

# ぶどうの丘

KATSUNUMA



## Budou-no-Oka



Katsunuma, Koshu **ぶどうの丘**

5093 Hishiyama, Katsunuma, Koshu, Yamanashi 409-1302

TEL.0553-44-2111

FAX.0553-44-2341

<http://budounooka.com/>

Open 365 days a year (Excluding facility check-out days)

-10 min by car from Katsunuma IC, Chuo Expressway

-20 min by walk from Katsunuma-Budokyo Station, JR Chuo Main Line



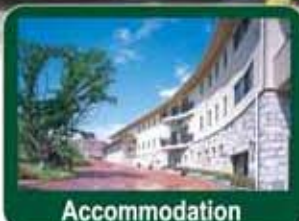
# General Map of Facilities



Wine Centennial Monument



Tenku-no-yu bath



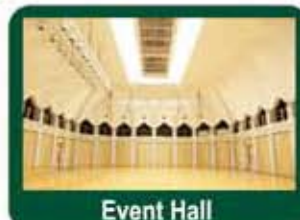
Accommodation



Wine Cave



Viewing Wine Restaurant



Event Hall



Barbecue Garden



Restaurant Omore Houtou



Museum

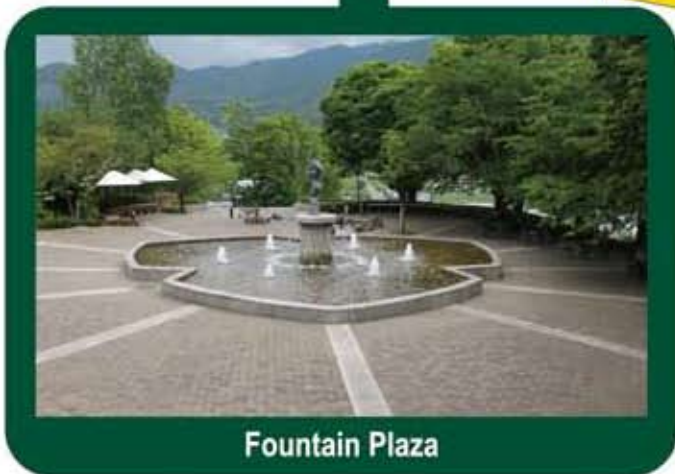


Stores / Information Hall

Parking for Buses

## History

1980	Barbecue Garden
1985	Underground Wine Cellar (Wine Cave)
1987	Information Hall
1988	Wine Culture House, Wine Restaurant
1990	Event Hall
1993	Fountain Plaza
1993	Monument, Water Tank, Grass Plaza etc.
1999	Museum
2000	Communication Center (Tenku-no-yu bath)
2000	Accommodation
2001	Accommodation (New Wing)
2012	Restaurant Omore Houtou



Fountain Plaza



In 1877, two young men took off for a trip from Katsunuma. Since Masanari Takano and Tatsunori Tsuchiya diffused wine vinification technique they studied in France to local people, wine industry in Katsunuma has developed steadily ever since. Now Katsunuma has become a major growing center of wine in Japan which produces about 30% of total Japanese wine production.

Budou-no-oka is a symbolic place which can be regarded as a budding of seeds planted by the two young men, which is also a birthplace of wine vinification and information offering center of Koshu.



Dispatched Masanari Takano and Tatsunori Tsuchiya to France to learn wine vinification. (Picture: Troyes, France)

*Grape cultivation and wine*

*vinification which began here with*

*Koshu grape represent history*

*and culture of Koshu.*

## Reception Desk / Stores (Information Hall)



Store

Koshu is a producing district of grape and wine ranking in the top in Japan both for its quality and amount of these products. Budou-no-oka offers wide variety of high-quality wines.

About 200 brands of wines recommended by Koshu City office which passed its review are sold in the store of Budou-no-oka. The store which is one of the largest of its kind in Japan also sells Koshu-place-of-origin wines which passed strict reviews including evaluation on farm fields. Budou-no-oka store also offers premium wines which are favored as presents and wine in big bottle of about 1.8 liter (Ittsho Bin) suitable for gifts.

Sweets related to grape and wine as well as original wine glasses are also sold in the store.

At reception desk, you can get information about the facilities and tourism in Koshu city. Please feel free to contact our receptionists.

\* Online shopping is available on Budou-no-oka website. **Online shop** <http://budounooka.com/>



You can identify wines of Koshu city office recommendation by the above recommendation seal



Premium wine corner



1.8 liter bottle wine corner

# Wine Cave

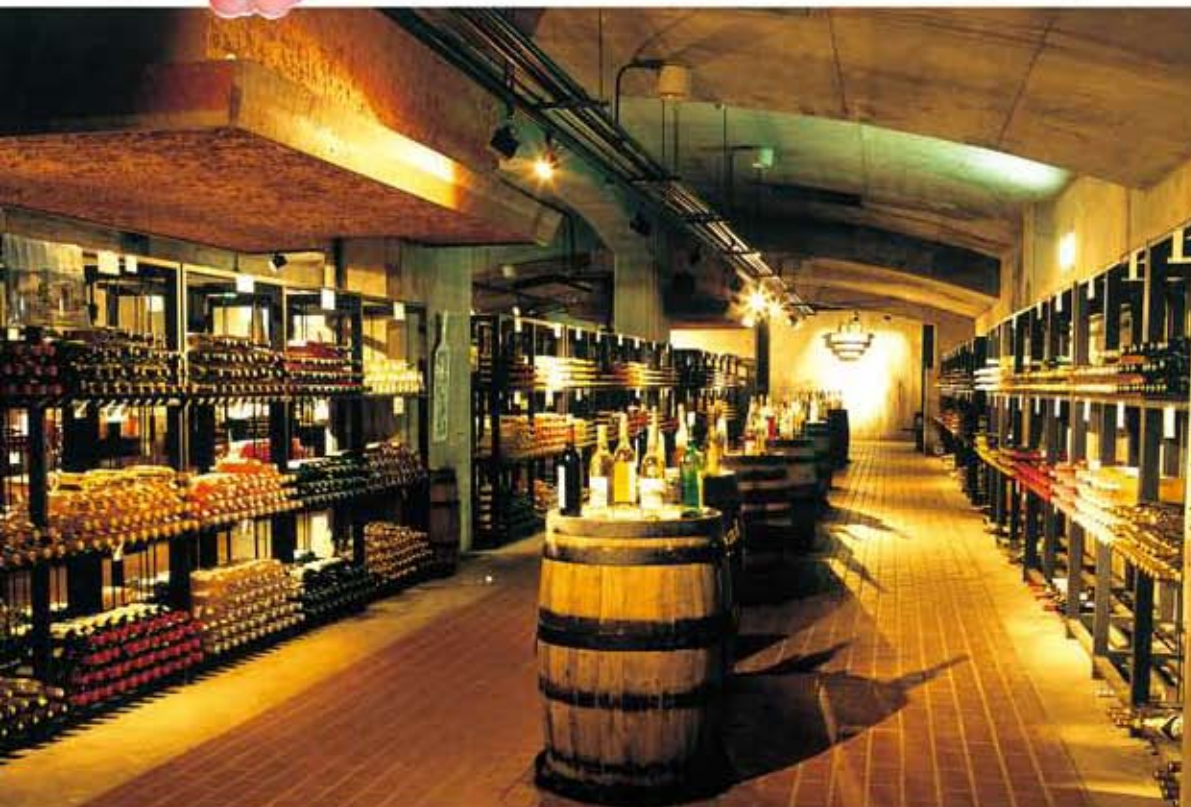


Koshu grape

*Koshu city is the place where first Japanese wine was born. Koshu wine made from beautiful Koshu grape, a Japanese original variety, is now becoming more and more popular over the world.*



Traditional style stained glass



Open hours: 9:00 – 17:30 last reception 17:00



## Tastevin

A tool used for checking color, aroma and turbidity of wine

A tastevin can be a good souvenir of your trip!

(After using tastevin, wash them clean and its life can be extended.)



In our wine cave (wine cellar), about 40 thousand bottles of about 200 brands of wines which passed the review of city office and recommended by it are stored.

You can purchase a tastevin (a cup for tasting wine, 1,100 yen) in the store on the 1st floor and you can choose freely any wines placed on the table made of barrel in the wine cave comparing them by tasting them, during the open hours of the store.

Encounter with a wine that will become your favorite

# Viewing Wine Restaurant

*Enjoy a comfortable time  
at lunch, dinner  
and teatime.*



View of cloud sea

**Open hours: Lunch** 11:30-15:30  
**Teatime** 15:30-16:30  
**Dinner** 17:00-20:00 (Last order)

Enjoy our variety of dishes ranging from snacks to full-course of French cuisine with the first-class grand view of Koshu basin through wide windows of the restaurant. You can choose either a glass of or bottle wine from our variety of wine lists.



## Menu

### Dinner

Koshu course 3,500yen / Katsunuma course 5,000yen / Budo-no-oka course 6,500yen  
Yamanashi beef seasoned with wine & hand-made hamburger of brand pork 1,900yen  
Today's chef's recommendation fish 2,250yen  
Katsunuma red wine and stew of tasty Yatsugatake beef 2,950yen  
Koshu wine beef steak (Sirloin 200g, Fillet 160g) 5,400yen

### Lunch

Set Lunch: A 2,500yen / B 2,000yen / C 1,900yen / D 1,500yen  
Beef curry seasoned with Katsunuma wine 1,200yen  
Koshu bottle wine 720ml for 1,840 yen or more  
A glass of Koshu wine for 420 yen or more



# Hotel with hot spring



Western style room



Japanese style room

Budou-no-oka offers accommodation hot spring baths.  
Enjoy your comfortable stay in a hotel surrounded by the nature.

- Check in: from 15:00
- Check out: before 10:00
- Breakfast; 7:30-9:00  
Offered at the lounge in the 1st floor of the accommodation wing.
- For dinner, reservation is required at the time you book the room.  
Viewing Wine Restaurant, Japanese Style Banquet Room (6 guests or more, reservation required)
- You can use Tenku-no-yu bath any time from your check-in time to 21:00 (Last reception) and from 7:30 next morning to 12:00 after your checkout.
- Amenity Goods  
Bath towel, Face towel, Shaver, Tooth Brush, Shampoo, Rinse, Body Soap, and Dryer are available.
- For adult guests, Japanese style bath robe is available (for use within accommodation wing only).
- **Free Wi-Fi is available in all guest rooms.**
- Budou-no-oka's accommodation ticket for a pair of guests is among the specialties granted to those who contributed to Koshu city with "benefit-your-locality" tax scheme.  
Why not you support Koshu city with "benefit-your-locality" tax scheme and enjoy a stay in Budou-no-oka?  
For details about "benefit-your-locality" tax of Koshu city, contact policy secretarial section of Koshu city.  
TEL.0553-32-2111 <http://koshu.tax-furusato.jp/>

*Relaxing experience amid  
sceneries changing  
for all four seasons  
surrounded by grape fields  
which you would remember  
for a long time*



**Hot spring bath uses warm water from spring source by 100%.**

Bath of every guest room uses warm water from spring source. You can relax and enjoy the efficacy of hot spring to your heart's content.

**A stay at leisure with your close mates**

## Accommodation charges (A night's stay with breakfast)

Regular (per guest, tax included)

Number of guests/room	2 guests	3 guests	4 guests or more
Adult	7,550 <sub>yen</sub>	6,470 <sub>yen</sub>	5,930 <sub>yen</sub>
School children <small>6-12 years old</small>	5,400 <sub>yen</sub>	4,640 <sub>yen</sub>	4,210 <sub>yen</sub>
Preschool children <small>3 years old or over</small>	3,890 <sub>yen</sub>	3,350 <sub>yen</sub>	3,020 <sub>yen</sub>

Season

Number of guests/room	2 guests	3 guests	4 guests or more
Adult	9,170 <sub>yen</sub>	8,090 <sub>yen</sub>	7,550 <sub>yen</sub>
School children <small>6-12 years old</small>	6,480 <sub>yen</sub>	5,720 <sub>yen</sub>	5,400 <sub>yen</sub>
Preschool children <small>3 years old or over</small>	4,640 <sub>yen</sub>	4,100 <sub>yen</sub>	3,890 <sub>yen</sub>

Peak Season

Number of guests/room	2 guests	3 guests	4 guests or more
Adult	10,250 <sub>yen</sub>	9,170 <sub>yen</sub>	8,630 <sub>yen</sub>
School children <small>6-12 years old</small>	7,240 <sub>yen</sub>	6,480 <sub>yen</sub>	6,160 <sub>yen</sub>
Preschool children <small>3 years old or over</small>	5,180 <sub>yen</sub>	4,640 <sub>yen</sub>	4,430 <sub>yen</sub>

\* Charge for use of a room by 1 guest is 2700 yen more than that by 2 guests.

\* In Japanese style room, you are kindly requested to unfold and set Futon (Japanese style bedding) by yourself.

\* Smoking is not allowed for all rooms.

\* If the rate of consumption tax is changed, room charges will be changed accordingly. For details, please contact us.



# Tenku-no-yu bath

*Panoramic landscape  
and high alkali natural  
hot spring*



Indoor hot spring bath

**Open hours: 8:00 – 22:00** (last reception 21:00)

**Open 365 days a year** (Excluding facility check-out days)

Tenku-no-yu bath in Budou-no-oka is located at the mobile belt of Kanto mountain district mountain mass where four plates overlaps, and is a real natural hot spring whose hot water wells up from the depth of underground of Katsumuma base fracture zone hot spring belt. The source is an ideal hot spring whose temperature is 41 degrees C. The nature of spring is of high alkaline property. Amount of discharge is abundant at the level of about 200 tons a day (142 liters/min).

## Overview

The nature of this hot spring is very unique even in all over the world in that despite its high alkali property of 9.5 (PH) in the concentration of hydrogen ion, its components are mild. You take a bath in relaxation for a fairly long time and positive ions of potassium, sodium, calcium and other chemicals will be absorbed and have effect in your skin, making you sense unparalleled excellent spring quality.

## Efficacy

Major effect of the hot spring: Promotion of blood and lymph flow circulation / Heat effect such as autonomic nerve adjustment / Recovery from exhaustion by hydrostatic pressure effect through taking oxygen and nutrition into our body and excreting waste product out / Buoyancy effect useful for rehabilitation / Overall body adjustment effect by changing functional rhythm of our body / Medical effect coming from hot spring components

Major indications include, nerve pain, muscle pain, joint pain, stiff shoulder due to age, motor paralysis, stiff joints, bruises, sprain, chronic digestive organ diseases, hemorrhoid, sensitivity to cold temperature, recovery after diseases, recovery from exhaustion, health promotion and other health problems.

## Outdoor hot spring bath

Soaking in our outdoor hot spring bath, you can comfortably relax in an open atmosphere with a view of beautiful scenery changing for every season.



Dressing room

Adult: 610 yen

Children (3-12 years old): 300 yen

\* One guest can bathe up to three hours.

Face towel: 260 yen

Bath towel: 830 yen

\* You can either bring your own towel or buy it.



Lounge

Ramen	650yen
Cold Soba noodle	600yen
Udon noodle	600yen
Rice bowl topped with beef	750yen
Rice ball (two)	350yen
Soft serve ice cream	360yen

Exquisite view and natural hot spring

# Barbecue

*Leisurely enjoy barbecue  
in a scenery of grape fields*



**Open hours: 11:00 – 16:00 (last order)**

Barbecue on the terrace with wonderful view is exceptional. You can also take meals indoors. You can use Makigiri stone plate made of lava of Mt. Fuji to make delicious barbecue dishes.



Terrace

(Picture shows dishes for two guests)



## A set

2,700yen (per person)  
Beef loin, Skewered seafood, Escallop, Sausage, Vegetable, Rice, with pickle



## B set

2,200yen (per person)  
Beef loin, Sausage, Vegetable, Rice, with pickle



## C set

1,700yen (per person)  
Beef loin, Pork loin, Vegetable, Rice, with pickle

Various single item menu and drinks are also available.

# Restaurant Omore Houtou



**Open hours: Until 19:00 (last order) (Dec. 1 – Mar. 31)  
Until 20:00 (last order) (Apr. 1 – Nov. 30)  
Open 365 days a year (Excluding facility check-out days)**

## Menu

Houtou (Yamanashi style Noodle) uses our original Houtou noodle which resveratrol, a type of polyphenol, is kneaded into its dough. Try our Miso-Houtou having sweetness of vegetables seeped out from them to soup by thoroughly boiling them in cast iron pot.



*"Houtou" with pumpkin soup,  
how yummy!*

Omore Houtou	1,150yen
Katsunuma style Sukiyaki	2,500yen
Chicken gut stew	550yen

# Banquet (with Japanese food)



## Menu

At Japanese style banquet rooms, you can enjoy dishes leisurely at table sitting on chair in every room.

Three rooms of largeness of 24 tatami mats each. Each room can accommodate up to about 72 guests.

Open hours: 11:00-21:00  
(Reservation required)

Kaiseki-Ryori	3500, 4500, 5500yen per guest
Omore Nabe (Miso-flavored Sukiyaki)	3500, 4500, 5500yen per guest





# Event Hall

*Multipurpose hall  
with excellent  
acoustic effects*



The hall can be used for variety of purposes such as recital, meeting lecture or other activities. It is also used for concerts hosted by Budou-no-oka. Capacity is about 250 guests.

# Meeting Room



Multipurpose meeting room is of capacity of about 50 persons.

# Museum



**Open hours: 10:00 – 17:00**

The museum hosts an exhibition every month.  
The entrance is free.  
We also welcome an artist who wants to exhibit his/her own works.

*Recollect your touched  
feeling you felt for the arts  
in a quiet atmosphere  
of grape fields  
stretching over.*

## Coffee shop in museum

**Open hours: 9:00 – 16:30**

Museum has its coffee shop.

The coffee shop offers sweets such as Budou-no-oka original grape tart or anmitsu (a kind of Japanese sweet dessert), snacks and alcoholic beverages. We are looking forward for your coming!

### Menu

Budou-no-oka original tart / Cream anmitsu	620yen each
Ice cream made from Kiyosato milk /	
Two kinds of sherbet made with Yamanashi grape	420yen each
Toast	520yen
Pizza	830yen
Curry (Medium spicy)	830yen
Coffee (hot/iced) / Tea (hot/iced) / Grape juice / Coke	420yen each
A glass of wine (Red/White/Rose)	420yen
Local beer (Kai's Draft Beer)	880yen

# The Hill of bell sound



Many lovers and wedded couples visited this lucky place where people believe that by ringing bell their dreams would come true. It is not only a tourist point but it has also been used for filming of dramas.

*You are the one to ring the bell of hope.*



# Holy place of lovers



*Happiness promotion project begins from here.*

"Holy place of lovers" project has been choosing romantic spots where it is suitable for a couple to propose marriage among tourist spots all over Japan. To be chosen as "Holy place of lovers" adds a new charm to each locality and helps to make the spot an information offering center. Budou-no-oka was chosen as one of the spot in 2014. You may purchase "Key of love" (1,080 yen) and make it your and your partner's memorial.



# Kiosk at Katsunuma-Budokyo Sta.



**Open hours: 10:00 – 17:00**

The kiosk is located in JR Katsunuma-Budokyo Station with gift shop and coffee space.

# Wine club



## KATSUNUMA WINE CLUB

Katsunuma wine club is an ownership program that Katsunuma of Koshu city, a city of optimal field and climate for grape growing, presented with National Tax Agency's first approbation ever in Japan in order to deliver trusted and delicious original wines to consumers. Registered farms of the club are selected by Katsunuma Yamanashi block of JA (Japan Agricultural Cooperatives) Fruit and are growing high quality Koshu variety grapes for the club's owners with a great deal of care. The club also holds grape harvesting participation event where owners can communicate with the farming families. Grapes have different tastes and flavors depending on each vinifying house even in cases they are harvested from the same growing field. So that you can choose best wine for you, we'd send tasting wines of six different registered vinifying makers. You can choose by comparing sweetness, acidity, dryness, body and roughness. You may also visit the factory you signed contract with for small observation tour inside.



Wine club exclusive label

# Tunnel Cave



**Open hours: 9:00 – 16:00 (may be changed in winter)**  
**Entrance: Free of charge**

We use now-defunct Fukasawa Tunnel which opened to traffic in 1903 and released for free of cost from JR as a wine cellar. Tourism communication section of Koshu city releases now-defunct Oohikage Tunnel to public as a walking trail leading to the station.



## Overview

Katsunuma, Koshu has history of 1300 years of grape and 140 years of wine growing. Its history also represents grape and wine making in Japan which Katsunuma occupies major position in the industry.

In Katsunuma, many heritages such as wine cellar, wine vinification factory, stone-walled grape cold storage chamber, sand enclosing bund and tunnels made with bricks that were built in Meiji era are preserved as modern industry heritages. These heritages are highly esteemed and attracting people's attention in the fields of modern industrial heritages.

## Refurbishing of tunnel wine cave

We refurbished the defunct JR Fukasawa tunnel which was built more than one hundred years ago in 1903. It is a very precious heritage of railroad culture made with bricks having 1100m in length. It had been left as it just was many years ago. We changed the tunnel into a facility to support long time healthy maturation of wine and produce high-value wines.

The purpose of the wine cave is to offer its use for wineries, restaurants, wine lovers for low charges and to enhance quality and value of Koshu wine and further promote grape and wine industry in Koshu.

## About individual owner solicitation

Currently all cave units are already in contract and no unit is available for new owners now.

To become an owner, you need to wait for multiple years. If such waiting is acceptable for you, we'd put you on the waiting list for cancellation.

Rack for personal user is 322 unit. One unit can house 300 bottles by 720ml bottle. The rental charge is 2,570 yen per month (tax included) (about 8.6 yen per bottle) For details, please call 0553-44-2111.

## Oohikage Tunnel Walking Trail

It has been released to public since Aug 29, 2007.

The tunnel walking trail was used to be Oohikage Tunnel which was used until 1997 since the opening traffic of Chuo Main Line. The tunnel was assigned to Koshu city from JR for free of charge, and it was refurbished as a walking trail with its rail track and groove left as it just were when it was used as a railroad tunnel.

At the back of the walking trail, we can see the tunnel wine cave, the wine cellar, stated above.

Overall length 1,367.80m, Width 3.57m-3.74m

Tunnel wine cave using a modern heritage of a hundred years ago



## For Party Guests (only applied to party guests)

### At restaurant and event hall



#### Set Lunch A 2,500yen

Saute of Yamanashi brand pork seasoned with sweet herb olive oil and balsamic sauce with a cup soup, salad, bread or rice, and coffee



#### Set Lunch B 2,000yen

Salmon trout Grenoble style with a cup soup, bread or rice, and coffee



#### Set Lunch C 1,900yen

Yamanashi wine beef & hand-made hamburger of brand pork with a cup soup, bread or rice, and coffee



#### Set Lunch D 1,500yen

Confi of onion, bacon and tomato spaghetti, a plate of bucket, with salad with a cup soup and coffee



#### Beef curry seasoned with Katsunuma wine

Beef curry	1,200yen
Small Salad	200yen

### Facility Rental Charge etc.

- Meeting Room rental charge: 3,240yen/room up to 4 hours (530yen for every extra hour for more than 4 hours of use)
  - Event Hall Rental Charge
- |             |           |             |           |
|-------------|-----------|-------------|-----------|
| 9:00-12:00  | 18,860yen | 12:00-17:00 | 31,450yen |
| 17:00-21:00 | 34,600yen | 9:00-21:00  | 76,540yen |

### Meal menu and facility rental charge for party guests



#### Katsunuma style Hamburg steak lunch 1,500yen

Hand-made hamburger steak of yamanashi wine beef & brand pork with a cup soup, salad, rice and grape juice

### At Japanese style banquet room



#### Beefsteak bento 2,000yen

Beef steak in Japanese style box with miso-soup, seasonal side-dish, rice, fruit, grape juice



The dishes in the picture are 4,500yen/guest

#### Kaiseki-Ryori Miso-flavored Sukiyaki

We receive orders for a group of more than six guests, 3,500yen or more (Depending on your request, we can adjust price and dishes)

# Koshu place of origin wine authentication system



Own vinified wine made from Koshu ingredient



Own vinified wine vinified in Koshu city made from Yamanashi ingredient

## Criteria of authentication system

### Requirements for authentication

#### Authentication category 1: Own vinified wine made from Koshu ingredient

- **Growing district of grape:** Within Koshu city, Using grape harvested in Koshu city 100%, Vinified and bottled in own site in Koshu city
- **Object varieties:** 1. Koshu varieties, 2. European varieties dedicated to vinification, 3. Domestic improved varieties  
\* 1. is prohibited to blend with other varieties.
- **Minimum fruit sugar content:** 1. 15.0 degree or more, 2. 18.0 or more, 3. 17.0 or more
- **Label description:** Descriptions on the use of other varieties than Koshu varieties, year of harvest and usage percentages of each harvest district (description on growing district) should be according to "Criteria of description on domestic wine".

#### Authentication category 2: Own vinified wine vinified in Koshu made from Yamanashi ingredient

- **Growing district of grape:** Within Yamanashi Prefecture including Koshu city Vinified and bottled in own site in Koshu city

Criteria other than that on growing district of grape are same as for category 1. However, harvested district should not be more specific than prefecture name. Prefecture name should be used in description.

### You can identify the authenticated field.

We place a billboard on authenticated field so that consumers can understand that wine making begins in the fields.



Koshu City Appellation Control Certified Vineyard



You can identify place of origin authenticated wines by the authentication seal. They are sold in authenticated "place of origin" wine corner in the store of Budou-no-oka.

## Overview

Koshu city has a history 1300 years of grape, and 140 years of wine making. To further promote grape and wine making in Koshu, Koshu city has established "Koshu place of origin wine authentication system".

By vinifying grapes harvested either in Koshu city or Yamanashi prefecture in our own site in Koshu city, and by certifying the place of origin of ingredient grape to consumers, the system aims at further promoting the development of grape and wine industry in Koshu city.

In Budou-no-oka, we sell wines at dedicated corner in the store.

## Flow of examination

Four examinations including on-site field check, document check, sensory evaluation, and secondary label description conformity check are conducted.



Examination is conducted by visiting the field for which an application is made and examiners check the consistency between the description on the application document (variety, location, square footage, and yield amount) and actuality by visual check.



Examination is conducted on the document such as on if number of produced bottles is commensurate with harvested amount. Also the consistency between the description on the application document and that on the label is examined.



Based on blind tasting scores (Total 20 points consisting of points for color, aroma and other properties), quality of wines are examined.



### Secondary Label Description Conformity Check

This is a secondary examination on wines submitted without labels or wines for which modification of description was required both at the time of first document examinations.

### Granting Ceremony of Certification and Certification Seal

Mayor of Koshu City, chairperson of examination panel, grants certification and certification seal for wines that passed the series of examinations.



# Sightseeing Information

## Fruit Picking Schedule

- Cherry Picking: End May – End Jun.
- Peach Picking: End Jun. – End Aug.
- Grape Picking: End Jul. – Beginning Nov.
- Strawberry Picking: Beginning Jan. – End May

Kosho is an attractive town whose vast mountain areas, canyons, orchards, farming areas, historic buildings, and cultural assets are all beautifully in harmony.

Easy access from the metropolitan center, just one and a half hour by car or train, is also appealing. Appreciate by your own eyes, and feel by yourself the beauty of four seasons of Kosho!



## Schedule of events

- 1st Saturday of Aug.: Budou-no-oka Summer Festival
- Nov. 3: Katsunuma New Wine Festival
- Mid-Feb.: Popular Song Concert