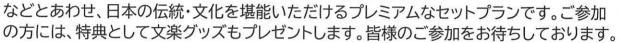
ユネスコ文化遺産"文楽"と上質な"食"を満喫する 大阪プレミアムツアー

~大阪発祥の伝統芸能を満喫するプログラムと一夜限りのディナーで特別な体験を!~

江戸時代初期から受け継がれ、ユネスコ無形文化遺産にも 登録されている人形浄瑠璃"文楽"を満喫するプログラムを 日本で唯一の文楽専用劇場「国立文楽劇場」で実施します。

文楽をお楽しみいただいた後は、劇場内に一日限定で開設するレストランにて、ミシュラン1つ星の大阪の名店「鮨 三心」の石渕佳隆シェフがプロデュースする1日限定の特別ディナーをご提供します。

文楽公演鑑賞に先立つ解説やワークショップや劇場内部の 見学は通常はできない希少な体験であり、茶道の解説・体験





◆場所:国立文楽劇場(大阪市中央区日本橋 1-12-10)

https://www.ntj.jac.go.jp/sp/bunraku/access/

◆主 催: 大阪商工会議所

◆プログラム(予定):

15:30- 受付(於:1階ロビー)

16:00-17:00 事前解説、文楽体験・交流会(於:3階小ホール)

17:30-18:40 公演鑑賞(於:2階文楽劇場) *英語のイヤフォンガイド付

18:50-19:10 見学(於:地下1階大道具準備室)

19:15-20:15 呈茶(茶の湯の世界を簡潔に説明しながら)(於:1階旧食堂)

20:15-21:45 「鮨 三心」石渕佳隆シェフがプロデュースする特別ディナー(於:同上)

石渕 佳隆(いしぶち・よしたか)氏プロフィール

1978 年熊本県生まれ。高校卒業後、寿司職人を目指し大阪へ。 21 年間の修行を経て、2016 年に大阪谷町五丁目にて「鮨三心」を開店。 食べログアワード受賞、ゴエミヨ 3 年連続掲載、ミシュラン 2023 掲載。



◆定員:40名(先着順)※1月5日(金)申込締切

◆参加費: 30,000円(税込み)

◆言 語:日本語 (日英逐次通訳付き)

◆詳細・お申込み:下記HPをご覧ください。右記QRコードからもアクセス可能 https://bushisgo.rezio.shop/ja-JP/product/B-0342



■お問合せ先:

<ツアー内容・申込み>株式会社エイチ・アイ・エス Email: <u>o-inbound@his-world.com</u> <その他について>大阪商工会議所 地域振興部 地域振興担当(岡田、高田)

TEL:06-6944-6323 E-mail: chishin@osaka.cci.or.jp

Osaka Premium Tour:

Enjoy UNESCO Cultural Heritage "Bunraku" and Dining by Michelin Chef.

Hosted by: Osaka Chamber of Commerce & Industry (OCCI)

Experience the charm of *Ningyo Johruri Bunraku* puppet theater, Japan's traditional performing art originated in Osaka and has continued since the 17th century (Early Edo Period) and was designated a UNESCO Intangible Cultural Heritage. On this tour, you will enjoy a performance at The National Bunraku Theater, Japan's only exclusive Bunraku theater, and share a special dinner created by a celebrity Osaka chef. The OCCI looks forward to seeing you on this special night!



- Date & Time: Saturday, January 13, 2024, 16:00 21:45
- · Place: National Bunraku Theater (1-12-10 Nipponbashi, Chuo-ku, Osaka TEL. 06-6212-2531)
- Admission fee: ¥30,000 (tax included)
- · Capacity: First 40 persons
- · Language: English Japanese Consecutive Interpretation Provided

Program:

- 1. **Pre-performance explanation and Bunraku experience/workshop**: an explanation of the elements of Bunraku, a traditional Japanese performing art designated by UNESCO as an Intangible Cultural Heritage in 2003. Details about each performer, the role of the musical instruments and dolls, and a synopsis of the day's program will be explained. (60min.)
- 2. **Enjoying the performance**: we will watch Act 1 of the 3rd Session, "Heike Nyogonoshima (The Taira Clan and The Island of Women.)" (70min.) *Bunraku English earphone guide available.
- 3. **Backstage tour**: we will visit the prop room, which is normally off limits to visitors, a rare opportunity to glimpse backstage *Bunraku*. (20min.)
- 4. **Ceremonial tea experience**: a marvelous opportunity to savor the experience of the traditional Japanese art of "Tea Ceremony." (60min.)
- 5. **Special Dinner**: relish the ultimate gourmet experience produced by Mr. ISHIBUCHI Yoshitaka, of Osaka's Michelin-starred "Sushi Sanshin": Japanese cuisine presented with outstanding creativity and culinary technique. (90min.)

ISHIBUCHI Yoshitaka

Born in Kumamoto Prefecture in 1978. After graduating from high school, he moved to Osaka to become a sushi chef. After 21 years of training, he opened "Sushi Sanshin" in Tanimachi 5-chome, Osaka in 2016. He has won the Tabelog Award, been listed in Gault & Millau for three consecutive years, and is listed in Michelin 2023.



For Details & Application: Please access to the website through scanning QR code.

Contact & Inquiry: H.I.S. Co.,Ltd Email o-inbound@his-world.com

