

PRESS RELEASE

October 2020

« The Okura Tokyo »

Enjoy the Essence of Edo in a relaxed atmosphere

1st Anniversary Sushi Kaiseki

Sushi Yamazato

The Okura Tokyo was opened in September 2019 by Hotel Okura Tokyo Co., Ltd. (Minato-ku, Tokyo; President and Representative Director, Masaharu Naruse). To commemorate the hotel's first anniversary, The Okura Tokyo is offering Sushi Kaiseki at "Sushi Yamazato" in the hotel's Japanese Restaurant "Yamazato". Guests are served an array of exquisite seafood crafted by a master sushi chef in traditional Edomae style at the comfortable cypress sushi counter in spacious surroundings. The limited period menu allows guests to enjoy the essence and beauty of Japan accompanied by a glass of champagne.



Kaiseki Set : a glass of champagne, seasonal dishes and sushi.
* Actual product may vary.

Sushi Yamazato 1st Anniversary Sushi Kaiseki

Period : Thursday 1st October 2020 to Sunday 27th December 2020

Contents : <Lunch > Aperitif, 3 Seasonal Dishes, 8 pieces of Sushi ¥15,000
<Dinner > Aperitif, 5 Seasonal Dishes, 10 pieces of Sushi ¥20,000

* Consumption tax and service charge are not included.

* Reservations must be made 2 days in advance.

* The aperitif is a glass of champagne.

Reservations : <Website > <https://theokuratokyo.jp/en/dining/list/yamazato/>
<Tel > +81(3)3505-6070

Okura Sushi

It has been one year since Japanese Cuisine “Yamazato”, creator of the Japanese tastes beloved by generations of Okura guests, was reborn with the opening of The Okura Tokyo.

With three separate counters offering the best of *kappo* cuisine, *sushi* and *tempura*, the principal pillars of Japanese cuisine, as well as a dining hall serving a la carte dishes, private rooms and a traditional tea ceremony room, Yamazato encompasses the entire Japanese food culture.

While coming together under one roof to create an assortment of Japanese flavors, Sushi Yamazato’s skilled masters bring to life the finest ingredients gathered from all over the country, resulting in artfully crafted Edomae sushi that is at once simple yet leaves a lasting impressing.

Pleasurable Space

Sushi Yamazato has its own unique splendor. The 9m-long counter made of Kiso hinoki cypress is polished daily. With no cases of sushi toppings obstructing the space between chef and guests, guests can feel the dynamism of sushi preparation that is as artistic as a dance performance. The interior of the restaurant, designed in the authentic sukiya style by Yoshio Taniguchi, architect of The Okura Tokyo’s two lobbies, radiates quiet elegance and a harmony between newness and stateliness, creating time to be enjoyed with all five senses.



<Sushi Chef>



Takashi Usuba

Born in Tokyo in 1984. Began training as a sushi chef in 2002, mainly in Tokyo. Started working at Ginza Sushi KANESAKA in 2011.

Worked at branches in Singapore and Karuizawa before becoming manager of Sushi KANESAKA Palace Hotel Tokyo.

In 2019, became sushi chef at Sushi Yamazato which was born with opening of The Okura Tokyo. Constantly strives to evolve sushi in new ways based on traditional Edomae sushi and pursues consistency that is simple but exciting.

■ Sushi Yamazato <4F The Okura Heritage Wing, in Japanese Cuisine Yamazato>

Business hours : 11:30-14:30 / 17:30-21:30

Capacity : 12 (counter) and 8 (table)

Tel : +81(3)3505-6070

* Children allowed more than 10 years old at the counter

* Dress Code : Smart Casual



■ For inquiries about The Okura Tokyo, please contact The Okura Tokyo /PR

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