

Photo: Daisuke Takashige, Kazuhiko Hakamada

# Satologue.

The stories woven with the village.

### Train Stations are Gateways to Communities



Attending an event at a train station, an elderly couple showed me an worn ticket, bought when the station first opened. It was their first ever ticket, kept safe all these years. As someone who works with railways, the moment moved me deeply. Every station, no matter how small, has a story to tell. You only need to step off the train to find it. At Shiromaru and Kawai stations, flowers bloom brightly on the platforms, thanks to the care of the community. At the daycare next to Sawai Station, children wave at every passing train, and conductors whistle back a loud hello. These ordinary moments along the train line connect people, and slowly shape a station into what it is for the community.

Railway lines cut through the countryside like well-worn mountain paths.

Stations form where communities flourish and when footfall slows, nature reclaims her land. The inevitability of life's cycle.

Yet, I can't help feeling that even after visible traces are gone, the place remembers and the spirit remains. A train station is a small stage for human life, and I often wonder at the many very human scenes each platform has witnessed.

Meeting local people at the station, stepping through the gateway into their world. There's something magical about beginning a journey this way.

Welcome to Satologue. Step through the gateway and let your story begin.

Hitoshi Aida, JR Hachioji Branch Office

## Satologue.

Satologue is a word coined from the Japanese "sato" meaning "hometown" or "village," and the Latin suffix "-logue". Used in words like dialogue, monologue, prologue, and epilogue, the suffix roots trace back to definitions for "gathering" and "speaking."

Here, a chance meeting with locals becomes a *dialogue*, time spent in nature inspires an inner monologue, and the land could be a *prologue* to deep reverie. You unravel local stories to weave your own "-logue." These collected experiences, each unique and personal, form the larger narrative that is Satologue.



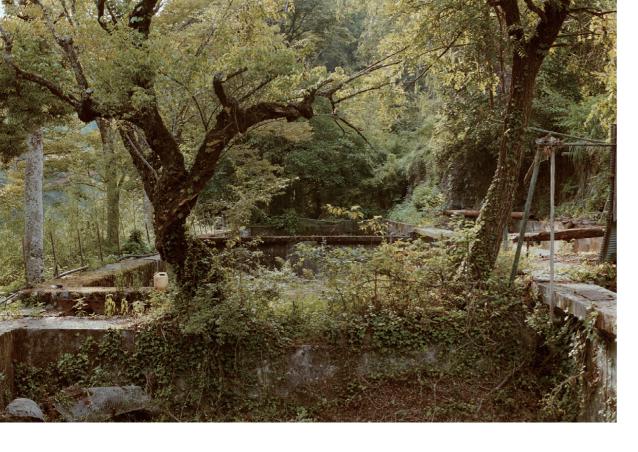




Once, This Was a Lumber Yard

Satologue was once the home of Mr. Takishima, where in a corner of the room, he kept a framed photograph. Taken from across the river around a century or so ago, it shows the lumber yard where logs were collected, waiting to be lashed into rafts for the journey downstream. This land was shaped by forestry. Timber was floated from here to what is now Tokyo's Ota Ward, a journey over several days with stops at river towns along the way. Nearby Sunniwa Bridge once bustled with inns and restaurants, serving men who could earn fortunes on a timber run, then lose it all in Edo to return empty-handed. Later, railways replaced rivers in supporting the timber trade.

Where once was a lumber yard, connecting the mountain regions of Okutama to the city, now stands
Satologue. The land has changed, but the memory remains.



Fish and Field Farming

Forestry work rarely provided enough to support a family.

People worked in the mountains and farmed to make ends meet. The massive concrete containers in our garden once held yamame fish and rainbow trout. Mr. Takishima remembers swimming in the empty ponds during childhood summers.

When we arrived, the concrete tubs were covered in a blanket of moss, nature reclaiming man's work and capturing how in the mountains, our lives are intertwined with the land. We filled these vessels with layers of charcoal, gravel, and branches, then covered them with a layer of soil. New layers for a new chapter at Satologue. Where fish once swam, we now have a garden, where our chefs and the local community grow vegetables together.



Joining the Mountain's Cycle

There is a distinct rhythm to forestry work. Branch pruning happens twice a year: in spring before new buds show, and in autumn before snow falls. When it rains you stay home and rest, or take care of your tools. Seedlings are planted for grandchildren while you harvest trees your grandfather grew. Weather, seasons, ancestors, descendants. Through the changing time and nature, we adapt the best we can.

Forestry continues in Okutama today. Imported timber makes it a harsh business, but the connection between mountains and people runs deep. Walking through villages, you see neatly stacked firewood in front yards.

Burning wood in a campfire or a sauna bring us closer to wood's true nature in a primitive yet profound way. By using local materials, we become a small part of the mountain's continuing cycle.

# Restaurant

# TOKIRO

A Return to the Heart's Home

Along this path laid let your heart return, and find a place to belong





The team behind Satologue's culinary craft are resident chefs Yuta Komagamine and Kazuki Takanami. The pair met in culinary school and after a decade in Tokyo's competitive restaurant world, found themselves drawn to Japan's satoyama regions. Two years ago, they moved to the Ome Railway Line area to work at Satologue, wiping the slate clean to learn local ingredients, terroir, and producers. Under the guidance of their neighbors, they've learned how to care for a kitchen garden and each day brings a new discovery. The sweetness of mountain vegetables in season. The pure richness of log-grown shiitake. The wild herbs used locally for tea. The subtle flavors of vegetable blooms. Satologue's ingredients come from the garden, the river,

and from devoted producers throughout the Tama River region. Both chefs agree that their favorite part of the job is meeting and talking with these producers onsite, conversations that can inspire a new menu, or reveal a new challenge. Like the Silkie chickens raised for eggs with meat going to waste. Or yamame fish past breeding age with nowhere to go. Mountains of Okutama's native Jisukeimo potatoes discarded for being too small for market.

Living here, touching the soil, talking with people, our chefs bring these stories to each carefully constructed dish, offering guests a chance to feel connected to the land, and find a place where their heart belongs.

Railway line cuisine, from field to table. Unearthing regional ingredients, sharing stories, our chefs'exploration continues.



# Wood Sauna

# FUKISUI

"Now this is World Heritage."

So exclaimed architect Yasushi Horibe, half-jokingly, as he took in the concrete storage shed on our property. With one wall built at an angle, as if it were an extension of the natural slope of the nearby embankment, it has a character that is hard to ignore.



The abandoned shed could have become a guest room. But Horibe and our team began seeing something else: a wood-fired sauna. We knew it would be the best way to showcase wood's full potential, not only as heat and energy, but its aromatherapeutic effect, humidity control, and how it stores warmth. This well-contained and naturally insulated shed was the perfect location.

Horibe loves saunas. His passion began over a decade ago in Finland, and has expanded through experiences worldwide. "A good sauna," he says, "creates perfect harmony between three elements: sauna, cold plunge, outdoor air." Finding a location where all three are done well, Horibe says, is rare.

Where most saunas use only a thin wood veneer covering, Sauna FUKISUI's cabin uses solid, top-quality wood throughout. Step inside and you can sense the moisture in the air, and the comforting wood fragrance. "No matter how advanced civilization becomes," Horibe says, "nothing speaks to us more than natural wood." The flagstone floors and walls also work to hold heat beautifully.

The hinoki cypress plunge pool is filled by water drawn from the Fudo Falls behind the property, made possible by repurposing the cleaned and restored fish farming water system.

In Finland, where forests stretch endlessly over flat terrain, pooled water is the norm for post-sauna plunges. But Okutama offers something different. Its steep terrain keeps water constantly moving, clean and pure. City living rarely lets us appreciate the blessing of flowing water, but here we can immerse ourselves directly in the upper Tama River's pristine, circulating flow.



Step out from the cold plunge feeling refreshed and renewed, your mind and body in perfect harmony. Close your eyes and feel nature surround you. The songs of spring birds. The scents of soil and wood. The distant murmur of streams. Inhale deeply of the mountain air. Your Sauna FUKISUI is complete.



**Guest Rooms** 

YANAGI SUGI KEYAKI SAKURA



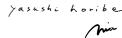


Willow. Cedar. Zelkova. Cherry.

Our guest rooms are named for the trees outside the windows.

Our guest rooms offer a cocoon-like sanctuary in Okutama's sometimes harsh natural beauty. Curved ceilings and floors that step down, from bedroom to living space to terrace, draw your gaze naturally outward. The sunroom terrace acts like a protective shell, opening to embrace the natural world, and closing to extend your room. Each season invites you to enjoy a different experience.









### Satologue's Five Levels, Rooted in the Community

Satologue has five distinct levels, following the steep riverside down in its descent. At the top, restaurant and main entrance (IF) lie along the village road. Below, a private lounge welcomes hotel guests (B1). Guest rooms rest lower in complete privacy (B1.5). The sauna sits further down (B2), then fields and biotopes (B3), and finally the Tama River itself.

If the entrance and restaurant serve as open space where locals, ingredients, and guests mingle freely, then the levels below offer increasing privacy. Descend further to reach the sauna, where you shed clothes and engage with nature, others, and yourself. Below that, former fish farms let you experience how human life and nature once intertwined, connecting you to Okutama's ecosystem. At the bottom lie ancient grasslands and bedrock and the river that links this place to the distant city. Moving through Satologue's levels is like diving toward the region's deepest roots while opening outward to the world.

Mountain life has always worked in levels. Houses thread skillfully through steep terrain, cleverly using elevation in construction. Mr. Takishima's former home was floored entirely in tatami, a life lived close to the floor. Sitting there offered a beautiful view of the river, now preserved by the restaurant's window seating.

To truly know a place, you must dive deep. We hope that for this railway region, Satologue becomes a station that offers visitors a deeper connection. The more stations like this we create, the closer people can get to the places they visit.



Concept drawing by architect Yasushi Horibe

Morning stillness envelops the comforting trundle of trains along the track. Dawn spills slowly down the valley and bathes the village in precious light. The day has begun.

# Garden



#### The Fish Farm's Gravity-Fed Water System

Ten ponds of various sizes dot our property. Sixty years ago, yamame swam here in what was once a thriving fish farm. How did water reach so many large ponds? The land holds the solution: waterways that borrow from the river and circulate throughout the grounds. Water enters underground from Fudo Falls across the road, following pipes and channels around the entire property. One pond fills and overflows into the next until all hold water, then everything returns to the river. No pumps, no electricity. Gravity alone fills every pond evenly. We cleaned the original waterways and built wasabi beds and biotopes along their flow.

People have lived here for generations, and their daily activities enriched the ecosystem. Organic matter from daily life fed river snails, which fed fireflies, which lit summer evenings. These connections created the rich biodiversity that defines satoyama landscapes.

Borrowing water's flow, using this precious gift, then returning it back to the source. We continue this mountain tradition, exploring how people and nature can dwell together.





Wild mountains hide precious treasures.

When our chefs venture out with local guides, they return with bags full of delicious gems. Like Okutama warabi, so little known it rarely reaches market.

Our Producers and Ingredients: A Day in The Life



### Tokyo Ukokkei



Tokyo Ukokkei is a breed of Silkie raised in Tachikawa. From plump, rose-colored yolks and firm, lean yet umami-rich meat, to stocks full of flavor and smooth egg custards made with leftover egg whites and milk, every part of these heritage fowl is put to use.

Great eggs begin with healthy chicks
Akira Ito, Ito Poultry Farm



In a room at Ito Poultry Farm, Tokyo Ukokkei chicks peck eagerly at feed. Open the door and warm air flows out. Too young to regulate temperature, these chicks receive round-the-clock care, checked every two hours. Next door, adult birds lay small Silkie eggs.

Ito raises chicks from birth so he can shape their development from the very start. He creates custom feed blends for each growth stage to improve nutrient absorption. These healthy birds grow faster, need fewer vaccines, and have close to 100% survival rate\*. Caring for each bird throughout its life cycle shows in the final product. A visit to Ito Poultry Farm reveals why Japanese raw eggs are so remarkably delicious. Here in Tachikawa, Japanese mastery is at work.

\*Survival rate includes extra chicks suppliers add to orders, not just the number originally purchased.

Flowers and Vegetables



Grown in our kitchen garden, gifted from a neighbor, or brought from a local producer. Each vegetable tells the tales of the season. Each dish preserves the story of the grower.

Out in the Fields with Farmer Hanjo Tomohiro Hanjo, Hanjo Farm



"Insects rarely bother healthy plants," explains Tomohiro Hanjo, "They're attracted to weakened ones, helping return that life to soil." Years of farming have taught Hanjo to read nature's life cycle. Walk the field, his words help you see nature's perspective.

Leaves still hold fragrance when withered. Herb roots survive to sprout again in spring. Wild norabona grows sweeter than cultivated varieties. The field pulses with plant vitality.

Nine years ago, Hanjo opened his farm to share the joy of eating and teach how vegetables grow. He hosts educational programs on site and at schools, and his transparent organic farming attracts Tokyoites who want to know their food's origin.

Visitors often leave covered in burrs. "It's the plant's survival plan," Hanjo explains. "They're using us to carry their seeds far from home." After a visit, it's hard not to feel admiration for all nature, even down to these determined little hitchhikers.



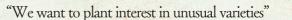
"You've never tasted better veg!"

Masahiro Shimizu, Tonowa Farm

"They're the best!" says Shimizu, beaming with confidence as he praises his vegetables. And rightly so: he only grows what he knows from experience tastes good.

After the pandemic, Shimizu decided to spend the next part of his life challenging new horizons. Four years ago, he started Tonowa Farm, as a way to "connect with neighbors and understand nature's rhythms." Now he grows 60 varieties and hosts regular events, teaching our chefs soil preparation, growing techniques, and cooking methods. From taro mapo tofu to kale chips, conversations are always inspiring new ideas. A vegetable lover and cooking enthusiast, Shimizu's fields reflect his passion, which shines brightly alongside his intensely flavorful leafy greens.





Tatsuya and Sachiko Nomura, Nomura Shokusan & Tokyo European Vegetable Research Association

Where Tama River meets Aki River in quiet Akiruno, a seed sign marks a local seed shop. Seedlings line the entrance, seed packets fill shelves inside, with stylishly-designed packages nestled among traditional seed packets and even hand towels on display. "Oh, these sell in Shibuya," they say, revealing the surprising reach of this small shop. Farming began as a way to help them better promote their seeds, and now they ship organic European vegetables widely, including to Satologue. As Tokyo European Vegetable Research Association secretariat, they organize markets and events to introduce unusual varieties.

The couple met at a long-gone Kichijoji bar, bonding over their shared love of music. Even now, they sometimes invite live musicians to their weekly Tachikawa market.



Shimizu and Chef Takanami pause for a quick catch up as they walk the field.

#### Okutama Wasabi



Impressive in size, when freshly grated it delivers a juicy, sharp kick that rushes through your senses.



"Living means using all five senses"

Hitoshi and Tatsuya Tsunoi, Tokyo Wasabi Brothers

The Tsunoi brothers fell in love with Okutama wasabi and relocated to the area to restore and manage wasabi terraces. They hand-stacked stone walls using traditional methods, learning from elderly neighbors. Now they're called throughout Okutama to repair collapsed stonework.

Wanting to share the wonders of Okutama wasabi and its pristine water with more people, they began running tours of their fields. "We want the wasabi fields to be experienced through all five senses," say the brothers.

Nourished by pure stream water, Okutama wasabi delivers startling juiciness followed by a clean, sharp aroma. Nothing beats wasabi rice in the fresh mountain air, enjoyed as part of the tour.

#### Okutama Yamame



Okutama's prized river fish has a delicate, fresh flavor. Delicious as sashimi, namerou, or confit—right down to the bones.



### "There's nothing like fish in season!"

Ryo Nishikata, Okuedo Suisan

Ryo Nishitaka's first taste of Okutama yamame sashimi was one he'll never forget. The salmon-like rich yet clean flavor was unlike any river fish he had known. The shock was enough to make him change careers, replacing Tokyo's concrete jungle with a natural forest. Two years on, he runs a fish farm in Okochi, Okutama's far west, where even the holding pond water runs clean enough to drink.

Raised among Niigata rice fields, Nishitaka has always loved salmon, and he sees this job as his calling. His dream is to preserve aquaculture for future generations, living proof that it can provide a good living.



### Tokyo Wagyu



Premium wagyu raised with devotion in Akiruno's natural setting.



#### "This is a fine animal"

Takahide Takeuchi, Takeuchi Ranch

Tokyo Wagyu comes from Japanese Black heifers raised in Iwate's countryside, the fattened for 20 months in Akiruno. Among these, A5-grade specimens are branded Tokyo Wagyu. Takeuchi Ranch launched as a new Tokyo Wagyu brand in 2023. Healthy cattle have beautiful bone structure: "You'll see proper contours along the back," Takeuchi explains. The wellbeing of his animals is his top priority, adjusting feed for each cow at each development stage. As he gently brushes their coats, he observes their breathing, and checks their health. This daily dialogue between farmer and cattle starts and ends his day in the barn.



The People of Satologue: Behind the Scenes

"You can sense these natural cycles happening in small loops everywhere. I wanted to design something that wouldn't disrupt those flows."



Yasushi Horibe Architect

It took a long time to settle on the restaurant design. Should we have chairs or tatami? After a lot of thought, I chose a sunken kotatsu style. Floor-level dining lowers your center of gravity, settles you on solid ground facing the river. The spatial flow feels right, letting you somehow dissolve into the cycle of nature. Before the renovation, this was traditional floor-seated living. The dining level preserves those original sightlines to see the river flowing below.

Architecture's possibilities aren't infinite, nor purely creative. The real work lies in getting subtle balances exactly right. This land offers the wonderful raw materials of beautiful nature and deep culture. I think we're entering an era where people value and take pride in the familiar, in the things that are closest to them. I designed this hoping it becomes a touchstone for that shift.

"I'd rather have 100 people learn this region's value and return 100 times, than 10,000 people visiting only once."





"I want to create a connection from the forest to us and back again."





When I worked in train station retail, I watched outdated products and business models gradually disappear. "Sad but inevitable," I decided, putting it aside. But when I joined regional development, that old sadness resurfaced. What if it were regions disappearing? I couldn't accept that as "inevitable." As a company managing Japan's major infrastructure, I knew we needed more direct regional engagement.

I genuinely believe in this project's potential to change Japan. Good, strong connections between the city and remote villages create local employment and sustainable cycles. It's my dream to expand this regional revitalization model nationwide.

I want to create connections between Satologue grounds and the surrounding environment. Once we get the water flowing through here again, it will clear out the built up mud and improve the biotope water quality. With the right kind of access, various organisms can enter and become part of our ecosystem. Water is the key here. It's like a train track, creating routes that go both ways. Water falls from the sky, moves through rivers, then returns to the sky. As I work on the garden, I think about how it'd be great to make these natural connections visible for visitors to enjoy, and how these small interactions link together and build up to create positive cycles. And having young people who moved to this area running a garden like this, that just makes it more worthwhile.

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"Satologue will enhance both regional appeal and biodiversity."



Junichi Kubota Biotope Supervisor, NPO Birth

As I dig, I imagine what creatures we might attract. That's where the fun for biotope comes from. In Okutama, we can still find super rare fire-bellied newts never seen in central Tokyo. In mountainous regions, flat spaces are rare, and for creatures who need still water for spawning, the biotope offers valuable habitat.

Living things are connected through food webs and form all kinds of relationships with each other. When one species arrives, it might bring others linked to it. This place may be not just for water creatures, but as a drinking spot for mammals and other forest animals. From where to plant what trees to placing nest boxes for nature watching, there are so many possibilities. It's exciting just thinking about it.

"Imagine if the wasabi field was the source that nourished the whole garden. How amazing that would be."







We believe that local climate shapes culture, and use local materials were possible. Okutama uses the Jizawa Style wasabi cultivation method, the oldest method in Japan. Our mentors are in their 70s and learning their techniques lets us protect these traditional environments and hopefully pass them forward.

Just as farmers take care of their fields during both growing and fallow seasons, we plan to nurture our wasabi field. Our hope is that our small wasabi gems can be polished into stunning jewels through the chef's skills and bring joy to diners. Nothing would make us happier.



The people behind Satologue's opening and operations.

# Our Staff

Satologue is run by people who live in the local community.



### Takumi Akiyama, Manager

It's been two years since I found my way to Okutama, and I've been lucky to meet so many wonderful people. Guests often come in summer and autumn, but it's beautiful even on cold winter days or when it's raining. I'd love to share all the things I've discovered living here. I see myself as someone who can tell the stories of this place, the history and culture that have grown up alongside this incredible natural setting. I'm really looking forward to welcoming people here.



### Yuta Komagamine, Chef

Since moving to Okutama, with the help of local people, I've tried my hand at farming: building beds, planting seedlings, growing shiitake on logs. I want to serve fresh local vegetables from our own kitchen garden. I was really moved when the Wasabi Brothers said I was also part of the team working to make Okutama flourish. I plan to keep exploring what makes food delicious and enjoyable, sharing Okutama's goodness through our cooking.

# Satologue.

Satologue Ome Restaurant Tokiro Sauna Fukisui

Tanazawa 1, Okutama, Nishitama district, Tokyo 20 minute walk from Hatonosu Station JR Ome Line (free shuttle bus) 15 minute walk from Kori Station JR Ome Line

The following mobility options are also available at both stations for touring the local area:
Hatonosu Station: Electric bikes (Hello Cycling), electric tuk-tuks (Emobi)
Kori Station: Electric bikes (Hello Cycling)

Editing & Writing & Design: Naoko Tatsumi (good steps co., ltd.) Photo: Daisuke Takashige, Kazuhiko Hakamada

Transration: Heidi Karino(KOTONOHA BLOOM)

Information current as of May 2025. All photographs are concept images.

This business is supported by a sustainable tourism subsidy from the Tokyo Convention & Vistors Bureau (TCVB).

