

For Immediate Release

« The Okura Tokyo »

Starlight Senior Bartender Kenji Nakano Becomes Japan's No. 1 Hotel Bartender  
**H.B.A. Classic - Original Cocktail Competition- Championship 2021**  
**Overall Champion Grand Prix - Ministry of Land, Infrastructure, Transport and**  
**Tourism, Japan Tourism Agency Commissioner Award**

TOKYO, JAPAN, December 1, 2021 - Hotel Okura Tokyo Co., Ltd. has announced that Kenji Nakano, senior bartender at The Okura Tokyo "Bar & Lounge Starlight", won this year's Overall Champion Grand Prix - Ministry of Land, Infrastructure, Transport and Tourism, Japan Tourism Agency Commissioner Award - at the H.B.A. Classic Original Cocktail Competition sponsored by the Hotel Barmen's Association (Address: Chiyoda City, Tokyo. President: Hiroshi Komoriya). This competition judges four categories which have been deemed essential for a bartender: knowledge, blind tasting, skill and original cocktail creation. It has been 48 years since the last time that our hotel had the number one hotel bartender in Japan, when the late Seishi Wakamatsu (former Deputy Manager of the Hotel Okura Tokyo Food and Beverages Dept.) won the 2nd HBC Original Cocktail Competition.

Kenji Nakano

Senior Bartender, Bar & Lounge Starlight

Born in 1979

In 2003, he joined the Hotel Okura Tokyo.

After working at the "Main Bar Orchid Bar," and the "Wine Dining and Cigar Bar Baron Okura", he worked as the senior bartender at the "Scottish Bar Bar Highlander".

He has been the senior bartender at The Okura Tokyo "Bar & Lounge Starlight" since September 2019.

He has boldly taken on various competitions, winning the 24th HBA/MHD Cocktail Competition, and the Tokyo Governor's Cup and overall champion Tokyo Governor's Award at the 6th H.B.A. Tokyo Original Cocktail Competition. He has won countless awards such as the Suntory The Cocktail Award.



Winning Cocktail : Filer - Spinning Crimson Trail

Available at the Bar & Lounge Starlight ¥ 3,000

It has a base of plum liquor brewed in a barrel of Japanese whisky, and it is mixed with refreshing passion fruit, Calvados flavor, and Amaretto aroma. The glass expresses refined Japanese traditional beauty and a passion to inherit it.

\*Including tax and service charge.

■ Bar & Lounge Starlight <The Okura Prestige Tower 41F>

TEL : +81(3)3505-6075

Business hours : 11:30~24:00 \*Now open until 22:00.

89 seats (Bar/Lounge/Chef's Table)

\*All seats are no-smoking.

\*Dress code : Smart casual

<https://theokuratokyo.jp/en/dining/list/starlight/>

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

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