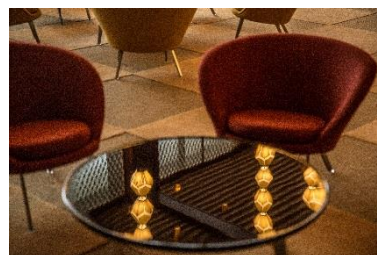




Summary
of
The Okura Tokyo

<July, 2022>

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The Okura Tokyo opened on the 12th September, 2019.
Offering a signature combination of “traditional luxury” and “contemporary luxury”,
we look forward to welcoming guests from all over the world.



One Okura consisted by two stories

Recreated as the symbol of a new age, The Okura Tokyo consists of two buildings—The Okura Heritage Wing that retains the globally acknowledged hospitality, while celebrating Japanese beauty and presenting the local atmosphere and tradition, and The Okura Prestige Tower full of the modernism and dynamism that embodies the global city, Tokyo.

The Japanese aesthetic and the stately, serene atmosphere that arise from it are irreplaceable essences of Okura that we have long cherished since our founding, and what we will continue to have in the future. Meanwhile, in Tokyo, where internationalization is expanding in various aspects, people's needs and expectations from hotels are becoming more diverse.

This is a base, Okura Square

The Okura Tokyo is located on a hillside with an elevation difference of 19 m, surrounded by the slopes Reinan-zaka, Edomi-zaka, and Shiomi-zaka. The Okura Square, the gate zone and façade of The Okura Tokyo, is at the highest part of the premises. From the north, west, and east sides, the Heritage, Prestige, and Okura Museum of Art, which is a private museum related to the Okura family, surround the space filled with peaceful and dignified atmosphere created by the basin. In the Square with a floor covered in granite patterned in *ichimatsu*, a traditional Japanese checkered pattern, a large water feature with a 42-meter side length is situated. A beautiful view is created with the hotel buildings and surrounding landscape reflected on the water in the morning and evening while the gentle breeze creates ripples on the surface. The hexagonal island at the center of the Square with a willow tree planted is literally the center point of Okura: The line drawn straight from there connects it to the center of each wing's lobby for. Serving as the entrance to the world of Okura, the Okura Square with its memorable view leads visitors from the scenery in front of them to the hotel.



The Okura Heritage (17-story medium-rise building)

Cherishing the theme of *beauty and the heart of Japan that transcend borders*, which has been handed down since Okura's founding, we provide a truly rich, relaxing experience in a traditional Japanese atmosphere. The lobby is designed to resemble a *tokonoma*, an alcove in a traditional Japanese room where pieces for artistic appreciation are displayed, and is a place where guests can enjoy the balance of space and design. With spacious guest room 8 meters wide and the luxurious yet down-to-earth furnishings, The Okura Heritage Wing provides guests who desire a private space with a unique experience that reminds them of a *hanare*—a traditional Japanese dwelling built apart from the main building—while still staying in the city, and a relaxing time that cannot be found anywhere else. The Okura Heritage Wing's private, spacious rooms may also serve as a guest house for world's dignitaries.



The lobby of the Okura Heritage Wing, which is designed to provide serenity and thus eschews from excessive decorations, making its space as a whole resemble a *tokonoma* by furnishing it with seasonal flowers and artistic décor.

Details of Décor

- Flower arrangement : Arrangement of seasonal flowers done by Sekiso School of Ikebana
- Front wall: Thirty-six Immortals of Poetry
- Stairwell lighting: Wisteria flower-shaped chandelier, designed by French architect Lina Ghotmeh, the 12.5-meter-long artwork decorates the stairwell that connects the lobby in the 5F and 4F.

(Please refer to page 15 and 16 décor description for details)



The Okura Prestige (41-story-high-rise building)

The Okura Prestige Tower provides not only accommodation, but also has facilities such as restaurants and fitness gyms, as well as banquet halls for weddings and other special occasions, with all facilities equipped with high-grade features to meet all the guests' needs. The Tower's lobby is reconstructed as a faithful recreation of the original Okura Lobby, a traditional lobby that garnered high praise both in Japan and abroad for its architectural beauty. The harmony of internationality and the Japanese aesthetic, as well as the comforting atmosphere that allows guests to have a relaxing time just by being there, although the hotel itself is located in the center of the busy city of Tokyo, are both unique features that cannot be found anywhere else and continue to be the essential foundations of Okura.



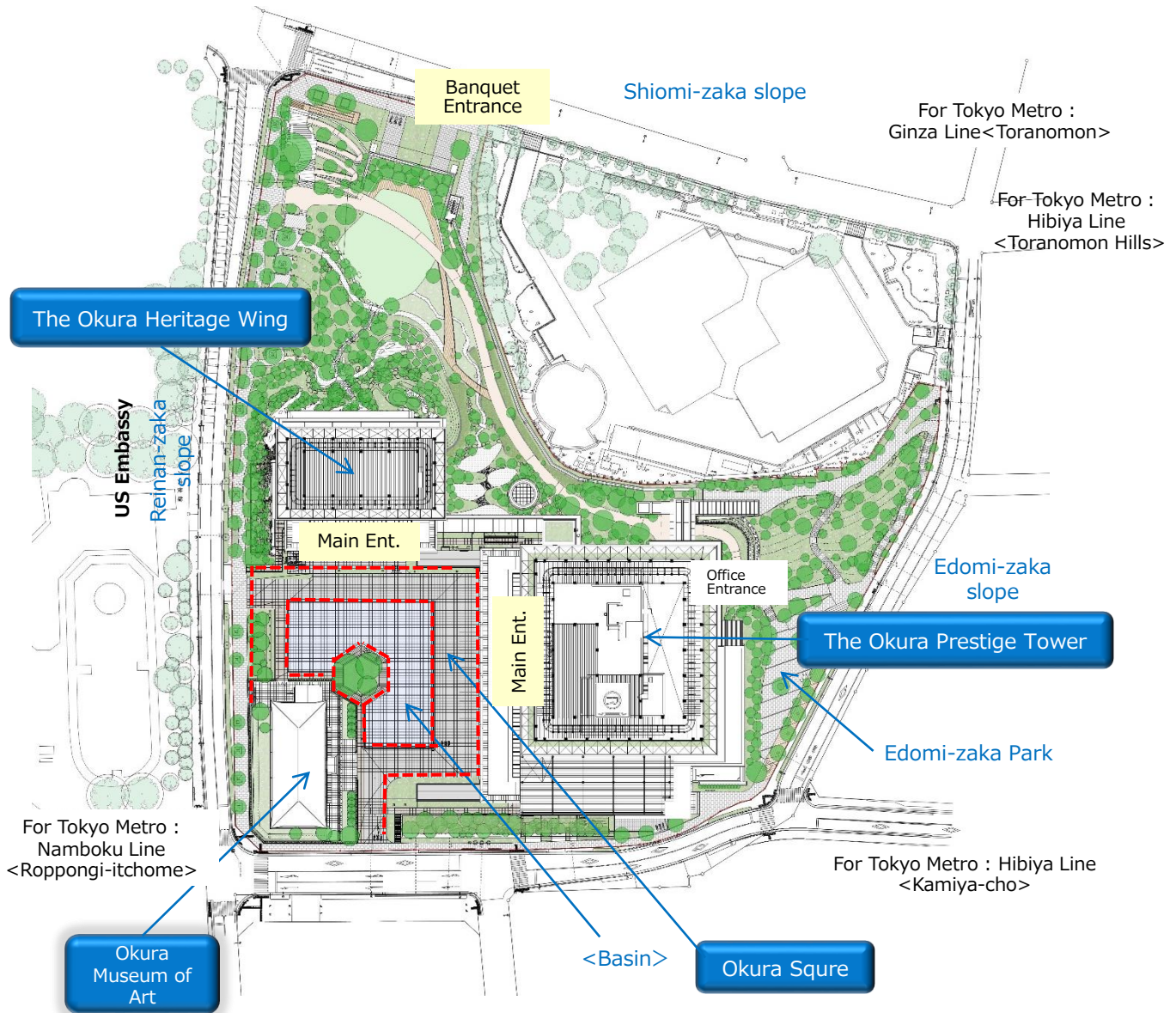
The traditional lobby that lets guests experience the *Okura* ambience in an instant has been reconstructed in the Okura Prestige Tower. Although there are few changes in appearance, each décor and furnishing, including the Okura Lantern, has been repaired or newly created based on close research.

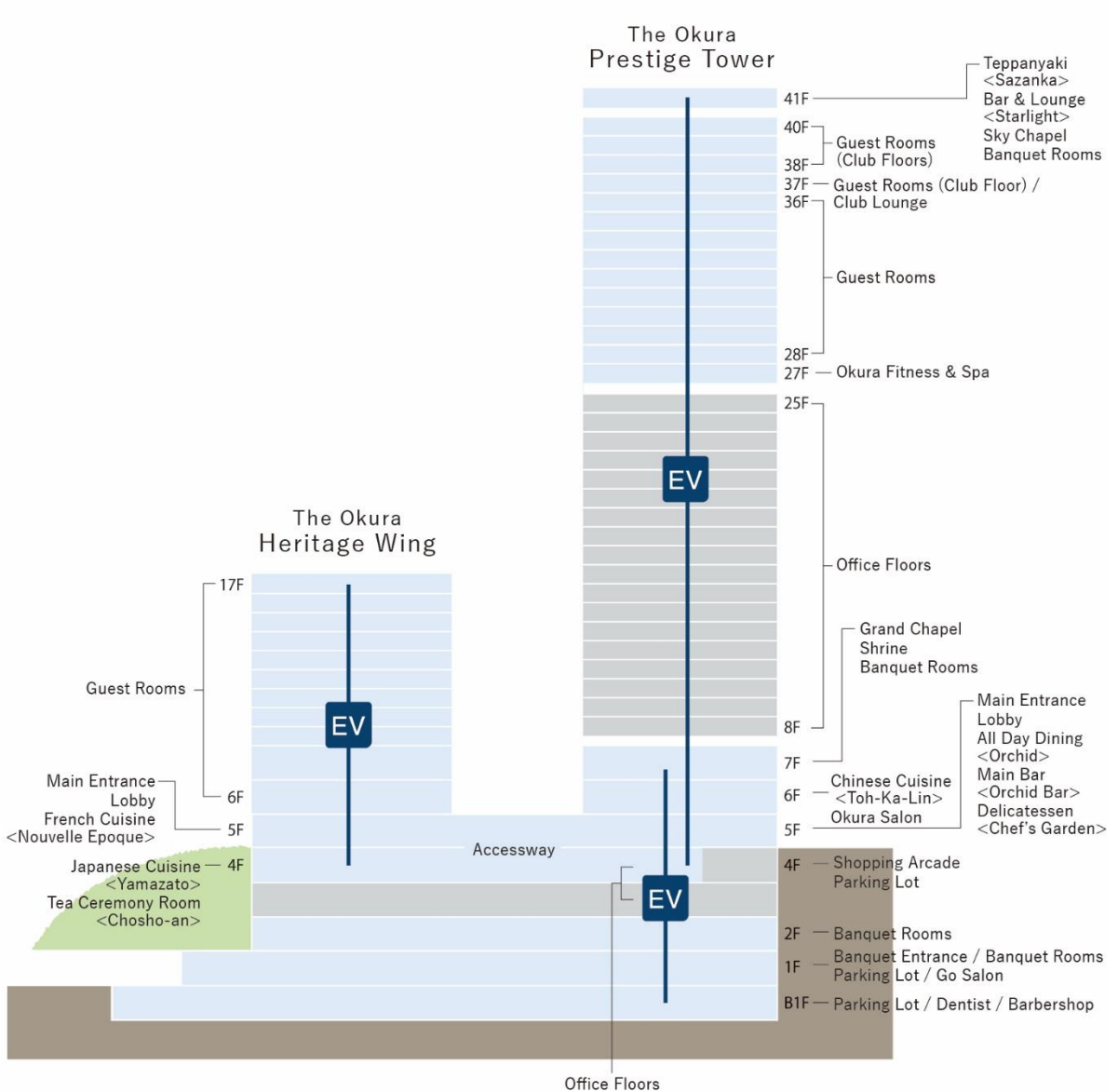
Details of Décor

- Large Flower Vase : center of the lobby
- Okura lanterns : lobby ceiling
- Four Petal Flowers ornamental textile : lobby wall
- Hemp leaf pattern muntins : lobby window
- Bamboo leaf *shoji*: lobby window
- Lacquered tables and chairs : lobby
- World Clock : lobby wall

(Please refer to page 15 and 16 décor description for details)

For Tokyo Metro : Ginza Line/Namboku Line<Tameike-sanno>





Although The Okura Tokyo was built on the site of the former Hotel Okura Tokyo Main Building, the construction was not just a rebuilding of the Main Building, but rather a project that strived to create a new brand and make a fresh start for everything.



The closing of the Main Building

About fifty years after our founding in 1962, discussions of rebuilding of the Main Building began in early 2000 due to the necessity of introducing new facilities to accommodate our guests' needs and revamp our hotel into a thriving business for years to come. At first, a plan to preserve the original "Three Arrows Architecture" was discussed. However, after careful consideration, we finally decided to construct everything anew from the foundation and up and closed the Main Building in August 2015.

Learning from our origin

Before the demolition of the Main Building, careful research was conducted by making measurements for every area of the building, and by conducting an academic survey on the material and structure for parts including walls, ceilings, and pillars, as well as décor and furnishings displayed in the lobby, etc. Thorough research was especially conducted for the Okura Lobby, since it was to be reconstructed in the new structure and we took it as our responsibility to pass down the tradition to future generations, and we managed to discover details of construction work from over a half a century ago.

Creating a space

We were tasked with a big question of what kind of architecture to build on a site with a steep slope surrounded by three hills. As an answer to this question, the renowned architect Yoshio Taniguchi, who was charged with designing the lobby as the face of the new Okura, chose the *landscape* as one of the key factors. He considered the land and the surrounding city as something absolute and lasting, while a building may not be so, and therefore, he believed that a building cannot exist without its connection with the land. His fundamental belief is that the only way to create a landscape that will be remembered by people is by creating a flow from permanent structures, such as roads, squares, and landscape, to the premises and finally to the building itself, thus preventing the latter from standing out as something out of place. This belief also happened to work in tandem with the Okura Tokyo's role to serve as a landmark in Toranomom, which has been designated as a large development area by the Tokyo Metropolitan Government.

Connection with the city

The first step in creating a landscape was designing the Okura Square (See P.3 for more details). In order to secure a space to quickly invite visitors into the world of Okura, we relocated the pre-existing Okura Museum of Art 6.5 meters closer to the Reinan-zaka, one of the aforementioned three hills, and by doing this we created a massive square surrounded by two buildings and the museum. In the square adorned with the vast water feature, a constant flow of life with people and cars is created as envisioned in the basic concept, and beyond the square awaits an exceptional experience with various services offered in the two wings. The Okura Tokyo is a special place that offers memorable scenes from the moment of welcoming its visitors to the time of saying farewell.

Dining, Meeting, Learning and Resting.

The Okura Tokyo welcomes all occasions with the best quality service.

■ Restaurant, Bar

French Cuisine <Nouvelle Epoque> 5F The Okura Heritage Wing
Paying homage to the tradition as Japan's pioneer in French gastronomy, and establishing Okura's French cuisine at La Belle Epoque, the restaurant opens afresh with a new name to continue the evolution of French cuisine in new era.

Chef : Shinichi Ikeda

Business hours : 7:00~9:30 / 11:30~14:30 / 17:30~21:30

Price range : Breakfast from JPY5,000 / lunch from JPY10,000 / dinner from JPY25,000

Capacity : total 56, 1 private room

TEL : +81-3-3505-6073

* Children allowed more than 12 years old.

* Dress Code : Smart Casual for Breakfast / Smart Elegance for Lunch & Dinner



Japanese Cuisine <Yamazato> 4F The Okura Heritage Wing

Separate counters for restaurant dining, sushi, tempura and even tea ceremony room are installed, offering the best of each while maintaining a sense of unity. Yamazato strives to offer the finest Japanese dining at the hotel.

Chef : Tadashi Sawauchi

Business hours : 7:00~9:30 (Sat.Sun.Holidays10:00) / 11:30~14:30 / 17:30~21:30

Price range : breakfast from JPY4,000 / lunch from JPY10,000 / dinner from JPY16,000

Capacity : total 114 (including 10 at restaurant dining / 12 (counter) and 8 (table) at sushi) / 12 at tempura , 5 private rooms

TEL : +81-3-3505-6070

* Children allowed more than 10 years old.

* Dress Code : Smart Casual



Teppanyaki <Sazanka> 41F The Okura Prestige Tower

Premium food from across Japan such as special wagyu, seafood, and vegetables cooked on the well-polished iron plate can be enjoyed in the stylish interior themed on earth and fire, along with the view from the top floor.

Manager : Toshiyuki Kunigo

Business hours : 11:30~14:30 / 17:30~21:30

Price range : lunch JPY 4,000 - 10,000 / dinner JPY16,000 - 48,000

Capacity : total 80, 5 private rooms

TEL : +81-3-3505-6071

* Dress Code : Smart Casual



Chinese Cuisine <Toh-Ka-Lin> 6F The Okura Prestige Tower

Offering premium taste that integrates traditional Chinese methods with the four seasons of Japan. In the space inspired by Shangri-La., Chinese cuisine that is more than just delicious will be served.

Chef : Ryusei Chin

Business hours : 11:30~14:30 (Sat.Sun.Holidays15:30) 17:30~21:30

Price range : lunch JPY 4,000-12,000 / dinner JPY 9,000-30,000

Capacity : total 144, 8 private rooms

TEL : +81-3-3505-6068

* Dress Code : Smart Casual



All-day Dining <Orchid> 5F The Okura Prestige Tower

Offering Okura's signature dishes from the lively open kitchen. All occasions are available from early morning to late night at a large hall with vaulted ceiling, terrace tables and private rooms. Weekends buffet is also remarkable.

Chef : Akira Mashiyama

Business hours : 6:30~22:00

Price range : breakfast from JPY2,200 / lunch from JPY3,200 (weekdays)
from JPY6,300 (Sat.Sun.Holidays) / dinner from JPY8,800

Capacity : total 162 in hall / total 46 at terrace, 2 private rooms

TEL : (03)3505-6069

* Dress Code : Smart Casual

Main Bar <Orchid Bar> 5F The Okura Prestige Tower

Stately furnished with succeeded items ; a symbolic long counter, the leather chairs and the tables made of copper. The grand atmosphere and the skill of first-class bartenders offer a moment of satisfaction. The liquor lineup features over 200 types including globally rare items.

Business hours : 11:30~24:00

Capacity : total 79 (* no smoking at all tables)

TEL : +81-3-3505-6076

* Dress Code : Smart Casual

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

Offering flexible options depending on the situation. Consisting of three zones, The Bar that includes a standing space, The Lounge imbued with a relaxing feel, and The Chef's Kitchen with a personal and sophisticated atmosphere.

Available snacks and desserts on daytime with a panoramic view at 190m above the ground.

Business hours : 11:30~24:00

Capacity : total 89 (including 8 at Chef's Table), 1 private room
(* no smoking at all tables)

TEL : +81-3-3505-6075

* Dress Code : Smart Casual

Delicatessen <Chef's Garden> 5F The Okura Prestige Tower

Chef's Garden always offers more than 150 kinds of items, including Okura original confectionery, which are perfect for gifts, bread, Japanese and Western side dishes, condiments and drinks..

Business hours : 6:30~22:00

TEL : +81-3-3505-6072



■ Fitness & Spa

Okura Fitness & Spa 27 / 26F The Okura Prestige Tower

Newly opened as a base for total wellness offering the finest relaxation and refreshment for both men and women in an urban location. Completely equipped with the most advanced exercise machines and treatment menu by ANNAYAKE from France, its first and only operation in Japan.

<27F> Reception / Gym / Pool (25m×5 lanes) / Bathroom / Sauna / Steamed Sauna
Relaxation Room / Club Salon

<26F> Treatment Room (7 private rooms, total 10 beds)

Business hours : <Fitness> 6:00~22:00 (Sun.~21:30)

<Spa> 10:00~22:00 (Sun.~21:30) Reservation required

Conditions of use : Membership system

<exception> - Guests of The Okura Tokyo : Available Fitness & Spa

- Visitors : Available only Spa (including Bathroom on 27F).

For additional use of gym and pool, JPY 13,200 separately charged.

TEL : <Fitness> +81-3-3505-6078

<Spa> +81-3-3505-6086



《Spa Menu》 Combined traditional know-how from both East and West, the menu inspired by the five elements.

		Body	Facial
Moku	Relax	60min. ¥27,000 / 90min. ¥36,000	90min. ¥40,500
Hi	Lumiere	60min. ¥30,300	90min. ¥38,000
Tsuchi	Recharge	60min. ¥27,000 / 90min. ¥36,000	60min. ¥29,000 / 90min. ¥40,500
Kin	Reborn	90min. ¥38,000	60min. ¥27,800
Sui	Refresh	60min. ¥30,300 / 90min. ¥38,000	60min. ¥28,000

■ List of Guest Rooms total 508 rooms

《The Okura Heritage Wing》 total 140 rooms

Room type	Dimension	Floor
Heritage Room	53~63m ² / 570~678ft ²	6~17 F
Heritage Room Bath with View	60m ² / 645ft ²	6~17 F
Heritage Corner	60m ² / 645ft ²	6~17 F
Heritage Room with Balcony	60m ² / 645ft ²	6~9 F
Heritage Suite	120m ² / 1,291ft ²	7~9F / 15~16F
Ambassador Suite	137m ² / 1,474ft ²	6F
Presidential Suite	256m ² / 2,755ft ²	---

《The Okura Prestige Tower》 total 368 rooms, including 98 rooms on Club Floor

Room type	Dimension	Floor
Prestige Room	48m ² / 516ft ²	28~33 F
Prestige Room Bath with View	48m ² / 516ft ²	28~33 F
Prestige Room Upper Floor	48m ² / 516ft ²	34~36 F
Prestige Corner	56m ² / 602ft ²	28~36 F

《Club Floor》 37~40F The Okura Prestige Tower

Room type	Dimension	Floor
Club Room	48m ² / 516ft ²	37~40F
Club Room Bath with View	48m ² / 516ft ²	37~40F
Club Corner	56m ² / 602ft ²	37~40F
Club Suite	97~106m ² / 1,044~1,140ft ²	37F
Royal Suite	201m ² / 2,163ft ²	38F
Imperial Suite	730m ² / 7,857ft ²	---

■ Club Lounge 37F The Okura Prestige Tower

Used for Okura Heritage Wing and Club Floor guests. The facilities include a conference room and dining area which offers a food spread that changes three times a day. Club Floor guests may also check in and out here.

Business hours : 10:00~21:00

Capacity : total 80 (including a dining and meeting room)

Food Presentation: afternoon meal 14:00~16:30 /

night hors d'oeuvre 17:00~19:30 / night cap 19:30~21:00



■ Banquet Room (total 19)

《Banquet Rooms》 2 rooms

Name of venue	Dimension	Capacity (persons)	Floor
Heian Room	1,968m ² / 21,184ft ²	2,300	The Okura Prestige Tower 1F
Orchard	678m ² / 7,298ft ²	650	The Okura Prestige Tower 2F

《Function Rooms》 5 rooms

Name of venue	Dimension	Capacity (persons)	Floor
Akebono Room	489m ² / 5,264ft ²	450	The Okura Prestige Tower 1F
Maple	358m ² / 3,854ft ²	280	The Okura Prestige Tower 7F
L'étoile	198m ² / 2,131ft ²	150	The Okura Prestige Tower 41F
La lune	198m ² / 2,131ft ²	140	The Okura Prestige Tower 41F
Le soleil	161m ² / 1,733ft ²	80	The Okura Prestige Tower 41F

《Meeting Rooms》 12 rooms

Name of venue	Dimension	Capacity (persons)	Floor
Chitose Room	112m ² / 1,206ft ²	70	The Okura Prestige Tower 1F
Chelsea	105m ² / 1,130ft ²	80	The Okura Prestige Tower 7F
Victoria	72m ² / 775ft ²	50	The Okura Prestige Tower 2F
La météore	65m ² / 700ft ²	50	The Okura Prestige Tower 41F
La lumière	65m ² / 700ft ²	50	The Okura Prestige Tower 41F
Mayfair	64m ² / 689ft ²	60	The Okura Prestige Tower 7F
Windsor	63m ² / 678ft ²	40	The Okura Prestige Tower 2F
York	63m ² / 678ft ²	48	The Okura Prestige Tower 2F
Lily / Iris / Cattleya / Rose	30~34m ² / 323~366ft ²	12	The Okura Prestige Tower 7F

■ The Okura Salon

The Okura Salon 6F Okura Prestige Tower

Suitable for small meetings or discussions, this seating area is for One Harmony members and hotel guests. You can also enjoy the view of the Okura Square including the waterscape and Okura Museum of Art beyond from a large window.

Business hours : 9:00~18:00

Capacity : total 60, 2 semi-private rooms, 4 private rooms



■ Tea Ceremony Room

<Chosho-an> 4F The Okura Heritage Wing

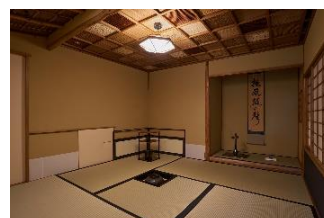
Restored adjacent to the Japanese Cuisine Yamazato. In respect to the original version designed by the architect Mitsuhiro Otani, rebuilt by Yoshio Taniguchi. After dining at Yamazato, or independently as a tea ceremony room between lunch and dinner hours.

Business hours : 12:00 - 16:00 (Last entry at 15:30)

* Open on Tuesdays, Thursdays and Saturdays.

Price range : Tea Ceremony Service JPY2,750 / person

TEL : +81-3-3505-6070



■ Wine Academy

Hotel Okura Wine Academy 41F The Okura Prestige Tower

The eight classes and curriculums are available to satisfy both beginners and experts. In addition to gaining abundant knowledge, participants can enjoy carefully cellared, select wines paired with various Okura's cuisine.

Beginning : Every April and October (max. for 6 months, 90 min / class)

Number of people : 15 persons per class

TEL : +81-3-3224-7690 (Weekdays 12:00~17:00)



■ GO (the game of GO) Salon

GO Salon 1F The Okura Prestige Tower

Go Salon is an exclusive salon where members of beginner level to *dan*-ranked players can enjoy the great game of Go. The Salon offers private lessons by professional Go players and group lessons for beginners.

Lecturer : Professional GO players

Business hours : 13:00~21:00 (L. A. 20:00) Sat.Sun.Holidays ~19:00 (L.O. 18:00)

Price range : Membership system

<exception > - Guests JPY3,300

- Visitors accompanied with members JPY4,400

TEL : +81-3-3224-6640



■ Shopping Arcade

Shopping Arcade 5 / 4 / B1F The Okura Prestige Tower

The arcade consists of 20 stores that offer a wide variety of services, including various boutiques, barber shops, beauty salons, and a dental clinic (information on each store is provided on the next page).

Business hours : Depending on each shop



■ Okura Museum of Art (Okura Shuko-kan)

Okura Museum of Art, surrounding the Okura Square with the two buildings of The Okura Tokyo, is the first private museum of art founded in 1917 by Kihachiro Okura (a businessman active from Meiji to Taisho era, and a father of Kishichiro Okura, the founder of Hotel Okura Tokyo) . Stored about 2,500 pieces including 3 national treasures, 13 important cultural properties and 44 important works of art that Kihachiro had collected Japanese and Asian antique arts and modern paintings as Kishichiro's collection.

Opening hours : 10:00~17:00 (L. A. 16:30)

Closed : Mondays

Admission : Adults JPY1,000 / University & High School Students JPY800 / under Junior High School Students FREE

*Separately charged for Special Exposition

*Free for the guests of accommodation at The Okura Tokyo

Address : 2-10-3 Toranomon, Minato-ku, Tokyo

TEL : +81-3-5575-5711

URL : www.shukokan.org



Collaboration with The Okura Tokyo

Admission ticket including Lunch : JPY5,500 / person

Admission ticket including Tea & Cakes : JPY3,000 / person

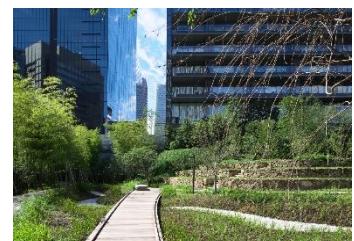
* Available at Okura Museum of Art and / or Orchid, all-day dining

■ The Okura Garden

Situated on the north side of the Okura Heritage Wing, the garden was inspired by the kyokusui (meandering water) garden originally located on the 7th floor of the main building. Incorporating stones and gravel, this garden represents the abstract concepts of water flowing from the Okura Square water feature. Taking advantage of slopes with a 19-meter variation in ground level, the Japanese landscape features many trees and stones replanted or relocated from the main building, including the Okura's huge symbol ginkgo tree and a camphor tree planted by Meiji-era Admiral Togo Heihachiro. Part of the reason for rebuilding the hotel was to turn an area of approximately 1.3 hectares*, half of the entire site, into a green space and open it to the public. However, neighboring Edomi-zaka Park, a city planning park, was the first to benefit from Tokyo Metropolitan Government's City Planning Park and Green Space Development System . The adjoining Edomi-zaka Park, in addition to being the first urban development park improved under the Tokyo Metropolitan Government's Urban Parks and Sustainable City Planning Scheme, was in September 2020 awarded the 40th Green City Award sponsored by the Organization for Landscape and Urban Green Infrastructure.

*including Edomi-zaka Park

Opening hours : 5:00~23:00

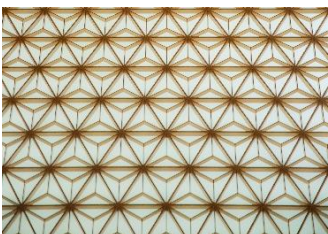


■ Explanation of each design



Okura lanterns < 5F The Okura Prestige Tower Lobby >

These are lanterns shaped like ornamental beads reminiscent of ancient ornamental beads dating from the Kofun (Tumulus) era. They are made up of 5 strings of ornamental beads, each of which consists of ten pentagon-shaped plates. In the course of the restoration of these lanterns, the light bulbs were replaced with LED lights in consideration of the environment, which involved remaking the framework. Through a continuous process of trial and error, the uniqueness of the light generated by the original lanterns was recreated. The pentagon-shaped faceted ornaments were newly produced with some original gold-color panels decorating the lantern surfaces; these were selected for reuse as they were well preserved.



Hemp leaf kumiko lattices < 5F The Okura Prestige Tower Lobby >

Muntins are detailed pieces of framework providing structure for fittings such as the shoji and fusuma used to partition rooms within a house; "Muntin craftsmanship" is the technique of putting these detailed members together by hand without using nails or adhesive agents. It has been an element of Japanese traditional culture since the Asuka era. In addition, hemp leaf has been treasured by Japanese people as bringing luck since ancient times; this particular pattern is formed by a series of continuous isosceles triangles. During restoration, it was determined that the plain-wood finish would be reproduced with the characteristics of *hinoki* (Japanese cypress), instead of the shiny black finish of the old wood.



Four Petal Flowers ornamental textile < 5F The Okura Prestige Tower Lobby >

A pattern of four petal flowers designed by the late Kenkichi Tomimoto, an authority on porcelain and a living national treasure, was produced as a *tsuzure-ori* (tapestry weave) by Tatsumura Textile Co., Ltd. based in Nishijin, Kyoto, creating an ornamental textile which resembles a folding screen. At the time of restoration, there were no records describing the production process other than the original design drawings; the technique of embossing with flowers had been lost so trial and error was used until it was recreated based on the Four Petal Flowers tapestry in the original main building lobby which provided clues.



Lacquered tables and chairs < 5F The Okura Prestige Tower Lobby >

A lacquered table featuring deep black and vermillion colors designed to resemble the center of a plum blossom, and 5 chairs arranged to resemble the petals, when seen from above. During restoration, the table and chair frame-works were reused as foundations. The tables were repaired, reinforced and re-lacquered; the chairs were reupholstered and restored to their original brand-new appearance.



Bamboo leaf shoji < 5F The Okura Prestige Tower Lobby >

Designed by Seido Iwata, the first head of Sekiso School of Ikebana, the paper sliding door, called *shoji* in Japanese, shows the silhouette of bamboo leaves gently swaying outside the window on the translucent *washi* paper. The *shoji* is illuminated by sun and lights, and therefore shows different expressions depending on the seasons and the time of day.



Large Flower Vase < 5F The Okura Prestige Tower Lobby >

The hexagonal flower vase in the front of the lobby, was created at the suggestion of the late Yoshiro Taniguchi, the architect of the Hotel Okura. Seido Iwata, the first head of the Sekiso School of Japanese flower arrangement and a member of the Design Committee, considered that although normally done out of sight, each gesture of flower arrangement can be an act of hospitality towards the guests, and established the large vase setting. Together with Japanese flowers and trees of the season, the vase offers a dignified and graceful atmosphere.



World Clock < 5F The Okura Prestige Tower Lobby >

Reformed the world clock installed in the lobby of the main building of Hotel Okura Tokyo. A map sketch brought from the old Dutch chart is preserved, indicating the present time at 86 cities of the Six Continents by choosing the name of city on the touch panel. Not only ticking the precise time of the world, but also creating a fine atmosphere of the new lobby.



Brocade Patchwork (*Nishiki-Harimaze*) < 4F Entrance of Yamazato >

Inspired by the important cultural property “Orimono Nuiawase Dofuku” (textile patchwork garment) from the Muromachi-Momoyama Period, small silk fabric pieces are stitched together to create a large wall decoration. It was designed by the Design Committee members Saburo Mizoguchi and Kenichi Shigeoka, from the aspect of making use of classic art in the present age. The First Heizo Tatsumura, the founder of Tatsumura Textile Co., Ltd. and an authority on the treasure textiles and famed textiles that were handed down within *Horyuji* and *Shosoin* was assigned to create the decoration. He tried various measures such as imbedding twisted golden threads to make the borders of each section stand out.



Wisteria Trellis < 1F The Okura Prestige Tower Entrance of Banquet Floor >

The chandelier is based on the motif of the wisteria, enjoyed as an early summer flower since ancient times, as seen in examples such as the wisteria banquet held in the Heian Place. Designed in the shape of clusters of pale purple crystal glass, the original chandelier used to adorn the entrance to the banquet hall in the main building as a traditional embellishment typical of Japanese-style banquet rooms. The new chandelier is a modern, sophisticated design without a trellis.



Diamond pattern < 1F The Okura Prestige Tower Foyer and others >

The diamond pattern has been adopted in Japanese art from the ancient times, and is also the motif of the Okura family crest of a five-layered diamond. It can be found in many places at The Okura Tokyo, such as the artwork adorned on the Club Floor halls, and the diamond pattern on the exterior of the Heritage. Each shines as a symbol of The Okura Tokyo that integrates tradition and modernity, as well as Japanese and Western styles.

(Left figure : A tapestry on the wall of foyer on 1F The Okura Heritage Wing)



Thirty-six Immortals of Poetry < 5F The Okura Heritage Wing Lobby >

The Okura Heritage Wing’s lobby will welcome guests with the quiet warmth of tasteful Japanese designs and a beloved wall mural inherited from the former Hotel Okura Tokyo. The spacious lobby will be accentuated with additional iconic Okura decorations, including the panels of the “*Sanjuuroku-nin kashu*” (Thirty-six Immortals of Poetry) that adorned the Heian Room, the largest banquet hall in the original Main Building.



Wisteria Chandelier < 5F The Okura Heritage Wing Lobby >

Based on the wisteria trellis mentioned above, the chandelier is the work of Paris-based architect Lina Ghotmeh. Taking advantage of the stairwell between the 4th and 5th floors, 2400 pale purple crystals are scattered along 12.5m wires stretching from ceiling to floor. The chandelier in the French restaurant Nouvelle Epoque on the 5th floor of the Heritage Wing and the ornaments in the private rooms are also the work of Lina Ghotmeh.

Ever since we first established our doors in 1962, our aim has been to be a world-class international hotel in Japan, striving for the development of society through the provision of facilities and services of the highest quality. Going forward, we will continue to formulate new action plans and contribute to the creation of a better society.



■ Environmental initiatives

Making energy conservation compatible with a comfortable environment

- Cooperation in the efficient use of energy and full utilization of waste heat in line with the times of peak use in each of the sections of the multi-function facility incorporating the hotel, offices and the museum (Centralization of the facility heat source, introduction of large-scale heat storage tanks, use of waste heat from kitchen drainage and combined heat and power system, optimal operation of equipment through BEMS※) ※Building Energy Management System
- Proactive adoption of energy-saving equipment (LED lighting, motion-sensor lighting, computer-linked air-conditioning setback control, heat exchange between fresh air intake and internal air exhaust, variable air volume (VAV) control system, etc.)
- Thorough-going energy-saving measures (meticulous temperature control, turning off of air-conditioning/lighting when not in use)
- Adoption of Low-E multi-layer glass (Building exterior), installation of water-saving equipment (washbasins, toilets)
- Utilization of well water, re-use of rainwater, kitchen waste water, pool drainage, as greywater
- Active use of domestic timber and lumber from thinning (amount used 395.01m³)

<Certification >Minister of Land, Infrastructure, Transport and Tourism “Leading Project for Sustainable Buildings (CO₂ reduction”
In recognition of our construction of an efficient energy system taking advantage of the characteristics of a facility incorporating different applications, namely those of a hotel, offices and others; our ability to maintain functionality in the event of a disaster taking into account collaboration with the local community, and to create cool spots; and our measures to reduce CO₂, we were certified by the Minister of Land, Infrastructure, Transport and Tourism as a leading project with excellent CO₂-reduction capability.

<Certification > Minato City ‘Building with certified CO₂ storage’ under the “Minato Model CO₂ Storage Certification System”

Greening Policy: Relaxation and greenery in the community

- Selection and arrangement of trees/building layout planning taking wind currents into account
 - The creation of effective cool spots through the planting in a variety of configurations of 400 tall trees, 1,100 medium-sized trees and 51,000 shrubs
 - A building layout plan that does not block the flow of the wind, and the securing of air flow through the cool spots
- Development of green space equivalent to half the area of the site
- On a site of 25,500m²※, 12,800m² is set aside as green space ※Includes the site of the Okura Museum of Art and the 2,500m² of the Edomizaka Park, donated to Minato City.
- Part of the green space is open to the local community, as the Minato City Edomizaka Park.
 - 2,500m² to the east of the site was developed as the Minato Municipal Edomizaka Park and donated to Minato City.
 - Over 5,000m² of gardens to the north of the site are an open space free of access to the public.

<Award>40th Green City Award , Minister of Land, Infrastructure, Transport and Tourism Award

- Urban planning for comfort and safety
 - Ensuring seismic resistance in buildings that do not collapse even in an earthquake of a scale likely to occur only once in several hundred years
 - Achievement of high seismic resistance performance through efficient architectural planning and the introduction of a vibration control system
- Securing of lifelines during times of emergency (For over 72 hours)
 - Emergency generator: 3,500kVA × 1 unit + oil tank with 72 hour capacity
 - Laying of earthquake-resistant moderate-pressure gas lines and introduction of a cogeneration system (CGS) (930kW × 2 units)
 - Installation of well water filtration system as a source of potable water
 - Securing of well water, rain water, heat storage tank water and pool water as a source of water for miscellaneous use (enough for 7 days)
 - As provision against damage to the sewer main, installation of an emergency drainage tank for temporary storage (7-day capacity)
- Conclusion of a disaster agreement with Minato City Government stipulating provision of a temporary evacuation site (approx. 5,700m²) for persons unable to return home, and acceptance of evacuees
 - Purchase/stockpiling of drinking water, emergency food, portable toilets, mobile phone chargers, blankets, etc.
- Enhancement of safety at the individual level
 - Acquisition of the international standard GBAC accreditation, and regular follow-up
- Implementation of regular disaster-response training
 - Implementation of evacuation drills in cooperation with the building owner (Once a year)
- Implementation of regular in-house fire-fighting training
 - Implementation of evacuation drills for an assumed fire (Once a year)
 - Implementation of initial fire-fighting training (Each month)
- Regular life-saving/first-aid training events, level of qualified personnel maintained at 80%
- Implementation of training utilizing the safety check system (Twice a year)

Rigorous sorting and recycling of waste

We have switched over to the use of paper straws, discontinued the use of plastic bags and carry out rigorous sorting of all waste generated in-house. With respect to the processing of kitchen waste, it is not transported elsewhere or burned; we make use of a garbage disposal unit that breaks it down into water and carbon dioxide.

Promotion of the use of recycled items

We work to recycle paper, to reduce paper usage for pamphlets and other printing materials and to increase the use of recycled paper, and are promoting the digitization of all reports and documents.

■Initiatives in the community

Since 2012 we have cooperated in revitalizing the local community, with participation in such activities as Minato City's "Shiba District Clean Campaign - A Town with Zero Smoking on the Street" and the Nishikubo Hachiman Shrine festivals. From 2006 to 2018, we also took part as volunteers in the "Tokyo Sports Meet for the Intellectually Impaired".

■Initiatives in the working environment

Childcare leave/Shortening of working hours

Employees may take childcare leave until the child reaches the age of 3, and may work shorter hours until the child enters elementary school, both systems being over and above the statutory requirements.

100% of eligible female employees take childcare leave. We also encourage male employees to take childcare leave, and from 2009 this initiative has started to show results.

We also have a system of shorter working hours for those not currently caring for a child of pre-school age, available to full-time employees only. Any employee with an acceptable reason may apply to work shorter hours; either a shortening of the work day by up to 3.5 hours, or a shortening of the work week by up to two days.

We are also working to provide a better environment for those taking leave, including the provision of health checks for employees during maternity leave or childcare leave.

Use of day-care center

We have an arrangement with a day-care center, use of which is one of our employee welfare benefits.

Establishment of a helpline

We have established a counselling service to take up employees' problems, complaints and questions, by means of which we aim to create a comfortable work environment.

We have in place our Helpline, handled by male staff members, and Helpline F, handled by female staff members; employees are free to choose for themselves which to consult. Survey forms are distributed and collected in on a regular basis; suggestion boxes are in place; and harassment awareness training is held. These are all part of a continuing effort to nip problems in the bud.

■Establishment of committees

Internal Control Committee

This committee supervises the activity plans and state of implementation of each activity, and strives for compliance with the law and improved corporate value.

Information Security Committee

This committee picks up key in-house issues such as the handling of corporate information and personal information, and studies appropriate measures.

Compliance Committee

This committee is engaged in the deliberation and formulation of relevant regulations, awareness, enlightenment and prevention activities, the gathering of information, the operation of the counselling service, the investigation and verification of the state of compliance and the taking of the appropriate steps.

Risk Management Committee

This committee plans the activities to be undertaken in normal times and reviews our operational structure based on the BCP (Business Continuity Plan).

Crime and Disaster Prevention Committee

This committee holds regular disaster evacuation drills and company-wide meetings to consider disaster-prevention measures.

Occupational Health and Safety Committee

This committee works to pass on industry group guidelines and health and safety know-how, and to build and operate proprietary in-house systems.

Food Hygiene Management Committee

This committee oversees the continued monitoring by an external specialist company, mandates the use of the health check management system, promotes understanding of food safety and quality, and reports on the undertakings of each department.

In addition, it implements regular training in measures to prevent food poisoning and classes in hand-washing, and makes every effort to encourage correct hand-washing.

The facilities and activities of the Okura Tokyo have received awards and certifications in various fields in recognition of their wide-ranging social responsibility and high quality of their services.

■ Awards

- JIA (The Japan Institute of Architects) Award 2020
- 2020 CFT Structural Award by Association of New Urban Housing Technology
- Japanese Society of Steel Construction Awards
- The 22nd Best Work Award by Japan Society for Seismic Isolation of New Urban Housing Technology
- Interior Planning Awards 2020
Banquet rooms (Heian Room, Akebono Room, etc.) : President of the Japan Architectural Education and Information Center Award
 - Guest Room : Winning Works
 - All-Day Dining Orchid : Winning Works
- The 40th Urban Green Award, Minister for Land, Infrastructure Transport and Tourism Award
- Illumination Awards : Award of Merit
- MECENAT Award 2021 for Excellence
 - Lobby Concert 25
 - Hotel Okura Music Award
- Minato Award for the Development of Greenspaces
- The 62nd BCS Prize
- 2021 Award of Excellence / Structural Engineering Award by Council on Tall Buildings and Urban Habitat (CTBUH)

■ Certifications

- 2019 Certification from the Minister for Land, Infrastructure Transport and Tourism as a “Leading business in Sustainable Buildings, etc. (CO₂ Reduction)”
- 2019 Authorized by Certification from Minato city as a “Building certified for a fixed amount of CO₂” under the “Minato Model Certified Fixed Amount of Carbon Dioxide System”

■ Other awards and prizes

<Hotel>

Condé Nast Traveler Readers’ Choice Award 2020 : The 4th place in the top hotels category in Japan

Condé Nast Traveler Readers’ Choice Award 2021 : The 2nd place in the top hotels category in Japan / The 1st place in the top hotels category in Tokyo

<Spa>

- CRYSTAL Awards 2020 (Spa & WELLNESS JAPAN) : Top 10 Spa of Japan
- CRYSTAL Awards 2021 (Spa & WELLNESS JAPAN) : Top 10 Spa of Japan

<Personnel>

- 2020 Tokyo Metropolitan Outstanding Craftsman (Tokyo Meister) Governor’s Award in Catering Category : Akira Moriyama, Manager of Banquet Service Division
- 2021 Gendai no Meiko (the award for The Contemporary Master Craftsman) by the Ministry of Health, Labour and Welfare in Cooking and Food Service Category : Ryusei Ching, Grand Chef of Chinese Cuisine
- 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 : Kenji Nakano, Senior Bartender of Bar & Lounge Starlight

<Other>

- 2020 LEADING HOTELS OF THE WORLD : Change-Makers Winner : Provision of meals to health workers

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