

For Immediate Release

《The Okura Tokyo》
A variety of ways to enjoy hotel dining
Short Dinner Kappo Course <Nagisa> at Japanese Cuisine Yamazato
Try out an informal full-course meal

TOKYO, JAPAN, December 28, 2021 - Hotel Okura Tokyo Co., Ltd. has announced that The Okura Tokyo offers settings for greater dining enjoyment. Kappo counter at Japanese Cuisine Yamazato serves meals personally designed by the head chef using seasonal ingredients; and from January 11, 2022, we are offering for first-time diners only <Nagisa>, a shortened version of the regular full-course meal. Other restaurants in the hotel also make the most of our strengths, not only in terms of the quality of the ingredients refinedly prepared, but also in the provision of comfortable spaces, whether private rooms or counter-style dining, and attentive service to meet guests' personal requests. At a time when we are still subject to restrictions on our movements, there is greater emphasis placed on the pleasure of 'dining'; and we strive to provide the utmost in luxury and hospitality.

Short Dinner Kappo Course <Nagisa> at Japanese Cuisine Yamazato

Price: ¥43,560 *Regular full-course meal : from ¥54,450

(Subject to market price fluctuation)

Menu: A nine-course dinner menu

Place : Japanese Cuisine Yamazato, The Okura Heritage Wing 4F

Business hours : 17:30 - 19:00 (Last entry)

TEL : +81(3)3505-6070

*Please make a reservation at least three days in advance, not counting Saturdays, Sundays and public holidays.



About the restaurant and the new menu

Japanese Cuisine Yamazato, aiming for the pinnacle of fine Japanese dining in the hotel, offers counter-style dining for just ten diners as "Kappo Yamazato". Seasonal ingredients carefully selected by the head chef are skillfully prepared in a "Leave it to the chef" meal of ten or more small courses. Diners enjoy discussing with the chef the best way to prepare and enjoy seasonal ingredients at their best. Diners feel the heat of the charcoal fire and savor the fragrant scent of once-in-a-lifetime dishes as they are prepared before their very eyes. This is a space like no other, where diners can experience new Japanese cuisine that is not bound by convention, while yet paying full homage to tradition. The restaurant's five private dining rooms look out onto four aspects of the rock garden, dubbed 'Gorge (*Kyokoku*)', 'Abyss (*Shinen*)', 'Rugged coast (*Araiso*)' and 'Seashore (*Umibe*)', replicating a scene of water flowing to the sea from the Okura Square basin at the hotel entrance, depicted as a gorge. Within this scenery, Yamazato is located in the 'Seashore' area, from which the new short dinner course menu offered as an introduction to authentic Japanese cuisine has been given the name <Nagisa>, meaning 'the shore'.



Items offered on one day in winter ; <left>crab dressed with miso / <right>pufferfish grilled in two ways. Essentially a dinner made to order, with the ingredients of the day prepared according to the chef's recommendation or to match guests' wishes.



A *dashi* broth is always served before the meal. The foundation of Japanese cuisine that delights all five senses, this is a cup that speaks of the passion of Tadashi Sawauchi, Grand Chef of Japanese Cuisine.

News from other Hotel dining spots

< Table of Haute Couture >



Chef's Table is a private room with its own kitchen in the Bar & Lounge Starlight, on the top floor of the hotel. A full-course meal is prepared by the chef before the diners' very eyes, offering a rich and very entertaining dining experience. There are three course menus to choose from, and the sommelier will suggest the perfect bottle from the adjacent wine cellar to complement your meal.



Example of course <Miyabi> ¥33,900 (offered in January and February)

Amuse-Bouche, Marinated Halibut with Miso Vinaigrette and Caviar, Poached Egg with Foie Gras and Truffle, Spicy Lobster Flambé Caldinar Style, Sautéed Wagyu with Vegetables, Special MIYABI Dessert

Place : Bar & Lounge Starlight, The Okura Prestige Tower 41F

Business hours : 11:30 - 15:00, 17:00 - 22:00 (L.O. 20:00) TEL : +81(3)3505-6075

*Limited 4 - 8 persons / table *Reservation three days in advance. *Menu can be changed.

< Breakfast to make today a special day >

From December 2021, breakfast is available to visitors as well as guests. In an elegant space bathed in an abundance of natural light, we offer, in addition to our popular French toast and Eggs Benedict with truffles, a healthier menu that incorporates a wealth of carefully selected ingredients, including organic foodstuffs and fermented foods such as *koji* malted rice.



Example of Breakfast course menu <Beau Jardin> ¥6,000

Juice (Vegetable, Seasonal Fruit, etc.), Vegetable salad with *koji* sauce, Pork ham and Truffle-flavored eggs Benedict or Okura's traditional French toast with seasonal fruit, Coffee or Tea

Place : French Cuisine Nouvelle Epoque, The Okura Heritage Wing 5F

Breakfast hours : 7:00 - 9:30 TEL : +81 (3)3505-6073

*Tax and Service charge are included.

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

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