

September 2, 2025

« The Okura Tokyo » **Nouvelle Epoque: A Fresh Start under New Management** Appointment of Ryoichi Yamashita as Head Chef

TOKYO, Japan – (September 2, 2025) – Ryoichi Yamashita has been newly appointed head chef at Nouvelle Epoque, the French Fine Dining operated by The Okura Tokyo. New menus by Yamashita and head pâtissier Takashi Araki have been launched as of September 1, 2025, showcasing a fresh, new twist on Okura Tokyo’s cuisine.

Yamashita honed his skills at the Michelin-starred La Maison Jaune in Saint-Rémy-de-Provence, southern France. This was where he mastered French culinary techniques, with a particular focus on seafood. He previously served as executive chef at Hotel Okura Kyoto Okazaki Bettei upon its opening in 2021. During his tenure in Kyoto, he developed a cooking style that incorporated *dashi* into his cuisine, maximizing the delicate flavor of Japanese ingredients. At Nouvelle Epoque, he will continue to leverage his experience and skills to develop menus that honor traditional styles while incorporating new concepts and approaches that transcend culinary boundaries.

In addition to his accomplishments as a pâtissier, Araki has previously worked as a chef in the celebrated kitchens of *kaiseki* restaurant Kitcho and the now-shuttered French restaurant Hôtel de Mikuni. Drawing on the experiences of his unique career path, he excels at incorporating a wide range of ingredients into original desserts that harmonize with the entire meal. As part of the new Nouvelle Epoque team, he has introduced a weekdays-only “Dessert Wagon” lunch that delivers a colorful array of desserts directly to guests’ tables on a trolley.

Head Chef Ryoichi Yamashita

Yamashita joined Hotel Okura in 1992 and honed his skills in Western cuisine, including a stint at La Belle Epoque. In 2003, he undertook a secondment in the Netherlands, working at (the presently two-starred) Ciel Bleu in Hotel Okura Amsterdam. In 2006, he furthered his craft at the one-starred restaurant La Maison Jaune in Saint-Rémy-de-Provence, southern France. Since returning to Japan, he has held key positions in numerous restaurants at Hotel Okura Tokyo. After the 2019 opening of the new Okura Tokyo, he was appointed sous chef of Nouvelle Epoque in 2020. In 2021, he took on the mantle of executive chef as a member of the pre-opening team of Hotel Okura Kyoto Okazaki Bettei, a position he held until returning to Tokyo to assume his current position in July 2025.

Upon his appointment Yamashita commented, “Since La Belle Epoque opened its doors in 1973, successive chefs have developed the Okura French tradition. At a time when environmental changes are in the global spotlight—all the more so in a world capital such as Tokyo—our aim is to uphold that culinary tradition while sourcing high-quality ingredients in sustainable ways. We are committed to creating guest experiences where the rich culinary tradition of Nouvelle Epoque can be enjoyed along with the same superlative service and refined ambience that have always been our hallmark.”



Head Pâtissier Takashi Araki

Araki joined the *kaiseki* restaurant Kitcho after graduating from culinary college. In 1999, he traveled to France to hone his pastry skills, working in pâtisseries, restaurants, and four-star hotels across Lorraine and Alsace. Upon returning to Japan, he began working at the celebrated restaurant Hôtel de Mikuni in Yotsuya, Tokyo as chef de partie while accumulating experience as a pâtissier. In 2005, he joined Hotel Okura Tokyo, and served as pastry chef of La Belle Epoque for nine years. Following the opening of the new Hotel Okura Tokyo, he took on the mantle of sous pastry chef at Nouvelle Epoque before assuming his current position in 2022.



Accolades

- 2008 Winner SO Table Olive Cuisine Contest
- 2009 Honorable Mention 3rd Dessert Assiette Contest (including a frozen dessert)
- 2010 Honorable Mention 4th Dessert Assiette Contest (including a frozen dessert)
- 2010 Honorable Mention 5th Queen Bee Garden Maple Sweets Contest (Confectionery Category)
- 2013 Honorable Mention 7th Dessert Assiette Contest (including a frozen dessert)

“During my training in France and my experiences as a pastry chef at Hôtel de Mikuni and La Belle Epoque,” Araki states, “I became captivated by the power of scent in the world of desserts. Fragrance not only defines the overall impression of a dish; it is a delicate art that evokes memories and emotions, its lingering essence shaping the entire dessert experience. At Nouvelle Epoque I aim to develop memorable, evocative desserts that stimulate the five senses, with new fragrances that incorporate the essence of Japan’s four seasons.”

French Fine Dining Nouvelle Epoque

Okura Heritage Wing, 5F

TEL: +81(3)3505-6073

Hours: 11:30–14:30 / 17:30–21:30

Closed Tuesdays

56 seats (including 1 private room)

<https://theokuratokyo.jp/en/dining/nouvelle-epoque/>



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®.

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Menu

- Lunch: Two options
- Dinner: Three options

Menu Découverte: ¥27,000 / Déjeuner: ¥17,000

Menu Découverte A: ¥39,000 / B: ¥17,000 / C: ¥27,000

- Prices include consumption tax and service charge.
- Shortened versions of the above courses are also available.
- All courses include an amuse-bouche, petit fours after the meal, and coffee or tea.

Menu Découvertes (Lunch) ¥27,000

Scallop Tartare with Ossetra Caviar,
Pomegranate, Apple and Celery, Herbal Oil

Dish of Seasonal Vegetables

Grilled Tilefish with Mont Saint-Michel Mussels
Taro Root Purée and Tilefish and Mussel Bouillon with Kelp Oil

Charcoal Roasted “Aka-ushi” Sirloin Served with Seasonal Vegetables
Red Wine Sauce

Cacao Bean Blanc-manger and Cacao Pulp Sorbet with Pear Aroma

Banana and Lemon Compote, Almond with Tonka Bean Aroma

Menu Découvertes A (Dinner) ¥39,000

Scallop Tartare with Ossetra Caviar,
Pomegranate, Apple and Celery, Herbal oil

Mushrooms and Truffles Stuffed into Puff Pastry Mushroom Espuma

Lobster and Mont Saint-Michel Mussels
with Seasonal Vegetables, and Vin Jaune Sauce

Straw-smoked Wagyu Beef Fillet and Kita Akari Potatoes with Green Pepper Sauce

Cacao Bean Blanc-mange and Cacao Pulp Sorbet with Pear Aroma

Roasted Chestnut and Griotte Cherry Gâteau,
Cognac Ice Cream and Meringue with Coffee Aroma



■ 【Weekday-Only】 Dessert Wagon Lunch ¥18,000
(inclusive of consumption tax and service charge)

This weekday-only lunch course features a dessert trolley curated by head pâtissier Araki. Select the meat or fish entrée for your main course, after which staff will bring the dessert trolley to your table. Dessert servings are unlimited and the selection includes a variety of petit gâteaux, chocolates, and baked confections.



Dessert Wagon Lunch

Miyagi Salmon Mi-cuit and Persimmon Marinade,
Ricotta Cheese Accented with Nara Pickles

Beef Double Consommé, Demitasse Cup

Grilled Japanese Ribbonfish and Scallop Mousse
Pickled Yellow Beets with Almonds and Burnt Butter
or

Charcoal-grilled Pork and Eggplant Sauce,
Sweet and Sour Potato and Burdock

Choice of Sweets from the Dessert Wagon

- A two-hour time limit applies. (Last entry at 13:30)
- Reservations must be made one day in advance.
- An amuse-bouche and coffee or tea are included.

