

Attention Gourmet Travellers: The Sushi Tour Of A Lifetime Has Arrived

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As culinary adventurers eagerly await the reopening of Japan's borders to tourists, **Plan Japan** and acclaimed Melbourne sushi eatery **Uminono** are teaming up to host a once-in-a-lifetime 'insiders tour' of Japan's most exclusive and impossible-to-book sushi restaurants, kicking off this September in Tokyo.

Running from **25–30 September 2022**, the inaugural 'Luxury Sushi Discovery Experience' will offer gourmet travellers an unparalleled gastronomy tour of the world's sushi capital, guided by **Plan Japan** culture connoisseur Rachel Lang, and **Uminono** sushi chef Arnaud Laidebeur – known for his mastery of traditional Omakase dining experiences.

Inclusive of flights with Japan Airlines and luxury five-star accommodation, the intimate and bespoke tour will immerse guests in an indulgent selection of the world's most difficult-to-reserve sushi institutions – accessible only via inside connections and local knowledge.

Featured venues include the two Michelin-starred **Sushi Amamoto**, an exclusive eight-seater boutique owned by acclaimed chef Masamichi Amamoto, as well as the preeminent **Sugita** restaurant, which heroes traditional Edomae skills to shape the most premium sushi, and is beloved by renowned chefs and epicureans alike.

Also on the itinerary is the newly opened **Hakkoku** – which seats only six guests and features a hand-picked selection of up to 30 different fish varieties – and local favourite **Sushi Kimura**, where the 'Father of Aged Sushi' pushes boundaries with non-conventional fish varieties and exciting new combinations to tantalise even the most trained of sushi palates.

Complimenting the tour's main sushi experience, guests will also be lavished in a fine dining adventure to some of Tokyo's most sought-after French-Japanese fusion restaurants – including the likes of **Sugalabo** (recently crowned the world's best restaurant according to according to *La Liste*, the French global restaurant-ranking system), **Floriège** (a top five staple in Asia's 50 Best Restaurants list) and **Été**, a bucket-list exclusive eatery that offers only one seating of up to four guests per day, by chef-invitation only.

"Unlike many countries, money and fame cannot grant you access to the best restaurants in Japan. Instead, Japan's owners and chefs value honour, trust and tradition – and choose to take reservations from people they know personally, or have built a history with," said **Plan Japan** founder and bespoke Japanese travel expert, Rachel Lang.

"Through our decades spent cultivating relationships and trust with Japan's leading chefs and restaurateurs, we've been granted the privilege of seats at some of Tokyo's most remarkable and exclusive fine dining institutions. As the world begins to open back up, we look forward to offering some very lucky gourmet travellers a truly once-in-a-lifetime ticket to Japan's incomparable gastronomy scene."

Registrations for the 'Luxury Sushi Discovery Experience' are open now at www.planjapan.com.au.

The tour is open to individual and corporate group bookings but is capped at a very limited selection of guests to ensure intimacy and tailoring of the experience.

In addition to the 'Luxury Sushi Discovery Experience', **Plan Japan** will launch a series of bespoke premium Japan travel experiences from September 2022 – spanning extended food tours, golf, horse racing, seasonal adventures and bucket-list items.