

The art of hospitality:  
contemporary *shukubō*

# ŌHARA JUKU



Kyōto

Paris

Tōkyō

The art of hospitality:  
contemporary *shukubō*



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## The art of hospitality

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Some Buddhist monasteries still provide today the *shukubō* (“hostelry”) service to pilgrims, but also—a lesser known fact—to the laymen who wish to retreat from the world. Those monasteries are the perfect refuge for isolation, introspection, and a form of renunciation.

Starting from this idea, ŌHARA-JUKU revisited the *shukubō* concept to offer travellers a new form of retreat, where comfort and beauty are not banned, but emphasized.

Our private *Machiya*, located in the center of Kyōto, offers contemplation, exchange, meditation, inspiration, and serenity.



## A central location and a remarkable architecture

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Our private *Machiya* is located on Ryogaemachi street, near the Kyōto Imperial Palace. Typical of the *Taisho* era style, its architecture is a perfect blend of traditional Japanese construction techniques and Art Deco interiors.

The current owner’s father and grandfather are both doctors in medicine, and used this habitation as a medical cabinet for more than half a century before its rehabilitation in 2019.



## Prestigious chefs at home

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ŌHARA-JUKU is a *Machiya* with a double hotel and restaurant licence.

Available for private use only, our *Machiya* uses the services of prestigious chefs, making it a unique place in Kyōto. You will experience their meals with authentic Art Deco cutlery and ancient Japanese tableware.





## Get around with total peace of mind

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- Private English-speaking chauffeur available
- *Kimono*-wearing hostess escort during the *Shinkansen* transfer
- Tour guide for private events
- Pocket-WIFI rental, English-speaking phone assistance
- Luggage shipping and tracking



## Stroll in the streets of Kyōto and discover its beauty

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- Must-see places: temples, shrines, gardens and historic monuments
- Favourite and secret addresses: restaurants, hidden bars, shops
- Initiation to native mythology during a *matsuri* (religious celebration)



## Enjoy our detox and well-being program

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- *Shiatsu* massage, head massage
- *Shōjin* (vegetarian Buddhist cuisine)
- *Zazen* (sitting meditation)





## Meet our contributors during revisited activities

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- Inheritors of ancestral values: tea ceremony master, superior monk, etiquette professor, aristocratic families
- Artist and craftsmen in search of “beauty”: painter, calligrapher, *geisha*, gallery owner, *kimono* designer, carpenter, blacksmith, ceramist
- Talents: Starred chef, *mangaka*, masseur, actor, singer, athlete, architect, entrepreneur



## Travel through time outside of Kyōto

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- Asuka → Mount Yoshino → Mount Kumano → Mount Koya → Mount Hiei → Biwa Lake
- Miho Museum → Wazuka Kinosaki → Ine
- Setouchi Islands (Naoshima → Teshima → Inujima)





## Our values

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- Heritage preservation & sustainable development
- Originality & creativity
- Discretion & confidentiality
- Availability & reactivity



## Our expertise

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- Travel design & hospitality services
- Escort & connections



## Areas of intervention

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- Well-being vacation & leisure travel
- Professional projects & events

## Our team

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Kunihisa ŌHARA  
CEO

mob. {JP}: +81 (0)80-1288-8766  
{FR}: +33 (0)6 78 05 22 74  
kunihisa@oharajuku.com

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Olivier BERGER  
Advisor ▪ Paris

mob. {FR}: +33 (0)7 68 89 20 96  
{JP}: +81 (0)80-7972-6008  
olivier@oharajuku.com



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Tomoko KASAI  
Advisor ▪ Tōkyo

mob. {JP}: +81 (0)80-1191-7570  
tomoko@oharajuku.com

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Naho YOSHIDA  
Advisor ▪ Kyōto

mob. {JP}: +81 (0)70-7531-8278  
naho@oharajuku.com