



A key feature of summers in Kyoto is the “*kawayuka*” also known as “*kawadoko*.” As the season changes to summer, eateries along the Kamo River and the Kibune area erect platforms resembling terraces on the river. What is the attraction of the *kawayuka*? Let us explore its appeal with Jeff Berglund, a United States native living in a *kyomachiya* townhouse along the Kamo River.

Turn the heat into enjoyment

HOW KYOTO PEOPLE COOL DOWN ELEGANTLY

川床
Kawayuka

RIVERSIDE PROVIDES SUMMER'S BOX SEATS



Jeff Berglund

Originally from South Dakota in the United States, he first came to Japan in 1969. In 1970, he returned to teach and has been teaching ever since. He is currently professor at Kyoto University of Foreign Studies. In addition to being active in television and writing, he also has an English Conversation school in his home, a traditional *kyomachiya* townhouse. Jeff is an International Goodwill Ambassador for Kyoto city. <http://www.jeff-kyoto.com>

The season of fluttering cherry blossoms is ended, and the strong rays of the sun begin to beat down. Entertaining on raised platforms along the Kamo River starts on May 1, heralding the arrival of summer for the residents of Kyoto. These terraces are called *noryo-yuka* in Japanese and are outdoor spaces that project out over the Kamo River. Open every year from May to the last day of September, they offer a place for visitors to enjoy food and drink. They are increasingly popular not only with the residents of Kyoto, but also with tourists. The *noryo-yuka* got its start in the beginning of the

Edo period (1603-1867), when wooden platforms called *shogi* were erected on the surface of the water of the Kamo River. “They share the same Kanji characters, but the platforms in the river are called *kawadoko*, and the platforms projecting out from restaurants today are called *kawayuka*. In the Meiji Era (1868-1912), the period for these riverside platforms appears to have been from July to August, a mere two months. By the Taisho Era (1912-1926), installing platforms in the river was prohibited due to flood control efforts, and there was also a period where they were completely eliminated due to World War II.” Following the war, the *noryo-yuka*

were revived to pass on to the next generation, and assumed their present form. Today, people gather on approximately 90 *kawayuka* from Nijo Street to Gojo Street. In the past, nearly all the restaurants served Japanese food, but nowadays, the *kawayuka* experience is available at Italian and French restaurants as well as cafes and bars. “Eateries serve lunch and dinner in May and September, and are only open at night from June to August. Spending a night under subtle lighting with an evening breeze feels wonderful. It is enough to cause guests to lose all track of time. Be sure to experience the *kawayuka* culture that is such a part of Kyoto’s history.”



PRESERVING TRADITIONAL CARPENTRY TECHNIQUES

On Kiyamachi Street lined with eateries and north of Oike Street where guests can enjoy its calm surroundings is an area known as *Kamikiyamachi*. This is where Berglund's house is located. It is a former Japanese inn, and he has been living in this *kyomachiya* townhouse since 2000. After walking through the flagstone entrance, removing shoes, and passing through the hallway, a visitor is greeted by the expansive *kawayuka*.



Berglund was present at the putting up of the platform this year, on a fair weather day at the end of April. "Of the 92 *kawayuka*, only a few (mine included) are made of wood. When I moved here, a drawing from the Edo period was left behind,

and the *kawayuka* is replicated from that. When the wood rots, it must be replaced, and the maintenance is difficult compared to a steel-frame, but I want to preserve its traditional appearance. Moreover, a wooden structure is completed by carpenters by hand as opposed to a crane for the steel frame. I also want to preserve the wonderful techniques of the carpenters," he says with a hint of pride in his expression as he watches the puzzle-like assembly of the *kawayuka*.



And on the first of May, the *kawayuka* season at so-b run by Berglund's son starts. "It is fine if guests want to take a break with a beer or even if they just want to see what a *kawayuka* is. On the other hand, if guests want a real meal and contact us ahead of time, catering (delivery of Kyoto cuisine) from a partnering Japanese food restaurant can be arranged." This summer, visit the oasis of Berglund who came to Japan 48 years ago and fell in love with Japanese culture and its custom of *noryo-yuka*.



so-b

ENGLISH MENU

TEL 075-212-9218

ADDRESS 京都市中京区木屋町通御池上ル上樺木町 501-6

501-6 Kamikoriki-cho, Nakagyo-ku, Kyoto

OPEN Jun., Jul., Aug.: Inside: 12pm-4pm, *Kawayuka*: 4pm-10pm (Last order: 9:30pm)
Sep.: *Kawayuka*: 12pm-10pm (Last order: 9:30pm)

CLOSED Sun.

AVERAGE ¥2,000 (¥600 for beer)

SERVICE CHARGE Free

SMOKING Yes

*Reservations required for meals up to the day prior to a visit.

DOWNTOWN KYOTO

MAP P29 E-1 5

MANNERS on the KAWAYUKA (OR KAWADOKO) TERRACE

Make sure to make reservations early. Seating along the river is very popular, and there are even shops that will not accept reservations.



Kawayuka or *kawadoko* are the same as a tatami room. Be careful not to disturb people around you by talking too loudly.



Last minute cancellations because of rain is a no-no. The shops will have prepared seating indoors, so be reassured you can get a seat.



Above all else TRY THE BEER

The number of places where visitors can enjoy a craft beer is growing in Kyoto. Great locations provide premium beers paired with outstanding cuisine and views of the city. On a hot summer's day, a chilled beer hits the spot. Raise a glass to the best night ever!

01 Beer House Craft Man

This beer house boasts a selection of 25 varieties of beer from regions around Japan. 25 faucets line the wall behind the counter, making it difficult to choose. When in doubt, try a seasonal selection of craft beers in the three-beer sampler (220 ml each for ¥1,500). The starter is something sweet and light, with a dark, bitter beer offered last. Part of the fun of the experience is encountering a type of beer that is out-of-the-ordinary and discovering a new favorite. Enjoy exquisite Italian cuisine made with seasonal ingredients perfectly matched with the craft beer.



Pike Conger Fish & Chips (¥880), quintessential Kyoto fare. A variety of options are available, including one with the aroma of Earl Grey.

ビアハウス クラフトマン

ENGLISH MENU

TEL 075-371-7676

ADDRESS 京都市下京区烏丸通綾小路下ル二帖半敷町 643-1
643-1 Nijohanjiki-cho, Shimogyo-ku, Kyoto

OPEN 5pm-2am

CLOSED Sun. (Open if next day is a public holiday and closed on Mon.)

AVERAGE ¥2,000

Variety of beers: Small (¥650), Medium (¥850), Large (¥1,050)

SMOKING Yes

DOWNTOWN KYOTO

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02 Man In The Moon Rokkaku Location

This establishment is an British-style pub, also popular with foreign guests. Enjoy nine varieties of draft beer and over 70 varieties of single-malt whiskey along with wines from ¥2,500 per bottle in a comfortable atmosphere. Try high-quality, bistro stylings, such as rosemary grilled chicken and chips with *ajillo*, a Mexican condiment made with garlic, that complement the beer. Furniture and interior decor imported directly from London and crimson tablecloths create an authentic pub atmosphere. It is a great place to watch sports on the large-screen TV and projector. Spend a wonderful night with a delicious glass of beer in hand.



マンインザムーン 六角店

ENGLISH MENU Wi-Fi

TEL 075-744-6655

ADDRESS 京都市中京区柳馬場通六角下ル井筒屋町 418-1

418-1 Izutsuya-cho, Nakagyo-ku, Kyoto

OPEN 3pm-2am (Last order: 1:30am)

Sat. 12pm-2am (Last order: 1:30am)

Sun. 12pm-12am (Last order: 11:30pm)

CLOSED Open every day AVERAGE ¥2,000 SMOKING Yes

DOWNTOWN KYOTO

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A lineup of beers produced in various regions is available (300 ml for ¥700). A platter filled with six different starters, such as homemade smoked fish and pork, or *sashimi* (¥1,200)



03 Before 9

Taste eight varieties of craft beer made in breweries in Kyoto and throughout every region of Japan (from ¥650 per drink). Additionally, a well-balanced roster of eight premium Japanese *sakes* is also available. The food menu also provides an extensive lineup of dishes from appetizers that pair well with alcoholic beverages to elaborately creative cuisine. Located in a renovated *kyomachiya* townhouse, the first floor features a counter and standing-style service while the second floor offers table service. Old-fashioned beams and ceiling create an appealing, traditional Japanese-style atmosphere. The payment is pay-as-you-go, so it is easy and comfortable to use.

Before 9

ENGLISH MENU Wi-Fi

TEL 075-741-6492

ADDRESS 京都市中京区烏丸通御池上ル二条殿町 545

545 Nijoden-cho, Nakagyo-ku, Kyoto

OPEN 5pm-1am (Last order: 12am) CLOSED Irregular holidays

AVERAGE ¥2,000, Beer Small (240 ml for ¥650),

Medium (310 ml for ¥800), Large (450 ml for ¥1,100)

SMOKING No WEB <http://www.sakahachi.jp/>

DOWNTOWN KYOTO

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The light-tasting Kyoto Brewing Belgian Session Pale Ale 4.5% (Medium for ¥800). Japanese omelette with *kujo* leek and cheese (¥600)



04 Beer Komachi

Located in Furukawa-cho Shopping Arcade, which is called Nishiki Market East, visitors can enjoy draft beers with distinctive tastes at this specialty shop. Of special note among these craft beers, is KYOTO BREWING incorporating the efforts of brewers from outside of Japan who come from the United States, Canada, and Wales. Additionally, a wide variety of beers made in Japan and abroad is available. Real food, such as fresh *sashimi* and Japanese-style pizza, is offered along with alcoholic beverages, attracting many foodies. Visitors will see the cheerful figures of patrons inside, with a craft beer in one hand, enjoying conversations with others that transcend the boundaries of nationality and gaps between generations.

ビア小町

ENGLISH SPOKEN Wi-Fi

TEL 075-746-6152

ADDRESS 京都市東山区八軒町 444 古川町商店街内

444 Hachiken-cho, Higashiyama-ku, Kyoto (inside shopping arcade)

OPEN 5pm-11pm (Last order: 10:30pm),

Sat., Sun., and public holidays 3pm-11pm (Last order: 10:30pm)

CLOSED Tue. AVERAGE ¥3,000 SMOKING No

HIGASHIYAMA

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