

For Immediate Release

《 The Okura Tokyo 》

New delivery item
Temaki Sushi

Hand-rolled sushi party plate by Sushi Yamazato

TOKYO, JAPAN, July 6, 2021 - Hotel Okura Tokyo Co., Ltd. has announced the latest special delivery item from The Okura Tokyo. This service offers a wide variety of delivery items that allow you to enjoy the taste of The Okura restaurant at homes. One new delivery item now available is Temaki Sushi by Sushi Yamazato. *Temaki* means hand-rolled; temaki sushi is a dish enjoyed casually, where each person rolls vinegared rice and ingredients of choice together in a sheet of *nori* laver seaweed. Sushi Yamazato has prepared a temaki sushi set that comprises carefully-selected seasonal seafood; rice flavored with the rich yet clear taste of vinegar made from fermented sake lees; and the very finest *nori* laver seaweed, to bring you the same taste experience that is enjoyed in the restaurant.



Temaki Sushi

Period : Until August 31, 2021
 Contents : Toppings, sushi rice, *nori* laver seaweed : to serve 2
 Price : ¥21,600 (Including tax)
 Reservation : Delicatessen Chef's Garden
 The Okura Prestige Tower 5F
 TEL : +81(3)3505-6072 (9:00 - 20:00)
 Website : https://theokuratokyo.jp/dining/list/chefs_garden/#notice
 *Japanese-language only
 *Required by 20:00 the day before
 Pick-up : 11:30 - 19:00 each day
 <In-store> Delicatessen Chef's Garden
 <Drive-through> Pick-up at The Okura Prestige Tower 5F
 Main Entrance
 <Taxi Delivery> Limited to Tokyo 23 Wards
 Delivery charge : ¥3,300 - 7,700

Sushi Yamazato serves “Edomae sushi”, in which care is taken to prepare fresh fish by marinating or steeping it in vinegar or soy sauce, or by lightly grilling it. In addition to ingredients typically used in Edomae sushi, such as spotted shad, bluefin tuna, fresh sea urchin, red sea bream cured in kelp, stewed conger eel and omelette with special *shibaebi* prawn, the Temaki Sushi set also includes pickles and vegetables, for a luxury meal that can normally be enjoyed only in the restaurant.

*Content may differ in part due to circumstances.

■ 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

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

*The Okura Tokyo is taking rigorous measures to prevent the spread of the new coronavirus, and accordingly the opening hours of some facilities have been changed.



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