

A five-day voyage to the source of Setouchi’s blessings

Departing April 14, 2027 (4 nights)

The Seto Inland Sea is famed as its abundance of ingredients. This special route offers a leisurely voyage to their source, to discover how some of these rich culinary delights are nurtured and refined. Along the way, guests will go ashore for intimate looks at ingredients with our head chef and local producers, and discover how each locale’s climate shapes them. Know the background of Setouchi’s food culture and savor its richness all the more. This special journey is a chance to see the blessings of Setouchi from a new perspective.



Day 1	April.14 (Wed)	Depart from Bella Vista Marina (3:00 p.m.) ~ Anchor offshore at Ushimado, Okayama
Day 2	April.15 (Thu)	Depart from Ushimado ~ ◎Bozejima ~ Anchor offshore at Kakuijima, Okayama Morning 【Onboard activity】 Discover Usukuchi Soy Sauce Afternoon 【Off-ship activity】 Watch Local Fishing Techniques
Day 3	April.16 (Fri)	Depart from Kakuijima ~ ◎Ako ~ Anchor at Uchinomi Bay in Shodoshima, Kagawa Morning 【Onboard activity】 Experience Ako Dantsu Rugs Afternoon 【Off-ship activity】 Watch the Salt-Making Process
Day 4	April.17 (Sat)	Depart from Uchinomi Bay ~ ◎Tadotsu ~ Anchor at Kitagishima, Okayama Afternoon 【Off-ship activity】 Visit Takase Miso Brewery
Day 5	April.18 (Sun)	Depart from Kitagishima ~ Arrive at Bella Vista Marina (11:00 a.m.)

*Places marked with ◎ symbol in schedule are locations visited during off-ship activities.
*Contents are subject to change without prior notice depending on the weather and sea conditions.



Local Fishing



Salt



Miso

Rates	Cabin Type	1 person per cabin	2 persons per cabin	3 persons per cabin
	Terrace Suite	2,300,000	1,250,000	—
	Terrace Suite with Open-Air Bath	2,700,000	1,450,000	—
	Terrace Suite Prestige	—	1,850,000	1,850,000
	Grand Suite	3,500,000	1,850,000	—
	The guntû Suite	4,300,000	2,250,000	—

[Number of meals] 4 breakfasts, 3 lunches, 4 dinners The above rates are per person and are in Japanese Yen. (Tax included)