



WHY IT'S WORTH TRAVELING FOR?

A heavenly Japanese-inspired spa and wellness retreat in The Hamptons

CHECK IN WITH...

Shou Sugi Ban House promotes tranquility, healing and a reconnection with nature. Our luxury spa, world-class culinary offering, extensive programming and activities, provide guests with rejuvenating and meaningful experiences.

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– Amy Cherry-Abitbol, CEO & Founder

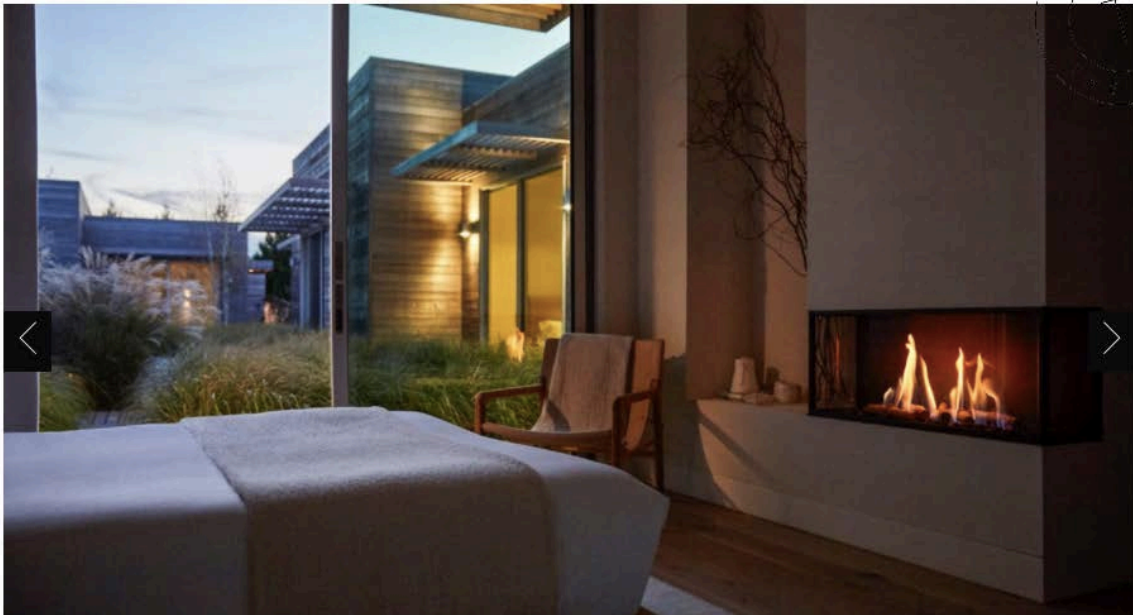
Hotel Highlights: This luxury Japanese-inspired spa and wellness retreat is an oasis of tranquility and healing. Tucked away in the hamlet of Water Mill in Southampton, Shou Sugi Ban House embodies the spirit and principles of wabi-sabi. Step inside the gated sanctuary to enter a private world of naturistic spa treatments, healing arts practices, holistic wellness, spirituality, and an innovative plant-rich, hyper-seasonal culinary experience that paves the road toward ultimate wellness. There are 13 zen-like guest studios – all outfitted with gas fireplace, soaking tub and garden patio – that pay homage to Japanese minimalism through clean lines, natural materials, and artisanal details. On the three-acre property, connected by pebbled pathways and gardens landscaped by Lily Kwong, is a white-washed main house, healing arts barn, meditation hall, movement pavilion, and a hydrotherapy spa with indoor and outdoor relaxation lounges, thermal suite, chromotherapy shower, ice fountain, and solarium deck. Guests can book an overnight retreat or day retreat to indulge in a full day of luxurious spa and healing arts treatments, followed by a curated meal.

Eat + Drink: The outstanding culinary journey also honors Shou Sugi Ban House's philosophy that optimum health is grounded in nature. Harnessing the healing power of plants and herbs grown in on-site biodynamic gardens and local farms, the world-class seasonal culinary program is designed by Michelin-starred chef Mads Refslund (co-founder of famed Copenhagen restaurant Noma). The plant-rich menu also echoes the property's guiding principles of wellness, sustainability, and no waste. Meals are offered to overnight retreat guests and day retreat guests can reserve a meal before or after their spa ritual. For lunch, this summer we recommend the Grilled Avocado with Seaweed and Ponzu followed by the Duck Egg Cooked in Hay Butter with Spinach and Ramson. And for dinner, start with the Slow-cooked Heirloom Tomatoes with Strawberries and Pimentos and end with the Dayboat Fish Baked en Papillote with Fermented Chickpeas and Bean Sprouts.

Beauty + Wellness: The spa and healing arts menu at Shou Sugi Ban Spa is extensive and all treatments utilize luxurious products by InFiore, Biologique Recherche, and Enfleurage. It's no easy task nominating a favorite, but for pure unadulterated bliss, try the Cryo-Illuminating Pure Radiance Facial, restore your soul with a Shamanic Healing session or rebalance your body and aid deep relaxation with their latest signature treatment, a Lymphatic Massage using an essential oil blend of jojoba oil infused with Enfleurage's Black Frankincense and Roman Chamomile essential oils which help aid in deep relaxation. There's also a wellness activity menu featuring yoga, fitness, meditation, beach walks, and excursions.

Curated Experience: Make sure you book a full or half-day boat excursion on Shou Sugi Ban House's Chris Craft Corsair 30' to explore the Peconic Bay with your captain, stopping along bucolic harbors such as Sag Harbor, Shelter Island, and the North Fork. Swim, sightsee or head ashore for lunch at a local favorite.





HOTEL OF THE WEEK

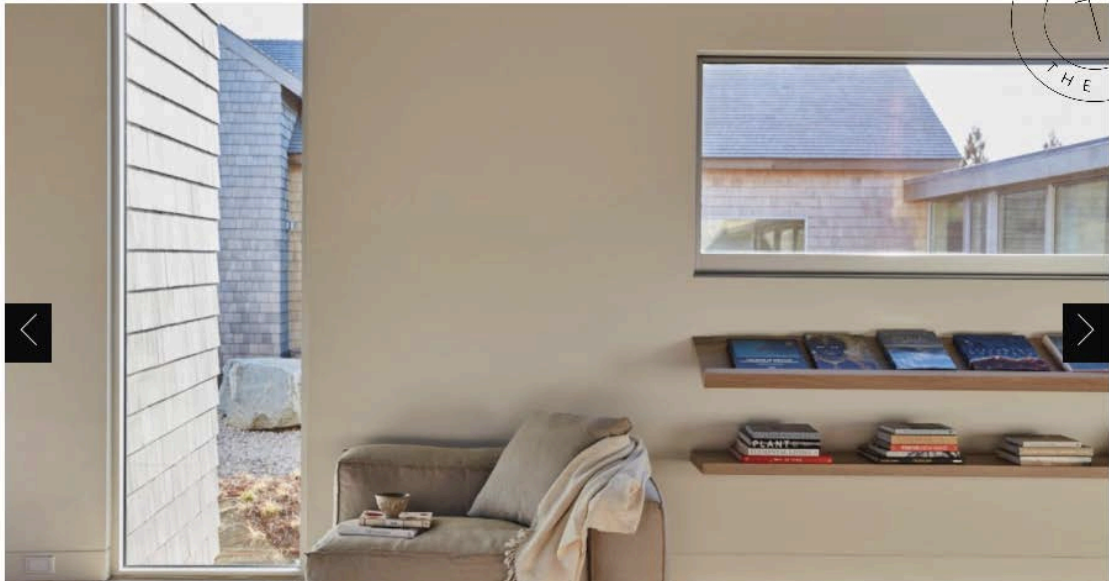
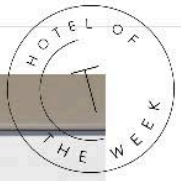


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