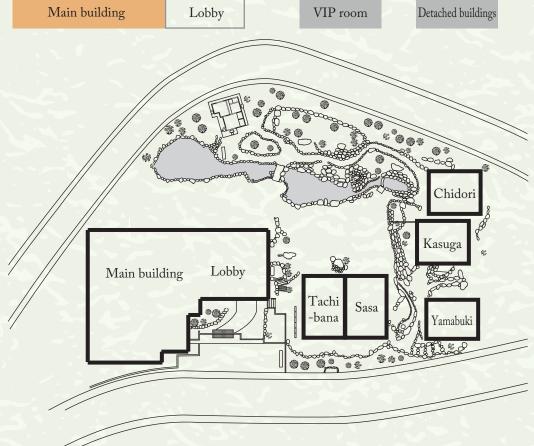
Grilled Dish: Japanese Black beef sirloin



Two Types of Private Rentals

		Main building rental	Entire building rental
0.1 0	Onsen bath	_	0
8th floor	View lounge	0	0
7th-4th floors	Guest rooms	04	
3rd floor	Banquet hall	0	0
2nd floor	Lobby	\	0
Garden area	VIP room and detached buildings	_	0





Banquet hall



Banquet Hall Hourai

You can also use the movable stage (12 tatami mats) for karaoke and dances performed by the geisha we have arranged for you.



Banquet Hall Sora

You can choose between floor chairs or high chairs for your banquet seating.



Banquet Hall Fuso

It can be used for various purposes such as meetings and seminars. It can also be divided into two sections with partitions.





View Lounge UKISHIRO

A lounge on the top floor of the main building with a panoramic view of Atami Port.

	Area	Meals	Standing	School	Theater
Hourai	97m ² (7.0m×15.4m)	60 people	-	60 people	80 people
Sora	62m ² (7.3m×15.6m)	30 people		40 people	60 people
Fuso	68m ² (6.8m×10.0m)		45 people	42 people	56 people
Fuso A	34m ² (6.8m×5.0m)		20 people	18 people	30 people
Fuso B	34m ² (6.8m×5.0m)	-	20 people	18 people	30 people
UKISHIRO	77m^2 (9.4m×5.7~9.5m)	30 people	45 people		-



VIP room Sasa



Special room Suwa



Detached building Chidori



Japanese-style room

VIP room and detached building

	Room Name	Capacity	Area	Main Room	Side Room	Anteroom	Wide Veranda	Indoor Bath
VIP	Tachibana	5 people	97m ²	12.5 tatami mats	7.5 tatami mats	5 tatami mats	13m ²	Cypress onsen bath
Room	Sasa	5 people	97m ²	12.5 tatami mats	7.5 tatami mats	5 tatami mats	10m ²	Semi-open-air bath
	Yamabuki	5 people	78m ²	10 tatami mats	6 tatami mats	$7m^2$	8m ²	
Detached Building	Kasuga	5 people	80m ²	10 tatami mats	6 tatami mats	$5m^2$	10m ²	Onsen Stone bath
	Chidori	5 people	80m ²	11 tatami mats	6 tatami mats	$5m^2$	8m ²	

Main building

	Room Name	Capacity	Area	Main Room	Side Room	Anteroom	Wide Veranda	Indoor Bath
Special room	Tsukushi	5 people	97m ²	15 tatami mats	6 tatami mats		12m ²	Onsen
	Suwa	5 people	97m ²	12.5 tatami mats	6 tatami mats	_	14m ²	
	Chikuma	5 people	72m ²	15 tatami mats	6 tatami mats	-	9m ²	Cypress bath
	Zuika	5 people	70m ²	12.5 tatami mats	6 tatami mats	÷	9m ²	
Japanese- style room	401/501/601	5 people	70m ²	11 tatami mats	5 tatami mats	-	$7m^2$	Hot water Stone-paved FRP bathtub
	402/502/602	5 people	68m ²	11 tatami mats	6 tatami mats		5 m ²	
	403/503/603	4 people	65m ²	12.5 tatami mats	3 ttatami mats		15m ²	
	404/504/604	5 people	72m ²	12.5 tatami mats	5 ttatami mats		8m ²	
	405/505/605	5 people	73m ²	12.5 tatami mats	5 ttatami mats	· ·	8m ²	
Western- style room	Twin	2 people	45m ²	-			-	Unit bath
	Single	1 people	15m ²				- 2	

Building floor plans



7th floor

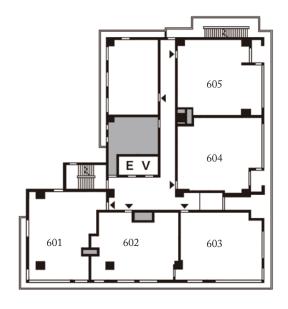
Zuika

Chikuma

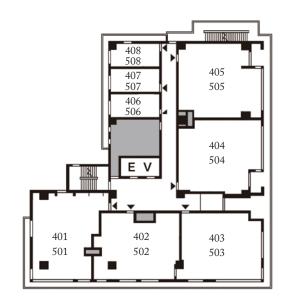
Tsukushi

Suwa

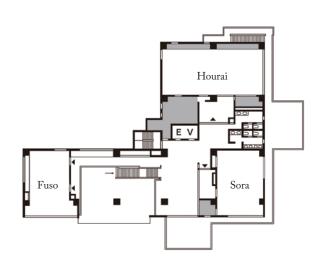
6th floor



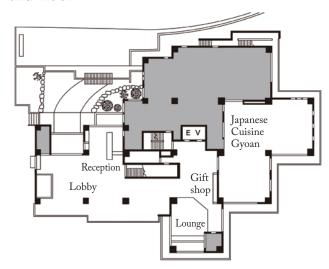
4th-5th floor



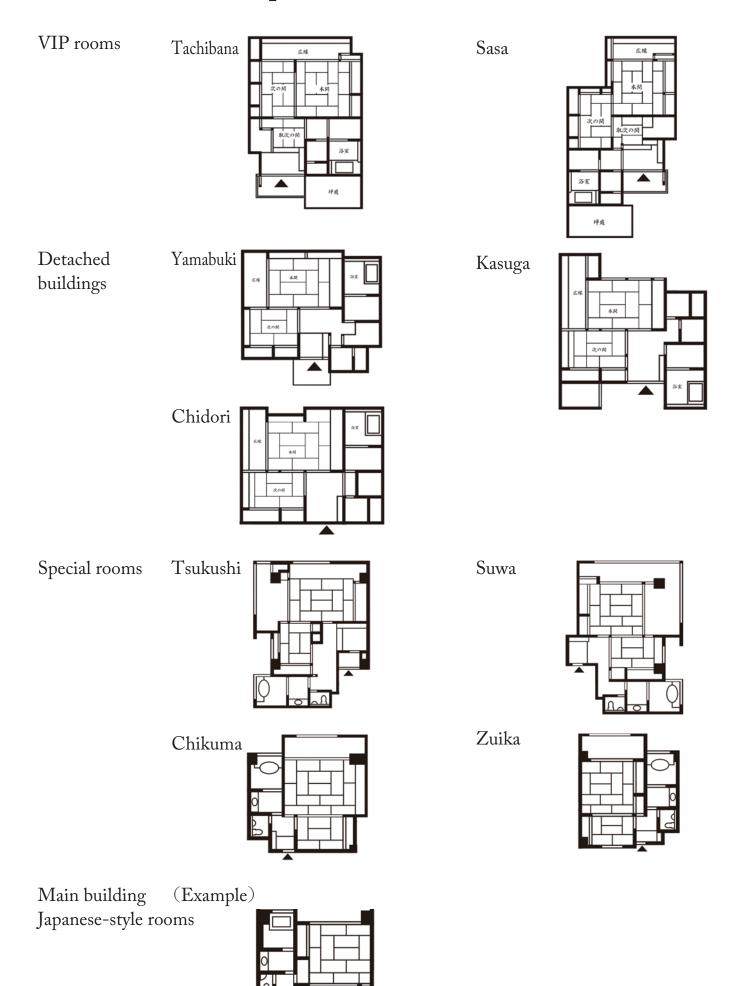
3rd floor



2nd floor



Guest room floor plans



Sample Plan 1

Purpose: Meeting and Socializing

Itinerary: 1 night, 2 days with dinner and breakfast

 $Day \ 1 \qquad \quad \mathsf{Morning} \quad : \mathsf{Travel} \text{-} \mathsf{From} \ \mathsf{Tokyo} \ \mathsf{Station}$

to Atami Station by Shinkansen

(approx. 45 minutes),

then from Atami Station to the ryokan

by taxi (approx. 10 minutes)

12:45 Gather at the ryokan

13:00 Meeting Part 1 - Policy Explanation

15:00 Break and Check-in

15:30 Meeting Part 2 - Breakout Sessions

18:00 Onsen

17:30 Dinner

20:00 Social Gathering (2nd round)













Day 2 6:00 Onsen

7:30 Breakfast

9:00 Meeting Part 3 - Briefing Session

11:00 Check-out and Disperse/Free Time





Sample Plan 2

Purpose: Sightseeing, Refreshment, Cultural Experience, Socializing

Itinerary: 1 night, 2 days with dinner and breakfast

Day 1 Until Evening: Free time in groups - Sightseeing in Atami, Golf, Fishing Boat Trip

"Surprisingly Atami"

In the past, Atami's charms were not well known. To address this, the city of Atami and other organizations launched a promotional campaign in 2013 with the goal of attracting 2.75 million overnight visitors annually. In 2016, they achieved 3.01 million visitors, marking a V-shaped recovery, particularly with an increase in the F1 demographic (women aged 20-34).

The "Surprisingly Atami" project aims to shift the perception from "It's surprisingly good" to "It's always been great."

Suggested Sightseeing Spots

Location Spot Hopping: Explore popular locationsoften featured on TV, from Showa-era retro spots to trendy new sweets shops, around Atami Station and the Atami Ginza shopping district.

Power Spot Pilgrimage: Kinomiya Shrine enshrines a deity of good fortune and prosperity, and has been worshipped since ancient times. Its sacred tree is a 2,100-year-old grand camphor tree, designated as a natural monument. Izusan Shrine is famous as a shrine for matchmaking, as it's where Minamoto no Yoritomo and Hojo Masako were united. Atami Castle: Enjoy a 360-degree panorama from the castle tower. It also houses a museum of samurai culture and a collection of ukiyo-e erotic prints (shunga). The Atami Trick Art Museum and the Atami Adult Museum are also nearby. Atami Plum Garden: Known for having the earliest blooming plum blossoms in Japan and the latest autumn foliage. Kiunkaku: A Taisho-era ryokan loved by literary figures such as Shiga Naoya, Tanizaki Junichiro, and Dazai Osamu. It is now a cultural property of Atami City.

MOA Museum of Art: Boasts a collection of approximately 3,500 pieces, mainly East Asian art, including 3 National Treasures and 67 Important Cultural Properties.

15:00 Check-in, Hot Spring Bath available

17: 30 Dinner & Cultural Experience - Enjoy the songs and dances of Atami's traditional "Atami Geigi" (geisha), and experience ozashiki-asobi (traditional geisha games)







20:00 Social Gathering (2nd round)







Day 2 6:00 Onsen

7:30 Breakfast





9:00 Tour of the Sukiya-style Architecture & Tea Rooms

11:00 Check-out







Checklist

Examples of Usage Purposes

Meetings & Training, Socializing, Appreciation & Recognition, Incentive Trips, Client Entertainment, Executive Meetings, Industry Gatherings, Partner Meetings, Union Meetings, Hosting Foreign Guests

Banquet Halls

We offer both traditional Japanese-style rooms and Western-style rooms. For banquets, you can choose high chairs that are easy on the knees and back.

Convenience

With easy access from Tokyo Station, travel time for participants is minimized, allowing for fulfilling plans even on short schedules

Four Types of Guest Rooms

We have guest rooms with semi-open-air baths and cypress baths, suitable for single occupancy. Staff can also combine standard types for group use, etc.

Special Order Dishes

Assorted sashimi platter

Abalone

Ise lobster sashimi

Splendid alfonsino (kinmedai)

Pufferfish (fugu) (autumn/winter)

Japanese Black beef steak

Japanese Black beef shabu-shabu in dashi broth

Onigiri (rice balls)

Guest Rooms

Private bath

Toilet with cleaning function

Air conditioning/heating

Humidifier/air purifier

TV

Safe

Refrigerator (with paid beverages)

Electric kettle

(Types of private baths)



VIP room



Detached room Yamabuki



Special room Zuika



Main building Japanese-style room

Entertainment & Events

Geisha (dancers & musicians)

Hostesses

Karaoke

Screen

Projector

Microphone

Whiteboard

Tabletop flower arrangements

Snapshot photography





Souvenirs

Gift shop

Arrangements for Atami specialty products Homemade karasumi (salted mullet roe)



Leisure Activities

Parking (cars & buses)

Courier service handling

In-room relaxation services

Wi-Fi

Facilities & Services

Shogi (Japanese chess) & Go board rental Mahjong room arrangement (fully automatic table)

Golf arrangements

Fishing boat arrangements



Rooms and meals for drivers