

The Okura Tokyo

Announcement of Change of Store Name to “Orchid SWEETS & DELI” Effective July 1, 2025, and Release of New Signature Products

Delicatessen Chefs’ Garden, operated by The Okura Tokyo (Location: Minato City, Tokyo; General Manager: Kenji Takayanagi), will change its name to “Orchid SWEETS & DELI” effective July 1, 2025, and will also release new products on the same day. Additionally, by reorganizing our products under three labels, we aim to make items more accessible to an even wider range of customers, turning the shop into a place where customers can enjoy browsing and choosing items to suit their needs. The details of the three labels are as follows.

Premium Hotel-Made Label: An Iconic Lineup from The Okura Tokyo

This category of original “Hotel-Made” products from The Okura Tokyo are made with meticulous attention to detail and skill out of reverence for the spirit of Japan, including facets such as the use of ingredients unique to Japan, the colors of the four seasons, and the delicate, refined sensibilities of the Japanese people. The flagship product of this label is the Orchid Cookie, made with carefully selected ingredients and shaped to resemble The Okura Tokyo’s iconic tortoise-shell pattern as an item that embodies the Okura spirit.

Special Gift Label: Gifts for Any Occasion

Offering products in the “Gift” category, this label features an array of gifts and souvenirs suited to any recipient and budget, including global brands and items double-branded with long-established shops. It also caters to visitors looking for souvenirs or mementos of their stay. One new product from this label is the Matcha Baumkuchen, CHA-CO created in collaboration with Maruri Yoshida Meichaen, which owns a tea farm that has been certified as a Japan Heritage Site. The enticing aroma of high-grade Uji matcha tea and moist texture make it the perfect choice for a special gift.

Precious Daily Label: A Convenient Selection of Delicious Delicacies

The “Daily” category items that make up this label feature a range of select food products that are essential parts of everyday meals, including freshly baked bread, deli dishes from The Okura Tokyo’s restaurants, groceries, and drinks. These products are perfect not only for enjoying at home, but also as a fun and contemporary personal gift for giving people you care about their favorite items and sharing your feelings with them. This lineup will enrich your daily life and add some color to your high-quality and refined lifestyle.

Please see the attached document for more details.

Shop Information

Shop Name: Orchid SWEETS & DELI
Date of Name Change: Tuesday, July 1, 2025
Location: The Okura Prestige Tower 5F, The Okura Tokyo
Business Hours: 10:00–20:00 (Monday - Sunday)
Inquiries: 03-3505-6072
Official Website: <https://global.theokuratokyo.jp/ja/dining/sweets-deli/>

*Website scheduled to open on July 1

About The Okura Tokyo:

The Okura Tokyo opened its doors in 2019 as a fresh iteration of the former Hotel Okura Tokyo, meeting the contemporary needs of Japan's capital city with two complementary brands: The Okura Heritage Wing (140 rooms) and the Okura Prestige Tower (368 rooms). The former, a 17-story structure, recalls many of the most beloved spaces of its predecessor, continuing the Okura tradition of providing serene Japanese beauty and elegance in a world-class setting. The latter, rising to 41 stories, offers wonderful vistas of the city from its guest rooms, which begin on the 28th floor. There are 508 guest rooms, five restaurants, two bars, and 19 banquet and meeting venues, among them the 2,000-square-meter Heian Room.

The Okura Tokyo is the first member of hotel of THE LEADING HOTELS OF THE WORLD® in Japan, and a member of Virtuoso®.

Media-related Inquiries:

Akiko Shoji / Satomi Sakaguchi

pr@tokyo.hotelokura.co.jp

TEL: +81-3-3224-6756

The Okura Tokyo Public Relations

2-10-4 Toranomon, Minato-ku, Tokyo 105-0001



New Products for Each Label

Premium Hotel-Made Label New Products

*All prices include consumption tax

● **Orchid Cookie, 36 Pieces (12 of each flavor): ¥6,000 (W131 x D174 x H50mm)**

Three varieties of exquisite sablé cookies, each with simple yet rich flavors, prepared by The Okura Tokyo. The combinations and proportions of the ingredients are carefully balanced to maximize their pleasantly crumbly texture and softly lingering aftertaste with each bite. The cookies also feature a hexagonal (tortoise-shell pattern) shape similar to that seen in designs throughout the hotel, making them a signature product that embody the aesthetics of The Okura Tokyo.

• Butter Sablé (photo right)

Made with a generous amount of butter produced in the Konsen region of Hokkaido that is fermented at a low temperature for a long period of time. Their gently crumbly texture allows the mellow, buttery taste to fill your mouth.

• Almond Sablé (photo left)

Butter Sablé cookies combined with California-grown roasted bitter almonds. You are sure to enjoy their distinctive almond aroma and rich flavor.

• Muscovado Sugar Sablé (photo center)

Made with Muscovado sugar, an organic brown sugar cultivated using traditional methods on the island of Negros in the Philippines. Their mellow, fragrant aroma and gentle taste have a pleasingly nostalgic air.



Orchid Cookie

● **Otona no Pocket Can Series (W122 x D95mm)**

Otona no Pocket Can is a new series of delicious treats packaged in metal canisters. The first installment of this series features Sablé Salé: Anchovy & Olive and Chocolate: Amande Chocolat Caramélisé. They are painstakingly made by pâtissiers at The Okura Tokyo with special attention given to ingredients and techniques. The canister's compact size makes it perfect for snacking on the go without being cumbersome. Further additions to this series will be released for various seasons and occasions.

• **Pocket Can, Sablé Salé: Anchovy & Olive, 12 Count** **(6 of each flavor): ¥2,500**

The anchovy flavor has an impeccable balance of saltiness and aroma, and is baked to give it a light texture. The resulting flavor is simple yet surprisingly addictive. The olive flavor incorporates olives using processes specially suited to the ingredients, including black olives, olive powder, olive oil, and even tapenade. This creates a rich flavor that makes a wonderful accompaniment to wine or other alcoholic beverages.



Sablé Salé-Anchovy & Olive

• **Pocket Can, Chocolate Amandes Chocolat Caramélisé**
(80g): ¥3,000

Made with Marcona almonds, a high-quality variety grown in Spain that is known for its strong sweetness and mellow richness. Fragrant caramelized almonds are paired with the sweet and slightly bitter taste of chocolate to create a treat with a deep, refined flavor.



Chocolate Amandes Chocolat Caramélisé

Special Gift Label New Product

● **Matcha Baumkuchen, CHA-CO: ¥4,500**
(W97 x D150 x H50mm)

This exquisite treat was devised in collaboration with Maruri Yoshida Meichaen, which owns a tea farm that is a Japanese Heritage Site. Each layer of this eight-layer Baumkuchen is painstakingly hand-baked to give it a moist feel that is complemented by the elegant, rich aroma of Uji matcha tea



Matcha Baumkuchen, CHA-CO

About Maruri Yoshida Meichaen

Maruri Yoshida Meichaen is a producer of Uji matcha tea in Uji City, Kyoto Prefecture with a history that has been passed down for 16 generations. It owns the Honzu tea farm, which has been designated a Japanese Heritage Site, and continues to practice the covered cultivation and hand-rolling techniques that are the basis of traditional Uji matcha tea production.