

NEWSLETTER

COVA KAKUDA – VOL.1

Japan's Hidden Resort at Ise-Shima in Mie Prefecture
surrounding by emerald green bays in the home of pearls.
Welcome to the special auberge of Japanese cuisine.



The banks of Ago Bay in Ise-Shima National Park, Mie Prefecture, are dotted with some of the most luxurious resorts in Japan, but COVA KAKUDA has a concept that sets it apart from the rest.

The resort has only four villas in total, and the warm hospitality unique to Japan and the many activities that allow guests to experience the beautiful Ago Bay and its rich natural surroundings as they are, are all the result of the owner's passion and dedication. The Japanese cuisine at the auberge, which uses locally produced and consumed ingredients from Ise-Shima, will surely leave you with unforgettable memories.

<From a pearl farming plant to a tranquil resort>

Ago Bay in Ise-Shima National Park is known as the birthplace of pearl farming. This cove is where COVA KAKUDA is located.

Long ago, Japanese pearls were to be introduced in "The Travels of Marco Polo". Their oriental brilliance, unlike any other pearls in the world, fascinated the minds of the adventurers during the Age of Discovery. At the beginning of the 20th century, the cultivation of spherical pearls, invented here in Ago Bay, spread throughout Japan and the world. Even with the changing times, pearls remain a jewel that represents the connection between nature and people, and a jewel to be cherished.



Kakuda Pearls, which has been responsible for this pearl cultivation, is a renowned local company that was founded in 1931. Third-generation President George Kakuda currently serves as a president of the Japan Pearl Exporters' Association, leading the planning and implementation of Japan's pearl exports. In order to comprehensively solve issues such as maintaining and revitalizing the satoumi of this beautiful Ago Bay, creating local employment, and passing on traditional culture, Kakuda established COVA KAKUDA by repurposing the building that used to be an aquaculture farm (factory). COVA means “factory” in Japanese. The factory has been revitalized as a place to stay for a small yet luxurious retreat.



Photo: Visit Ise-Shima

Ago Bay, with its intricate and calm waters, is home to 60 islands of various sizes. The region has the most active pearl cultivation and ama (female diver) fishing industry in Japan, and was awarded for the Japanese Nationally Important Agricultural Heritage Systems in 2017, drawing attention to the ama culture that has been passed down from generation to generation.



Photo: Visit Ise-Shima



Photo: Visit Ise-Shima



This region, once famous for its pearl cultivation, has a very mild climate, and because of the beauty of its chain of coves, it has recently been attracting attention from abroad as a high-end, secluded resort area.

GREETING FROM GEORGE KAKUDA



KAKUDA PEARL CO., LTD
CEO GEORGE KAKUDA

Welcome to Ise-Shima. Enjoy the refined essence and beauty of Japan at COVA KAKUDA, a retreat resort for adults.

“This area has developed a history as a pearl farming plant since the early Showa period. At that time, more than 100 employees worked here and the factory was referred to as COVA, and in order to carry on the memory of those days, we named the resort “COVA”. The sustainable cycle of satoumi (seascape where human-ecosystem interaction has resulted in increased biodiversity and productivity), which has been going on long before the SDGs, has been realized as a site for an adult resort. We hope that our guests from abroad will enjoy a new style of retreat stay unlike any other, one that will be sublimated into an atmosphere of Japanese beauty.”

COVA's keywords are "a spirit of hospitality, beauty of appearance, delicacy and tranquility, ease of use and ingenuity, humor, warmth, and pleasure." We aim to create a place where the exchange of diverse values fosters a new cycle of culture.

Please enjoy your stay at “COVA KAKUDA”, a high-end retreat facility for adults where guests can enjoy both the tranquility and healing and revitalizing experiences through the rich nature and culture of “satoumi”, where capes and inlets converge.

OUR VILLAS – RIGHT NEXT TO THE COVE, COVERED IN SILENCE

There are four villas which all express the beauty, roughness, and warmth of natural materials, and the furniture is mainly made by hand from naturally sourced materials without the burden of nature. The sense of floating in the cove that spreads out before your eyes, the wooden rafts, woven nets and baskets reminiscent of the pearl farming era, and the presence of the ocean all help you feel the special atmosphere, climate, and culture of this area.



Spend a relaxing time while feeling the gentle ocean breeze.



<HAMAAGE>

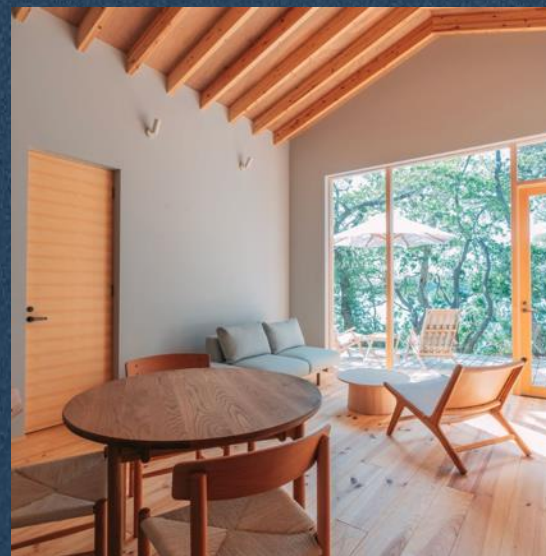
The 106 square meter villa utilizes the former structure of the pearl farm, including exposed beams, in its original state. The large windows in the spacious bathtub and living room open out onto the inlet sea. The guest rooms are equipped with a private sauna where you can enjoy löyly (Finnish steam sauna), and you can climb up to the cold bath on the wooden deck to take in the stunning views of the ocean from the deck.

<OKI> <TAKA>

The interior features Owase cypress beams and white walls, and the calm sea of the cove spreads out over the spacious bathtub and the lattice windows of the living room. With an exclusive area of 143 square meters, a 76 square meter terrace stretches between the 67 square meter cypress-scented guest room and the sea, creating a heightened sense of unity with the ocean.

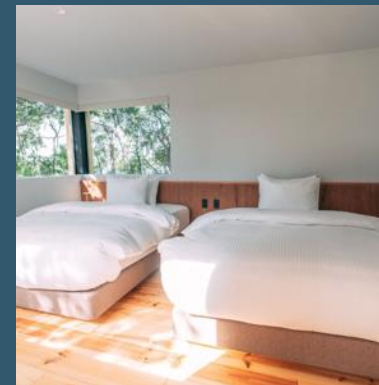
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The 85 square meter villa offers the highest level of privacy, nestled in the forest on a hill overlooking a pearl farming raft from the large living room window. The 68 square meter guest rooms have a generously sized private sauna, and a 17 square meter terrace with a chiller for a cold bath. When the night falls in the afterglow, the area is enveloped in an overwhelming silence.



RELAXING YOUR SOUL, CALM THE MIND , AND DEEP SLEEP

All of the villas overlook the cove and feature a bedroom, living space, bathroom (some with private sauna), and a deck terrace that connects to the cove. The guest rooms are also furnished with many beautiful chairs that are in harmony with nature.



BEAUTIFUL MAGIC HOUR

With no houses in the vicinity, the area around the cove is empty and quiet at dusk and after sunset, although you can hear the whistles of pearl-farming boats in the distance during the daytime. The beauty of the sunset and the gradual darkening of the sky is truly a magical sight to behold, a stunning beauty that is unforgettable. And at night, you can enjoy a stargazing cruise tour or roast marshmallows around a bonfire for a relaxing evening.



OUR AUBERGE – THE BEAUTY OF JAPANESE CUISINE

Innovative fusion inspired by the rich sea and landscape of Shima

Enjoy your meals at KAZO, a serene dining room with a view of the satoumi. The restaurant boasts Japanese-based “innovative fusion cuisine” using local ingredients such as Ise lobsters, noble scallops, Akoya clams, Aosanori seaweed, Japanese blue crab, striped horse mackerel, and Matsusaka beef, all of which are renowned regional specialties. We invite gourmet guests visiting from inside and outside the country to fully enjoy all the local charms of the cuisine, hospitality, proximity, and atmosphere that can be realized because of the small number of guests, in the tranquil setting of COVA KAKUDA.



The dinner course consists of about 11 dishes. Guests will enjoy creative cuisine that utilizes fresh ingredients, such as seafood that was landed at the local fishing port in the morning and freshly harvested vegetables from our on-site farm, while taking in the beautiful scenery.

The wine selection focuses on wines that go well with Japanese food, with a large assortment of French wines. We also offer both local Mie sake and other unique sake brands from around the country, which will be combined when pairing sake with the dishes. We also offer a wide selection of Japanese whisky.



The theme of our Japanese cuisine is "something that evokes the rich sea and landscape of Shima" and "dishes that will make your body and mind feel comfortable after a long day". Chef Matsumoto uses only the freshest ingredients he comes across in Ise-Shima and his refined culinary techniques to prepare the local ingredients in various ways to create delicious Japanese-based cuisines.

At dinner time, the nostalgic view that can be seen from KAZO will warm your heart.



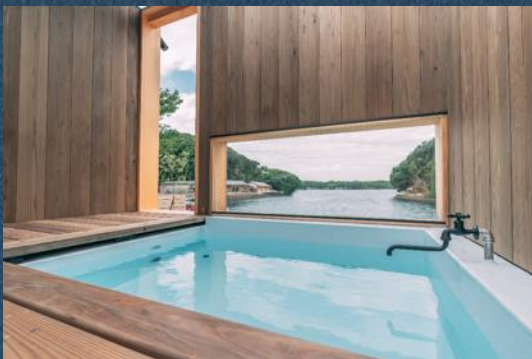
We also accommodate vegan, vegetarian, pescatarian, kosher, and halal meal requests. Please consult with us when making a reservation.

Breakfast includes local dried fish, nanbanzuke fish (fried fish marinated in a mixture of vinegar), dashi-maki eggs (Japanese omelette), and salad with vegetables harvested from our on-site farm. (The menu may vary depending on the season and availability.) We also offer light Western-style breakfast options.



EXPERIENCE OUR EXCLUSIVE SAUNA

The sauna allows visitors to truly get a sense of Ago Bay, which is comprised of mountains and the sea, as well as the beautiful surface of the water seen through the windows. Although the sauna has a retreat element, we decided to install it to make effective use of thinned firewood. There is a cold-water bath located next to the sauna, but the beauty of the ocean has lured some guests to jump into the water from the shore.



As you enter the sauna, the aroma of the trees from the mountainside, where the wood was chopped, wafts through the air. Quercus phillyreoides, which grows only over this area, is used to make binchotan, a high-grade charcoal. Because the wood is hard and tight, this charcoal is always used in high-end restaurants throughout Japan for charcoal-grilled dishes because of its unique feature of staying at high temperatures for a long period of time. Visitors can enjoy the sauna where the trunks that are not used for charcoal making are split into firewood and dried in the sun for two years. The forests that supply nutrients to the sea become richer through thinning and thus can provide many blessings that can be shared with people. This is how the thinned Quercus phillyreoides is used for firewood. By heating it to about 75° C, it warms up gradually and gently. The sauna is equipped with a cold-water bath that is cooled to about 16° C, so you can enjoy the sauna even in summer, but in truth, it is most enjoyable in fall and winter. From the sauna, you can enter the ocean in just 15 seconds by passing through the pier. At the end of December, the sea temperature is around 10° C, making it like a giant cold bath. Between the ocean and the sauna is a stretch of grass that is perfect for lounging.



According to a 17th-century document describing the local customs in various parts of Japan, there are many stone baths in this region. This is said to be the beginning of the Japanese bath culture. Even today, the stone bath ritual is still practiced in the neighboring town of Ise as a way of preserving the historical practice. COVA's sauna is a replica of this stone bath, using sauna stove made of wood from the Quercus phillyreoides. It is designed to allow you to meditate in a dark space, and when you exit the sauna room, you are enveloped by the ocean and its light. Heading to Ise Shrine is also a popular course, as you can purify yourself through misogi (Japanese Shinto practice of ritual purification) at the beach and bathing in a stone bath according to ancient rituals.

WE OFFER MANY ACTIVITIES TO CHOOSE

Tension and relaxation in the balance of sympathetic and parasympathetic, movement and stillness, light and shadow, childlike innocence and maturity. The feeling of comfort after relaxing or working out. And time to reflect on oneself. COVA offers a wide variety of local activities to make your stay as enjoyable as possible, some of which are introduced below.



Walking, trekking, running

- Tour to see the original scenery of Okushima
- Enjoy the beautiful Pacific Ocean coastline
- Tour of shrines, local villages, markets, lighthouses, etc.
- Morning walk with staff members
- Visit to Ise Shrine (sharpen your mind and body in the stone bath before going to Ise Shrine.)



COVA revitalization programs

- Pearl cultivation experience to learn about the material cycle of the satoumi
- Visit to the fish market with our kitchen staff
- Cooking workshop (lobster bisque - seasonal)
- Basket fishing for Japanese blue crabs and local fish
- Ise lobster fishing harvest observation and market tour
- Satoyama vegetation exploration, wood chopping and fire making
- Mountain vegetation exploration, herb dyeing and aroma extraction
- Enjoying Japanese tea ceremony at a pavilion in the satoyama
- Visit to the local copperplate print artist, Kenji Yoshida



Programs to enjoy the silence

- Night cruise under the stars
- Stargazing around a bonfire (with starry sky guide)

Physical activities for relaxation

- Yoga
- Open water swim, rias kayaking and kayak fishing in Ago Bay
- Rias SUP and island snorkeling
- Surfing
- Fishing (open sea charters available)
- Beach picnic

<Some programs require a fee and must be arranged in advance. Please apply when making a reservation.>

SOME EXAMPLES – YOUR CHOICE OF OUR ACTIVITIES

<Day 1 - Welcome to COVA! Kick-off your stay with a moment of relaxation>

14:00 – Check in

Enjoy some tea made with freshly picked herbs

15:00 - Try out some water sports activities
(Kayak/SUP/Fishing/Swimming/etc.)

16:45 - Take a bath and freshen up in the sauna
overlooking the cove

18:00 - Dinner

Our staff will call for you.



<Day 2- Experience an adult retreat to the fullest>

6:30 - Trail run/walk to greet the sunrise over the
Pacific Ocean

8:00 - Breakfast

9:30 - Visit to a pearl farm. Learn about the connection
between people and nature in the satoumi

12:00 - Sushi lunch at the popular restaurant "Akatsuki"
in Shima

14:00 - Visit the workshop of local copperplate print
artist, Kenji Yoshida

16:15 - Sunset cruise

18:30 - Dinner

20:00 - Enjoy the starry sky and whiskey around a
bonfire



<Day 3 - Free your body and mind while enjoying the lush natural surroundings>

7:00 - Yoga on the raft

8:00 - Breakfast

9:30 - Learn about the satoyama through
vegetation exploration, herb dyeing, and aroma
extraction

11:00 – Check out



<Day 1 - Experience the richness of nature>

14:00 - Check in

15:00 - Explore the forest that enriches the sea and
chop wood

18:00 - Dinner

20:00 - Bonfire, stars, whiskey

<Day 2 - Enjoy interacting with the locals>

5:50 - Visit to the fish market

8:00 - Breakfast

10:00 - Cooking workshop using ingredients procured at
the market

13:00 - Lunch at “Suzuki,” a popular handmade soba
noodle restaurant in Shima

15:00 - Tea ceremony while enjoying the view of the cove
17:30 - Meditation and bathing in a sauna resembling a
stone bath

18:30 - Dinner

<Day 3 - Finish off your trip with a walk in the beautiful nature>

7:30 - Run/walk around the cape and old local villages

9:00 - Breakfast

11:00 - Check out



OUR LOCATION – CHECK IN ON THE CRUISE SHIP



Please also see the information of Kintetsu Express (from Osaka- Nanba or Nagoya to Kashikojima)
<https://www.kintetsu.co.jp/foreign/english/shimakaze/>

The hotel is about two and a half hour trip on the Kintetsu Limited Express from Osaka Namba to Kashikojima Station. It takes 1 and a half hours from Tokyo to Nagoya via the Nozomi Shinkansen. From there, take the Kintetsu Limited Express to Kashikojima Station, which is a two-hour trip with scenic views that can be enjoyed from the train windows.

Our staff will meet you at the station ticket gate. Upon arrival, you will already be inside the Ise-Shima National Park. From the port in front of the station, a 40-minute cruise will take you to COVA KAKUDA. You can also take a car from the station. (The cruise will require a separate fee)

INFORMATION



Small Luxury Stay - COVA KAKUDA

A private stay in a quiet cove within the grounds of Ise-Shima National Park. Enjoy the beautiful satoumi of Ago Bay all to yourself. This small and luxurious interactive resort hotel retains the atmosphere of its former days as a pearl-farming factory (COVA).



Homepage: <https://cova-iseshima.jp>
Instagram: cova_iseshima

Address: 1397-14 Shimacho Katada, Shima-shi, Mie Prefecture (Ise-Shima National Park)

Area: Approx. 40,000 square meters (including surrounding environment such as the satoumi, forests, fruit orchards, etc.). All private villas (four buildings of approximately 70 square meters each) overlook the cove. The villas include a bedroom, living room, and private sauna (available in two buildings only). Other facilities include a boat landing, dining restaurant, olive grove, farm, interactive facilities, and sauna.

Fee: 1 night per room for 2 guests / from 121,000 yen per person (tax included)

All-inclusive.

Includes dinner and breakfast, beverages, activities, and use of the sauna.

Additional 33,000 yen (one-way) for cruise pick-up and drop-off

Some activities may require a separate fee. We also accommodate vegan, vegetarian, pescatarian, kosher, and halal meal requests. Please consult with us when making a reservation. Alcoholic beverages are extra.



ENQUIRY & RESERVATION

For enquiry and reservation.

COVA KAKUDA

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(from overseas)