

A scenic landscape at sunset. The sun is low on the horizon, casting a warm, golden glow across the sky and reflecting on the water. The foreground shows a calm river or lake, with the dark silhouettes of trees and foliage reflected in its surface. The background features a dense forest of trees, and in the distance, a few small structures or towers are visible against the horizon. The overall mood is peaceful and serene.

AMANEMU

Festive 2022 / 2023

Welcome to Amanemu,

We are delighted to share the festive season with you here amidst the forested hills of Ise-Shima. At this time of year, the healing waters of Amanemu's mineral onsen soak away the cares of 2022, while the serenity of our secluded retreat prepares you for the year ahead.

Inspired by solar and lunar rituals – the radiance of day and night-time's gentle glow – we have curated a festive calendar that includes beloved holiday traditions from Japan and across the globe, with several experiences unique to Amanemu.

We truly hope that you enjoy reconnecting with loved ones through these experiences as much as we enjoyed creating them. But as always, please do not hesitate to inform us should you have any special requirements – our team are on hand to tailor each and every activity to suit your personal needs.

We wish you a relaxed and joyful holiday season and a happy new year.

Your Amanemu family

Festive Season Itinerary

Date	Event	Details
From 24 Dec	Lantern Lighting	Join the traditional lighting ceremony of bamboo lanterns in the hotel's spa entrance and main garden.
24 - 25 Dec	Wreath Making	Learn the art of flower wreath arrangement with a professional florist.
31 Dec	Japanese Drum Performance	Enjoy a traditional Japanese drum performance accompanied by Champagne to celebrate the countdown to 2023.
31 Dec	Toshikoshi Soba Noodles	Enjoy traditional Toshikoshi Soba Noodles in the Bar Lounge.
1 Jan	Symbolising Hope with Ema	Dedicate written ema to Amanemu's nearby shines to show gratitude for the year-gone-by.
1 Jan	New Year Sake	Enjoy the Japanese New Year's Day tradition of sake drinking.
1 Jan	Mochi Pounding	Taste freshly pounded mochi on the sunken Terrace.
1 - 2 Jan	Calligraphy	Scribe hopes and wishes for the year ahead at the Library.
1 Jan	The Lion Dance	Experience a lion dance performance to usher in good fortune for the year ahead.
2 Jan	The Art of Fish Preparation	Enjoy a meal prepared by Amanemu's chef with the local catch from Ise-Shima.
24 - 25 Dec	Christmas Dinner	Share a western-style traditional Christmas Dinner.
24 - 25 Dec	Christmas Cake	Indulge in a delicious homemade Christmas Cake.
1 Jan	Osechi Cuisine	Japanese traditional New Year's dishes will be offered by Chef Kitahara.
23 Dec - 3 Jan	Amanemu Seasonal Spa Journey	Seasonal spa treatments use different kampo herbal formulations and local ingredients to achieve specific wellness goals.

Festive Season Activities

Lantern Lighting

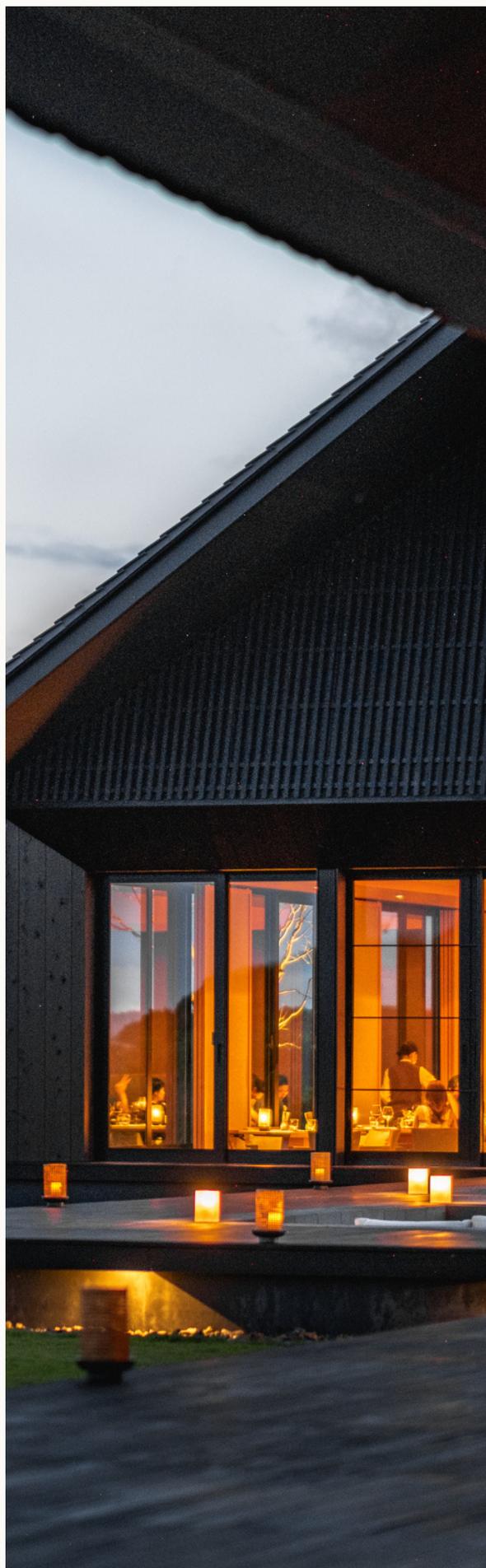
From 24 December

Come together and join us in the lighting of our Takeakari Bamboo Lanterns that line the resort's pathways creating a soft warm glow throughout the festive season.

Symbolising Hope with Ema

1 January

In Japan, the custom of visiting a shrine on New Year's Day is called Hatsumode. To celebrate this tradition at Amanemu, on New Year's Day, *ema* (wooden tablets) from a local shrine will be placed in all rooms and suites for guests to write down both their hopes and wishes for the year ahead and their thanks for the year-gone-by. Guests can then visit the shrine to offer their *ema*, or alternatively, share them with the front desk team who will dedicate them to the shrine on their behalf.



Wreath Making

Available from 24 & 25 December

A local florist will visit Amanemu to teach guests how to create a traditional Christmas wreath. The perfect way to celebrate nature and the festive the season, the process of floral arrangement is not only an artform, but a mindfulness exercise, providing a much-needed moment of calm.

Japanese Drum Performance

31 December

On New Year's Eve, Amanemu guests can look forward to a traditional Japanese drum performance from local musicians, enjoyed alongside champagne before the official countdown to midnight begins.

Toshikoshi Soba Noodles

31 December

In the welcoming atmosphere of the Lounge Bar, guests can come together and share the Japanese tradition of eating Toshikoshi soba noodles. Thought to bring good luck for the year ahead, it is a custom that has been established since the Edo period.





1 January

New Year Sake

Raise a glass to the year ahead, sharing a premium sake; Masu-sake. An integral part of the history and culture surrounding traditional New Year's celebrations in Japan, the sake is believed to help protect against ill spirits for the year ahead.

Mochi Pounding

Mochi (rice cake) pounding is one of the traditional performances associated with Japanese New Year celebrations, and it is believed that eating mochi strengthens vitality. To bring good fortune for the year ahead, guests are invited to come together and taste the freshly made mochi made by the Amanemu team.

Lion Dancing

A form of traditional dance in Asian countries in which performers mimic a lion's movements in a lion costume, Lion Dancing is believed to bring good luck and fortune. Come together to watch Aman Kyoto's live performance of this Japanese New Year ritual.

1 & 2 January

Calligraphy

Scribe hopes and wishes for the year ahead and reflect on your achievements of the year-gone-by in the serene setting of Amanemu's Library.

2 January

The Art of Fish Preparation

Amanemu's chef's transform the fish into a delicious meal, showcasing exceptional produce from Ise-Shima.

24 & 25 December

Christmas Dinner

Chef Katsutoshi Kitahara has designed a bespoke Christmas menu which will be served in the Restaurant. Highlighted festive-inspired dishes include Ise lobster terrine with apple and celeriac, and Matsusaka Beef Poêle with Japanese sake sauce.

Christmas Cake

Indulge this festive season with two limited-edition treats; a classic strawberry shortcake and a decadent Bûche de Noël. Both cakes are available to guests staying at Amanemu on 24 and 25 December. Cake orders are required at least three days in advance.

Osechi Cuisine

A traditional Japanese New Year dish prepared by Chef Kitahara, Osechi comes in an assortment of colourful dishes with each dish offers a special meaning in welcoming the new year. Auspicious ingredients include abalone and prawns, which are said to invite good fortune. This dining experience is available on 1 January to guests staying on the 31 December, with bookings required by 3pm on 25 December 2022.





Spa & Wellness

Amanemu Seasonal Spa Journey

Designed to harmonise with the annual rhythms of nature, Amanemu's seasonal spa journeys use different kampo herbal formulations and local ingredients to achieve specific wellness goals in line with the needs of the season.

During winter, a Japanese azuki red bean compress is combined with Japanese ginger and Japanese ponkan-orange essential oils. This combination is used to warm guests from within and induce a festive glow. This journey includes a 30-minute nourishing scrub treatment, and all guests will be gifted a Pearl Essence Mask to take home.





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