



高瀬川 Ganko Takasegawa Nijoen Ganko Takasegawa Nijoen



高濑川源流庭苑

京都人们自古亲近、钟爱的高濑川,其河流横穿富商角仓了以的别院遗迹"顽固高濑川二条苑",从木屋町大道底下穿过后再现踪迹。

庆长一六年(1611年)由角仓了以所建的本庭院,在之后成为了明治元勋山县有朋的别院"第二无邻庵"。 其后曾数度易主,分别成为第三代日本银行总裁川田小一郎的别院、安倍市太郎的所有物,直到现在作为大岩宅邸流传下来,并以"顽固高濑川二条苑"的姿态迎客。

다카세가와 니조엔

예로부터 교토 사람들의 사랑을 받아 왔던 다카세가와의 강줄기는호상 스미노쿠라 료이의 별저 터였던 ' 간코 다카세가와니조엔 '을 지나 기야마치 거리를 빠져나가면 또다시 모습을 드러냅니다.

게이초 16년(1611년) 료이에 의해 만들어진 이 정원은 그후 메이지의 원훈 야마가타 아리모토의 별저 '제2 무린안 '이 되었다가 제3대 일본은행총재 가와타 고이치로의 별저, 아베 이치타로의 소유를 거쳐 현재는 오이와 저택으로전해지다가 '간코 다카세가와 니조엔 '이 되었습니다.

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③たがそでのつくばい The Kimono-sleeve-shaped stone washbasin This type of stone washbasin is set in a Japanese garden for the guests invited to a tea ceremony to wash their hands before entering the tea room. As the stone washbasin is in the shape of a kimono sleeve, it is called the Kimono-Sleeve-Shaped Stone Washbasin.

⑤茶室 The Tea room
While a tea room usually has Nijiri-guchi, a very
small entrance at which you have to get on your
knees to enter, this tea room has Kinin-guchi, an
entrance large enough to walk into.

⑩吾妻屋風灯篭 The Stone lantern in an Arbor style

This is the biggest stone lantern in Japan. It is so big that you can sit

⑥さざれる The Small Pebbles Set in the Riverbed It is believed that pebbles set in the riverbed make the sound of streaming river water more pleasant to the ear.



川床: An Open-Air Deck

the Takase river.

⑪一枚岩の滝 The Monolith waterfall

This waterfall was made to give the impression that it is a natural waterfall gushing down from

In Kyoto open-air decks are built over or alongside a river as an extended open air space of a Japanese restaurant during summer. As summer in Kyoto is sometimes unbearably hot and humid, people often visit these restaurants to enjoy the light breeze and cool atmosphere these decks provide while they are eating and drinking.

Our restaurant, Ganko, also offers an open-air deck set up alongside the Kamogawa River from May through September. Come and dine on our open-air deck and enjoy viewing cherry blossoms in spring, the glow of fireflies in summer, and red and yellow leaves in autumn!

A Brief History of Takase-gawa Nijo-en garden

Takase-gawa Nijo-en garden (literally, Takase-gawa means the Takase river, Nijo the second street, and en a garden) was built by Ryoui Suminokura (1554-1614), a billionaire merchant in Kyoto in the early Edo period. He made his fortune by trading goods between Japan and Vietnam. Although the Tokugawa Shogun ate government took a closed-door policy toward the outside world, in those days, Suminokura had an exclusive right to do business as a government-licensed trader.

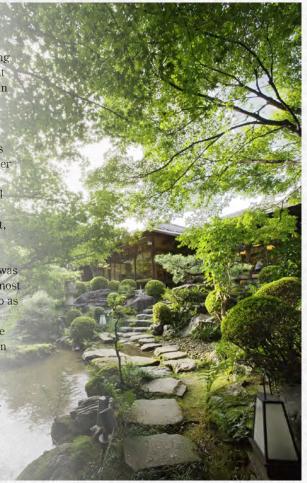
In 1600, with his amassed fortune, he started to build the Takase river, a manmade canal branching off from the Kamogawa River. The Takase river was built to be used to transport goods by boat between Kyoto and Osaka. After completing this ambitious project, he had his second home and its garden built on this site. The water used for the garden was and still is taken from the Takase river.

After Suminokura died in 1614, the house and garden fell into the hands of several prominent people. The most important among them was Aritomo Yamagata (1838-1922), who not only became prime minister twice under the Meiji Government, but who also was a founder of the Japanese Imperial Army.

As a garden lover, he purchased Nijo-en and commissioned Jihei Ogawa VII (1860-1933) to build a new garden named the second Murinan. (The first Murinan was located in Yamagata's native town in Yamaguchi Prefecture.) Ogawa is one of the most respected gardeners in the history of Japanese gardens. (He is also often referred to as Ueji after the name of the gardening company he and his descendants own.) Later Yamagata had Ogawa build another garden near Nanzenji temple, which is called the third Murinan, and it has become one of the most popular and well-known gardens in Kvoto today.

Takase-gawa Nijo-en is currently used as a Japanese restaurant, which is run by a restaurant chain called Ganko. Toemon Sano (1928- present) is now responsible for taking care of the garden. He is a renowned gardener for his artistic skill of tending cherry blossom trees in and around Kyoto.

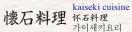
The garden is now open to the public at no charge and a complimentary guide is available upon request.

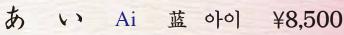


Nov.2023 S Feb.2024









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