

For Immediate Release

« The Okura Tokyo »
High-Grade Delivery Menu
Okura Gourmet Three-Tier Nest of Boxes

A set of Japanese, Western and Chinese course meals carefully prepared by our master chefs

TOKYO, JAPAN, February 22, 2021 - Hotel Okura Tokyo Co., Ltd. announced today that it is launching The Okura Gourmet Three-Tier Nest of Boxes, a product available for delivery only. A variety of Okura gourmet items of Japanese, Western and Chinese cuisine are divided between three tiers, each tier designed by the relevant Grand Chef so that each tier can be enjoyed as a separate course. In addition to the full three-tier set, any combination of Japanese, Western and Chinese tiers may be ordered to suit the situation or customer preference; tiers can also be ordered separately. ‘The hotel taste’ given a new face, as a part of the ‘new normal’ lifestyle.



A set of Japanese, Western and Chinese course meals carefully prepared by our master chefs
Okura Gourmet Three-Tier Nest of Boxes

- Content : Three-tier nest of boxes
(One tier each of Japanese, Western and Chinese cuisine; each tier serves 2 to 3 persons)
- Price : <Full three-tier set> ¥50,000
<Single-tier Japanese> ¥20,000 <Single-tier Western> ¥15,000
<Single-tier Chinese> ¥15,000 *All prices not including consumption tax.
- Privilege : <Three tiers> Champagne, 1 full bottle
<Two tiers> Champagne, 1 half bottle
- Reservations : 3 days advance reservation requested
<Website> https://theokuratokyo.jp/dining/list/chefs_garden/#notice
*Japanese-language only
<TEL> Delicatessen Chef's Garden +81(3)3505-6072 (9:00 - 20:00)
- Pick-up : 11:30 - 19:00 each day
<In-store> Delicatessen Chef's Garden (5F, The Okura Prestige Tower)
<Drive-through> Pick-up at The Okura Prestige Tower 5F Main Entrance
<Taxi Delivery> Limited to Tokyo 23 Wards Delivery charge : ¥3,000 - 7,000
*Cancellations must be made by 18:00, 3 days prior to the pickup date.

A collection of gourmet items carefully prepared by our Grand Chefs

We are taking the concept of ‘Enjoying the hotel taste at home’ to new levels. The Grand Chefs of Japanese, Western and Chinese cuisine personally designed the content of each tier. Not a takeaway, but categorically a delivery menu, prepared as a course menu aiming as far as possible to reduce the gap between the restaurant and the domestic dining table. Each chef express the thought ; “In order to bring you carefully selected ingredients, cuisine that will delight all five of the senses, and the richness of each season, we gathered together over forty different ingredients and with loving care packed the four seasons, one item at a time, into a box.” by Tadashi Sawauchi for Japanese, “We have included many items in bite-size form. The inclusion of caviar and foie gras, essential items in French cuisine, creates an air of total satisfaction.” by Yoshiyuki Ikeda for Western and “Good cuisine is magic ; it puts a smile on people’s faces. Each item is prepared with loving care and dedication by our cooks, to delight your palate.” by Ryusei Chin for Chinese. A well-balanced selection of regular items that are always popular in the restaurant, and items of which the chefs are particularly proud.

Customize the three tiers to suit your taste

It is possible to order tiers individually, as well as the full, three-tier set of Japanese, Western and Chinese cuisine. Order any number of whichever tiers you like, to match the number of people or the situation. From a gathering of intimate friends to times when you just want to eat something a little bit special, the combination is up to you. A two-tier nest of boxes comes with a half-bottle of Champagne, and a three-tier set with a full bottle of Champagne.

《Menu items》

*Some menu items may be substituted according to the season and availability.

Japanese tier ¥20,000 (One tier ; serves 2 to 3 persons)
Sea bream in soy, Deep-fried globefish, Kyoto-style grilled tilefish, etc.

Western tier ¥15,000 (One tier; serves 2 to 3 persons)
Terrine of foie gras flavoured with mango, Western-style sushi balls, Roast lobster, etc.

Chinese tier ¥15,000 (One tier; serves 2 to 3 persons)
Wagyu steak, Abalone and ginkgo sauté, Shao-mai, Dim sum, Lobster in chili sauce, etc.



《Introducing our Grand Chefs》



From left to right :
Grand Chef, Japanese Cuisine Tadashi Sawauchi
Grand Chef, Western Cuisine Yoshiyuki Ikeda
Grand Chef, Chinese Cuisine Ryusei Chin

■ Delicatessen Chef’s Garden The Okura Prestige Tower 5F

Business hours : 9:00 - 20:00

<Bread> from 10:00 / <Pastries> from 11:00 / <Delicatessen> from 11:30

TEL : +81(3)3505-6072

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



■ For inquiries about The Okura Tokyo and this press release, please contact The Okura Tokyo /PR Hiroaki Matsumoto / Kazuko Oguri TEL : +81(3)3224-6731 E-mail : pr@tokyo.hotelokura.co.jp