



神恩和食 千和

Shinon Washoku Senryū Factbook

2024.12

What is Shinon Washoku?

- “Shinon Washoku” is a new word, created by a Shinto priest from Ise Jingu, the Shinto shrine in Ise City, Mie Prefecture. It was inspired by the restaurant’s concept, which invites us to consider eating as an act of embracing life, partaking in the natural cycle, and receiving life. It is based on the belief that everything in this world is both a deity and a gift from the gods.
- “Washoku” is Japan’s traditional dietary culture, registered as a UNESCO Intangible Cultural Heritage. Washoku is associated with respect for nature that is closely related to the sustainable use of natural resources.
- The Shinon Washoku Senryū concept was created by the second generation founder of its operating and owner company, SENRYU. Inc. In his eighties, he aspired to “convey to the world through Japanese cuisine, the spirituality born from the way Japanese people, nurtured by tradition, engage with the gods and nature.” Third generation founder, Yoshinori Kibayashi, has taken over his mission and opened Shinon Washoku Senryū to impress upon us that we are born from the earth, we receive life, we live, and we ourselves return to the earth.



A fortune-bringing Japanese cultural experience

- Every month, chefs and staff visit Nishinomiya Shrine to pray and receive blessings. During their visit, they have the ingredients, knives, and auspicious items used at Shinon Washoku Senryū purified and blessed through a special prayer ritual conducted at the Nishinomiya shrine.
- Nishinomiya Shrine is the head of all Ebisu shrines in Japan because the deity was thought to have spent time in Nishinomiya. Ebisu, one of the seven lucky gods, is enshrined at as many as 3,000 shrines throughout Japan as the god of prosperous business, good harvests and good catches. The owner of Shinon Washoku Senryū believes the seven lucky gods are a symbol of diversity and equality, as they have no hierarchy and have their origins are Japan, China and India.
- In each room, guests can find auspicious items such as the Seven Lucky Gods or the handprint of a sumo Yokozuna.



A fortune-bringing Japanese cultural experience

- Ingredients offered to the gods must be prepared in purity, free from any defilement. In the same way, at Shinon Washoku Senryū, the chefs with refined skills prepare ingredients with a spirit of reverence and prayer using a forged knife.
- Shinon Washoku Senryū original knives are produced by Aoki Hamono in Sakai, Osaka, one of the six major cutlery production centers in Japan.
- Miwako Kubota, Sakai's only knife engraver and one of the world's leading knife artisans, creates beautiful engravings with the motif of Ebisu catching a large seabream, an auspicious fish in Japan.
- These knives are the only ones of their kind in the world, available for viewing and purchasing at Shinon Washoku Senryū.
- The knives can be delivered overseas after purification at Nishinomiya Shrine.



A fortune-bringing Japanese cultural experience

- Guests can participate in the Nishinomiya Shrine purification ritual with Shinon Washoku Senryū staff.
- Since ancient times, people in Japan have believed that having a Shinto priest perform an exorcism, purifies the mind and restores the connection with the gods to its original, natural state.
- The fee for the ceremony is ¥20,000 (¥5,000 of which will be donated to Nishinomiya Shrine)
- The event date will be announced via the official website.



Menu (including TAX)



Kaiseki Course

Shinon Kaiseki Mizuho
¥ 30,000

Shinon Kaiseki Eho
¥ 18,000

Chef's Selection Three Dishes
Shunkei
¥ 12,000



Shinon Mochi and Sake Pairing Set

¥ 5,000

Five types of purified mochi paired with rare sake tasting set.

Mochi rice cake has a long history as a food offered to the gods. It is known as an auspicious food served on festive occasions such as New Years, Girl's Day etc.



À la Carte



Drinks

Japanese Sake (the best seasonal and rare sake line up), Beer, Red/White Wine, Shochu, Whisky Softdrinks



- The course menu changes monthly. Additionally, to provide the best possible ingredients, the dishes on the day of your visit may differ from the ones listed at the time of your reservation.
- Please inform us of any allergies in advance; we will accommodate as much as possible.
- If you have a small appetite or prefer smaller portions, kindly inform us beforehand.
- We may not be able to accommodate all dietary restrictions, such as vegan or religious requirements.

About Shinon Washoku Senryū

- Open:** December 19th, 2024
- Location:** 1-6-11, Shibata, Osaka Shi Kita Ku, Osaka Fu, 530-0012, Japan
- Access:** 3-minute walk from Hankyu Umeda Station
5-minute walk from JR Osaka Station
- TEL:** +81-6-6757-5775
- Operation hours:** Lunch time: From 11:30
Dinner time: From 18:00
No regular closed days
- URL:** <https://shinon-washoku.com/en/>
- Reservation :**
English: <https://res-reserve.com/en/restaurants/shinon-washoku>
Simplified Chinese: <https://res-reserve.com/zh-CN/restaurants/shinon-washoku>
Traditional Chinese: <https://res-reserve.com/zh-TW/restaurants/shinon-washoku>



About Operating & Owner Company

Name:	SENRYU Inc.
Origin:	Started Business as Kibayashi Shoten in 1910 by Kikuo Kibayashi
Foundation:	SENRYU Inc. founded in 1969 by Yasuyuki Kibayashi (second generation)
CEO:	Yoshinori Kibayashi (third generation from the founder)
Business:	Management of izakaya (Japanese-style pub) chain and wholesale distributor of alcoholic beverages
Address:	6-14-1 Tajima Ikuno-city Osaka, JAPAN
Capital:	12 million yen
Employees:	100 (including part time jobs)
URL:	https://sen-ryu.com/#company



Contact for Media

“Shinon Washoku Senryū” Contact for International Media

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