

**The Okura Tokyo Named Five-Star Hotel,
in Forbes Travel Guide’s 2026 Star Awards**

*The Okura Tokyo Earns Prestigious Accolades;
Ratings Showcased on [ForbesTravelGuide.com](https://www.forbes.com/travelguide)*

TOKYO, Japan— (February 12, 2026)— Forbes Travel Guide (FTG), the only global rating system for luxury hotels, restaurants, spas and ocean cruises, announced its 2026 Star Awards on February 11, 2026 in Atlanta, GA. The Okura Tokyo earned a new Forbes Travel Guide Five-Star award, Nouvelle Epoque French restaurant and Yamazato Japanese restaurant earned a Four-Star award, and Okura Fitness & Spa earned a Four-Star award. The Okura Tokyo is showcased with other honorees on [ForbesTravelGuide.com](https://www.forbes.com/travelguide).

Forbes Travel Guide is the world-renowned authority on excellence in hospitality, and The Okura Tokyo, Nouvelle Epoque, Okura Fitness & Spa, and Yamazato are the latest additions to its illustrious annual Star Rating list.

Forbes Travel Guide’s highly anticipated 68th annual Star Awards list covers 100 countries.

“Forbes Travel Guide’s Star Award winners exemplify excellence in hospitality,” said Amanda Frasier, President of Standards & Ratings for Forbes Travel Guide. “This year’s list reflects the changing landscape of luxury with properties setting the standard for authentic experiences while offering unparalleled amenities, enhanced well-being and delivering unforgettable moments. We are thrilled to recognize their dedication to creating truly world-class travel options for today’s discerning guest.”

To view the new Star Award winners, visit [ForbesTravelGuide.com](https://www.forbes.com/travelguide).

To learn how Forbes Travel Guide compiles its Star Ratings, click [here](#).

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Forbes Travel Guide is the only global rating system for luxury hotels, restaurants, spas, cruises and their restaurants. Our anonymous professional inspectors evaluate based on hundreds of exacting standards, with an emphasis on exceptional service, to help discerning travelers select the world's best experiences. The only way to get a Five-Star, Four-Star or Recommended rating is by earning it through our independent inspection process. For more information about Forbes Travel Guide, please visit [ForbesTravelGuide.com](https://www.forbes.com/travelguide).

About The Okura Tokyo:

Reprising the cherished Okura legacy, 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. Together the two accommodate a range of tastes while providing incomparable Japanese-style hospitality and the highest standard of comfort and luxury in their 508 guest rooms, five restaurants, two bars, and 19 banquet and meeting venues, among them the 2,000-square-meter Heian Room. Other facilities include Okura Fitness & Spa, the Chosho-an tea ceremony room, and the Okura Garden, a 13,000-square-meter oasis that is open to the public. The Okura Museum of Art, established in 1917 as the nation's first privately operated museum, anchors the landscaped entrance square. The first member of hotel of THE LEADING HOTELS OF THE WORLD® in Japan, and a member of Virtuoso®.

theokuratokyo.jp/en
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