



New Basque cuisine Rias by Kokotxa

"Rias by Kokotxa" located within "Shima Mediterranean Village" at the tip of the cape overlooking Ago Bay. Enjoy New Basque cuisine in collaboration with "Kokotxa", a Michelin 1-star restaurant in San Sebastian, Spain.



Kokotxa Owner Chef

Daniel Lopez

Born in 1975 into a family that ran a delicatessen in San Sebastian. He honed his skills at the prestigious Luis Irizar cooking school, recognized as Spain's #1 culinary institution. In 2002, Daniel opened "Kokotxa" in Spain, earning a coveted Michelin-star rating in 2007. His culinary prowess further flourished with the establishment of "Rias by Kokotxa" here in Shima, Japan, in February 2019.

Ise-Shima meets New Basque cuisine

A native of Mie Prefecture, Hiroshi Ota leads the culinary team at "Rias by Kokotxa". Despite an unconventional background of graduating from a national college of technology, He pursued his passion for cooking. He continues to refine his skills every day, creating innovative Basque cuisine that harmonizes with the ingredients and climate of Ise-Shima, in line with Daniel's vision.



Lunch (Closed on Thursdays for lunch only)

Opening hours 11:30-14:00
• Lunch Course ¥4,400~

Dinner (Reservation required)

Opening hours 17:30-22:00
• Dinner Course ¥12,100~

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2619-1 Sazako, Hamajima-cho, Shima, Mie 517-0403 (in Village & Hotel Shima Mediterranean Village)



※ Rias by Kokotxa is a restaurant in Shima Mediterranean Village. Please pay the entrance fee at the entrance gate and enter the village. (Entrance fee: Adults (junior high school students and older) 700 yen / Elementary school students 300 yen / Infants and younger free / Pets (1 pet) 300 yen (all prices include tax)).

Reservation
Until the day before 9:00-18:00
(Shima Mediterranean Village dedicated reservation number)

0599-52-1336

※ Same day reservation : 0599-52-1226

