

See Inside FOR OUR FREE ENTERTAINMENT GUIDE AND FOOD & DRINK MENU

American Airlines 

American Way

MARCH 2020

COVERT OPS

**NYC's
top-secret
spy spots**

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ODYSSEY**

**A quest
to sail the
Northwest
Passage**

Adventurer
Hollie
Woodhouse in
the hills above
Lyttelton
Harbour

Christchurch

**An insiders' guide
to New Zealand's
city on the rise**





10

You can walk a samurai path to Tokyo

Next month, tour company Oku Japan launches an eight-day walking tour of the Nakasendo Way—an ancient path connecting Kyoto to Tokyo, that was once traveled by shoguns and samurais.

OKU JAPAN'S NEW EIGHT-DAY route cuts through the most scenic parts of the Kiso Valley, offering glimpses of feudal Japan, stays at historic villages, dips in natural hot springs and emerging near Tokyo's revamped Olympic Village.

In **Nara**, Japan's first capital city and the birthplace of sake, an early stretch of the trail meanders through terraced rice paddies, pear orchards and an old-growth cedar forest revealing the Ohmiwa-jinja Shrine, a Shinto site considered sacred by sake brewers, who come from all over the country to pray for good harvests.

The old-world villages of **Magome**, **Tsumago** and **Narai** are meticulously

preserved in their Edo-period glory. The tour spends the night in a traditional *onsen ryokan* (hot springs inn), where you can soak in thermal baths and later feast on local cuisine such as *gohei* mochi—grilled rice on a stick topped with walnut miso.

Ski runs, hot springs and hiking trails are highlights in **Matsumoto**. In April, the cherry blossoms are in full bloom along the moat that lines the six-story Matsumoto Castle, one of Japan's most well-preserved 16th-century fortresses. Walk up the narrow castle stairs to gaze out the windows towards the snow-capped Japanese Alps. —GIGI RAGLAND

okujapan.com/trips/nakasendo-and-the-kiso-valley-158

11

OMAKASE ISN'T JUST FOR FISH

World's 50 Best Bars vet Shingo Gokan debuts NYC's first omakase cocktail experience this month, walking you through intricate drinks paired with seasonal fare at sushi haunt Uchū



Tomato Tree

Gokan blends lacto-fermented tomato water with dill-infused gin. Elderflower cordial adds floral notes, while Greek gum tree sap adds subtle sweetness.



Chardonnay-Style Mizuwari

To honor the classic California oaky-buttery chardonnay, Gokan recreates the flavor and texture with Scotch, butter, pear and salt.



Whisky Nigiri

Like nigiri, the base is rice in the form of *junmai daiginjo* sake, with a dash of Japanese whisky. A splash of vinegar, freshly grated wasabi root and powdered soy sauce round it out.