Hotel Okura Tokyo Co., Ltd. (Location : Minato-ku, Tokyo  President and Representative Director : Masaharu Naruse) marks the first anniversary of the opening of The Okura Tokyo, we are offering a special Stay Plan. Whether relaxing amid the Japanese aestheticism and elegance of The Okura Heritage Wing or enjoying the ultimate modernity and functionality of The Okura Prestige Tower, for the same rate as the Okura best available rate*, we will enhance each guest’s stay with a course dinner or a French toast breakfast delivered to the room at no additional charge. A special 1st Anniversary Menu is also available at the hotel’s restaurants, bars and spa facilities.

*The guests will enjoy the best available rates that vary depending on check-in date and length of stay.

**The Okura Tokyo**
Celebration of the 1st anniversary
1st Anniversary Stay Plan and Special Anniversary Menu

1st Anniversary Stay Plan

| period: From Thursday, 10 September 2020 to Saturday, 31 October 2020 |
| contents: | |
| <The Okura Heritage Wing> 1 room for single / twin  Y94,380～ | *
| * with a course dinner delivered to the room | |
| <The Okura Prestige Tower> 1 room for single / twin  Y58,080～/ for triple Y70,180～ | *
| * with a French toast breakfast delivered to the room | |
| <The Okura Prestige Tower Club Floor> 1 room for single  Y75,020～/ for twin Y81,070～ | *
| * with a French toast breakfast delivered to the room | |

reservation: <Official Site> https://theokuratokyo.jp/stay/plan/
<TEL> Room Reservation +81(3) 3224-6666 (Mon.～Sat. 9:00～18:00/Sun. Holiday 9:00～17:00)

*Consumption tax and service charge excluded.
*Room Service will deliver meals for all staying guests.
To further enhance guests’ stay
Overflowing with exquisite world-class Japanese aestheticism, The Okura Heritage Wing offers true luxury and relaxation with the atmosphere of the annex and 8m-wide guest rooms. Achieving the ultimate harmony of modernity with a Japanese touch, The Okura Prestige Tower offers a luxury stay in an urban setting through design and functions. In line with the recent trend to stay in one place, the Okura Tokyo 1st Anniversary Stay Plan ensures rich and fulfilling time accompanied by various discoveries and pleasures in a building brimming with the Okura world view. The Room Service included in the Plan offers a course dinner that delivers the French cuisine that is an Okura tradition, and a set breakfast that comes with our highly popular French toast, ensuring an authentic Okura experience.
One Harmony members will receive a further 5% discount off 1st Anniversary Plan rates.

<About One Harmony>
One Harmony is a membership program that can be used at Okura Hotels & Resorts, Nikko Hotels International or JAL City Hotels. Points earned each time you enjoy the facilities or services of a participating hotel, restaurant or bar can be redeemed for a variety of quality gifts or benefits such as late check-out or a discount on room rates. Enrollment takes effect immediately and there are no membership’s fees or annual fees.

<Example of Stay Plan>
◆ The Okura Heritage Wing
   with a course dinner delivered to the room
   (served during 17:30～21:00)
   ● Assorted 3 hors d’oeuvres
   ● Traditional consomme soup
   ● Grilled authentic beef, ginger sauce in Japanese style
   ● Strawberry mousse with seasonal fruits, red berries sauce
   ● Coffee or Tea

Special Anniversary Menu
To mark the 1st anniversary of the opening of The Okura Tokyo, a special menu is available at the hotel restaurants and bars (until October 31, 2020).

◆ French Cuisine <Nouvelle Epoque> course menu Lunch 8 dishes ¥16,000 / Dinner 10 dishes ¥38,000
◆ Japanese Cuisine <Yamazato> course menu 9 dishes ¥20,000
◆ Teppanyaki <Sazanka> course menu 10 dishes *with a half bottle of champagne Krug ¥70,000 for 2 persons
◆ Chinese Cuisine <Toh-Ka-Lin> course menu 9 dishes ¥15,000 per person
◆ All day Dining <Orchid> course menu 6 dishes ¥12,000 per person
◆ Main bar <Orchid Bar> Fair Vintage Whisky in 70’s - 80’s *Limited quantity.
◆ Bar & Lounge <Starlight> dinner cours menu “Nocturne” 6 dishes ¥11,000 / original cocktail “Vesper” ¥3,000
*tax and service fee not included.

<Example of course menu>
Bar & Lounge <Starlight>

~ Nocturne ~
Appetizer for Opening the Nocturne Dinner
Hot Appetizer
Vichyssoise and Beet Soup
Sautéed Sea Bream with Safran White Wine Sauce
Brased Wagyu Beef and Beef Steak with Japanese-style Sauce
Chef Patisser’s Dessert
Coffee or Tea
Teppanyaki <Sazanka>

*with a half bottle of champagne Krug

Appetizer
Seaweed Salad
Japanese Spiny Lobster
Abalone
Wagyu Beef Fillet (130g)
or Wagyu Beef Sirloin (180g)
Grilled Seasonal Vegetables
Garlic Rice
Miso Soup with Lobster Head
Japanese Pickles
Dessert
Petit Fours
Coffee

1st Anniversary Spa Menu
Debuting in Japan for the first time with the opening of The Okura Tokyo in September 2019, Spa ANNAYAKE offers a limited-time-only menu of body treatments using hot stones made of basalt and essential oils. The combination of heat treatment to warm the hands and feet and then the whole body for improved blood circulation and expert massage techniques is deeply soothing and relaxing.

◆ Okura Fitness & Spa 1st Anniversary menu <Hot Stone Treatment>
Period: From Monday, 12 October to Friday, 25 December 2020
Charge: ¥29,000 for 90min. *tax and service charge excluded.
Reservation: TEL +81(3)3505-6086 <direct> *Reservation required.

Available for the first time at The Okura Tokyo
Okura Fitness & Spa was born with the opening of The Okura Tokyo as a source of total wellness. The Okura’s first spa facility brings French brand Annayake to Japan for the first time, providing total care for mind and body amid today’s hectic lifestyles. Founded in 1988, the Annayake brand was developed after conducting research both in Japan and Europe, based on exacting and detailed techniques that fuse Eastern and Western beauty know-how, and a unique philosophy geared toward products that incorporate traditional Japanese ingredients such as bamboo, camellia and yuzu.

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