

For Immediate Release

« The Okura Tokyo »
Five perfect macarons that capture the essence of Okura
Macarons <Goka>
on sale

TOKYO, JAPAN, February 5, 2021 - Hotel Okura Tokyo Co., Ltd. announced today that it will be offering a new product, Macarons <Goka> ; Five Flavors, an assortment of five macarons that expresses the seasons with Okura's sensibility in terms of aroma, taste, and color.



Macarons <Goka>

Contents:
5 assorted macarons (refrigerated)
* Limited to 10 boxes a day.

Price : ¥2,500 (+ tax)

Shop :
Delicatessen Chef's Garden
The Okura Prestige Tower 5F
Business hours : 9:00-20:00

* currently operating restricted hours
TEL : +81(3)3505-6072

Website :
https://theokuratokyo.jp/en/dining/list/chefs_garden/

<red> Lychee and Raspberry

The glorious taste of lychee-flavored cream and raspberry confiture sandwiched between macaron shells speckled with tealeaves and scented with the aroma of lavender, vanilla, bergamot and rose.

<white> Earl Grey

Mixing Earl Grey tealeaves into the macaron shells and infusing Earl Grey into the cream brings out to the full the refreshing aroma of bergamot.

<yellow> Lemon and Basil

Fresh, handmade lemon confiture with an accent of basil creates a sense of vitality and refreshment.

<brown> Japanese chestnut and yuzu

The sharp taste of yuzu citron added to the delicate sweetness of refined Japanese sugar Wasanbon and the mellow taste of candied Japanese chestnuts is symbolic of the beauty of Japan

<purple> Sweet Potato Anno

The rich sweetness of *annosweet* potato, evoking the power and profundity of nature, is enhanced by the fragrance of sesame both black and white.

■ For inquiries about The Okura Tokyo and this press release, please contact The Okura Tokyo /PR
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