

## PRESS RELEASE

---

April 1, 2019

### The Okura Tokyo Accepting Room/Restaurant Reservations

Booking starts from 10 a.m. today, April 1, in advance of the September 12, 2019 opening

Hotel Okura Tokyo (Minato-ku, Tokyo, President and Representative Director Masaki Ikeda) will accept reservations for stays, restaurants, and bars at The Okura Tokyo, planned to open on September 12 this year.

Hotel Okura Tokyo is renovating the Main Building, which has been under construction since autumn 2015, and the new structure will be reborn on September 12, 2019 as The Okura Tokyo—the premium luxury brand and the group’s flagship hotel. Recreated as the symbol of a new age, The Okura Tokyo comprises 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.

With a twin structure, the 17-story Okura Heritage Wing and the high-rise 41-story Okura Prestige Tower, The Okura Tokyo will offer two categories of guest room brands. Based on the hotel group’s brand strategy, in addition to the contemporary luxury brand The Okura Prestige that is already available overseas as the group’s top brand, The Okura Heritage joins at a higher rank as a matchless premium luxury brand, an elegant and traditional brand that incorporates the country’s traditional, cultural, and historical legacy.

#### The Two Categories of Guest Room Brands in the Luxury Line



The Okura Heritage



The Okura Prestige

## The Okura Heritage Wing

Inheriting the “globally acknowledged Japanese beauty and soul” concept expressed at the 1962 hotel opening, the Okura Heritage Wing will offer unparalleled luxury and comfort, provided in a more profound and more sophisticated way.

### Lobby

The whole lobby of the Okura Heritage Wing is a tranquil space likened to an alcove. The floor, walls, and ceiling are deliberately undecorated, paying respect to the high-quality harmony created by the integration of the space and the symbolic design placed within. The Poems of Thirty Six Poets which used to be at the former Main Building’s largest banquet hall the Heian Room will be transferred to the wall here.



### Rooms

One of the specialties of The Okura Tokyo is the luxurious layout plan of the guest rooms. The Okura Heritage Wing guest rooms on the 6-17th floors surround a communal space in the center of each floor, to provide more privacy, with none of the guest rooms facing each other. As you get off the elevator and walk through the rhythmic design of the hall, the guest room sized 60 m<sup>2</sup> with a width of 8 m awaits you.



The guest rooms on the 6-9th floors facing the Okura Garden on the north also have balconies, offering a fine view. The guest rooms on the entrance (Okura Square) side feature a layout with a spacious living area. The suite on the 17th floor is the Presidential Suite, the second largest guest room at The Okura Tokyo. It has an inner balcony that separates the living-dining area, bedroom, and bathroom.

## The Okura Tokyo Opening Celebration Stay Plan

Period: September 12, 2019 through March 31, 2020 (Limited to 10 rooms per day)

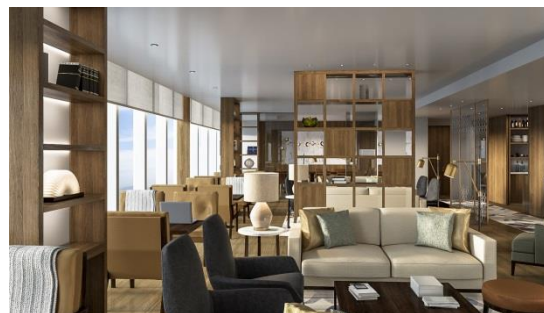
### ◆ Guest Room: The Okura Heritage Wing

#### Heritage Room 60 m<sup>2</sup>

Rate: Two persons per room, including breakfast at JPY 80,000 (regular rates from JPY 110,000)

\* Rate per room, per night (excluding consumption tax, accommodation tax, and service charge)

Benefit: Access to the Club Lounge on the 37th floor of The Okura Prestige Tower



## The Okura Prestige Tower

Showcasing Tokyo's appeal under the global spotlight, the Okura Prestige Tower effectively integrates Japanese style while featuring an active and open atmosphere and diverse functions for various enjoyments.

### Lobby

The Okura Prestige Tower replicates the lobby of the former Main Building. The space is an embodiment of the brand, set with various styles representing the history of Japanese design, featuring the Okura lanterns regarded as being synonymous with the hotel, the tables and chairs resembling plum flowers in full bloom, and the hemp leaf motif lattice.



### Rooms

The Okura Prestige Tower guest rooms are located on the 28-36th floors and the 37-40th Club Floors. These rooms also have an expansive width of 6.0-7.2 m and an average size of 50 m<sup>2</sup>, offering a panorama at 120-190 m above ground level.

There are Bath with View type guest rooms with wide bathroom windows, as well as spacious-living-area type guest rooms able to accommodate three beds to provide maximum relaxation. The 430 m<sup>2</sup> Club Lounge on the 37th



floor of the Okura Prestige Tower is exclusively for the Okura Heritage Wing and Club Floor (The Okura Prestige Tower 37-40th floors) guests.

## The Okura Tokyo Opening Celebration Stay Plan

Period: September 12, 2019 through March 31, 2020 (Limited to 10 rooms per day)

### ◆ Guest Room: The Okura Prestige Tower

#### **Prestige Room (28-36th floors) 50 m<sup>2</sup>**

Rate: Two persons per room, including breakfast at JPY 56,000 (regular rates from JPY 78,000)

\* Rate per room, per night (excluding consumption tax, accommodation tax, and service charge)

### ◆ Guest Room: The Okura Prestige Tower

#### **Club Room (37-40th floors) 50 m<sup>2</sup>**

Rate: Two persons per room, including breakfast at JPY 67,000 (regular rates from JPY 90,000)

\* Rate per room, per night (excluding consumption tax, accommodation tax, and service charge)

Guests have free access to the Club Lounge on the 37th floor during their stay.



**The Okura Tokyo Accommodation Booking**  
**Room Reservations Tel: +81-3-3224-6700 (10:00-18:00)**

\* Until 17:00 on Sundays and holidays

## Five Restaurants and Two Bars in the Two Buildings of The Okura Tokyo

### ■ Japanese Cuisine “Yamazato” (The Okura Heritage Wing 4th floor)

The Height of Five Tastes, Five Methods, and Five Seasonal Festivals

Separate counters for tempura, sushi, and restaurant dining are installed, offering the best of each while maintaining a sense of unity. With meticulous service that displays the culture of Japanese hospitality, Yamazato strives to offer the finest Japanese dining at the hotel. The designer of the hotel’s two lobbies, Yoshio Taniguchi, also designed the restaurant to create a harmonious image. Four of the five private rooms integrate with the Japanese garden, expressing a unique rock arrangement for each room, in the image of water flowing from the mountains into the sea. On the fourth floor of the Okura Prestige Tower, there is a dedicated car porch and private room entrance for Yamazato. The tea ceremony room Chosho-an, formerly in the Main Building, has been restored adjacent to Yamazato, available for use by dining guests.



- Business hours: 7:00-9:30 (until 10:00 on Sat., Sun., and holidays)/11:30-14:30/17:30-21:30
- Price range: breakfast from JPY 4,000/lunch from JPY 10,000/dinner from JPY 15,000
- Capacity: total 114, five private rooms

### ■ French Cuisine “Nouvelle Epoque” (The Okura Heritage Wing 5th floor)

The Main Dining Inheriting the Spirit of Okura



Paying homage to the tradition as Japan’s pioneer in authentic French food, and establishing Okura’s French cuisine at La Belle Epoque, the restaurant opens afresh with a new name “Nouvelle Epoque” to continue the evolution of French cuisine. In contrast to the former restaurant’s art nouveau design elements, the Nouvelle Epoque’s interior features tranquility, with hints of Japanese style that extends from the lobby.

In tune with the interior, the menus are also themed on the fusion of Japanese and French food, in pursuit of “the dynamism of French cuisine and the elegance of Japanese cuisine.” The inspirations acquired from Japanese traditional dishes and ingredients are integrated with Okura’s French cuisine to achieve healthy gastronomic delights that only Okura can offer.

- Business hours: 7:00-10:00, 11:30-14:30, 17:30-21:30
- Price range: breakfast from JPY 5,000/lunch from JPY 10,000/dinner from JPY 22,000
- Capacity: total 58, one private room

Breakfast: Ingredients harmonizing with nature are carefully selected for a healthy breakfast that energizes your day

Lunch: With nourishing food as the theme, menus focusing on fermented food and beauty are offered

Dinner: Mainly offered by guéridon service, in pursuit of the French style of finishing a dish before the guest

### ■ All-Day Dining “Orchid” (The Okura Prestige Tower 5th floor)

A Comfortable Hotel Dining Experience

The restaurant offers Okura’s signature dishes from early morning to late night to satisfy guest appetites. With the lively open kitchen, vaulted ceiling, and terrace tables, the restaurant offers dainty dishes as well as an exciting dining experience. On weekdays, café or dining services are offered in each zone, and on weekends, a lively buffet is available, ideal for family use.



- Business hours: 6:30-22:00
- Price range: breakfast JPY 4,000  
Weekdays: lunch JPY 2,500-3,800/dinner JPY 5,000-15,000  
Sat. , Sun., and holidays: lunch JPY 6,000/dinner JPY 9,000
- Capacity: total 220 (including 70 terrace seats), two private rooms

### ■ Chinese Cuisine “Toh-Ka-Lin” (The Okura Prestige Tower 6th floor)

Authentic Chinese



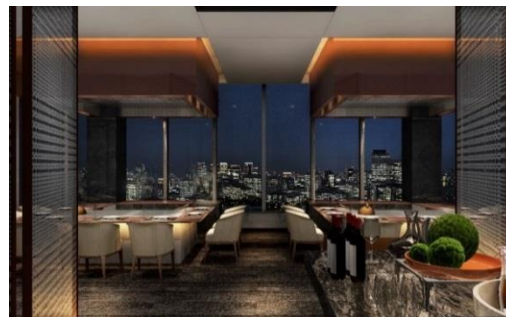
Inheriting the history as Japan’s first Cantonese restaurant directly managed by a hotel, Toh-Ka-Lin offers premium taste that integrates traditional Chinese methods with the four seasons of Japan. Both the food and service are maintained at the highest quality, while also offering great presentation and guéridon service. In the space inspired by Shangri-La., Chinese cuisine that is more than just delicious will be served.

- Business hours: 11:30-14:30 (Sat., Sun., and holidays until 15:30), 17:30-21:30
- Price range: lunch JPY 4,000-12,000/dinner JPY 9,000-30,000
- Capacity: total 148, eight private rooms

### ■ Teppanyakji “Sazanka” (The Okura Prestige Tower 41st floor)

Select Ingredients Prepared with Expertise

The restaurant opened in 1964 during the Tokyo Olympics, as a new style of serving Japanese ingredients to foreign guests. 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. With food skillfully grilled before your eyes and select wine, the restaurant offers a tasteful and splendid experience.



- Business hours: 11:30-14:30/17:30-21:30
- Price range: lunch JPY 4,000-10,000/dinner JPY 16,000-35,000
- Capacity: total 80, five private rooms

### ■ Main Bar “Orchid Bar” (The Okura Prestige Tower 5th floor)

Offering Status for the Mature, with Tradition and Dignity

The tables from the Main Building will continue to be used, while the leather chairs will be remade, and the inherited grand atmosphere and the skill of first-class bartenders offer a moment of satisfaction. The liquor lineup features over 500 types including globally rare items. The long counter missed by many fans is back, with 13 seats along 13 m.

- Business hours: 11:30-1:00  
(No smoking at all tables)
- Capacity: total 85



### ■ Bar Lounge “Starlight” (The Okura Prestige Tower 41st floor)

A Trip in Your Daily Life



From the top floor of the Okura Prestige Tower overlooking Tokyo cityscape is a space where urban vibrancy can be felt amidst the elegance. Consisting of three zones, The Bar that includes a standing space, The Lounge imbued with a relaxing feel, and The Chef’s Place with a personal, sophisticated atmosphere, Starlight offers flexible options depending on the situation. The Chef’s Place has a wine cellar with 400 bottles in stock.

- Business hours: 11:30-00:00  
(No smoking at all tables)
- Capacity: total 109, two private rooms

### **The Okura Tokyo Restaurant/Bar Reservations**

The Okura Tokyo Restaurant Reservations Tel: +81-3-3224-6655 (10:00-18:00)

### **About Hotel Okura Tokyo**

Hotel Okura Tokyo is the embodiment of Japanese traditional beauty that shines throughout the times—menus that respect tradition yet advance in quest of the ultimate taste, and the various types of guest rooms that offer maximum comfort and relaxation. A hotel full of true originality, artfully integrating pure grace and new style. The Main Building that had been loved by many since the hotel’s opening in 1962, ended operations at the end of August 2015, and hotel operations currently continue in the South Wing. The Main Building is planned to reopen as the new hotel The Okura Tokyo on September 12, 2019 (as of March 31, 2019).

#### Media related inquiries

Hotel Okura Tokyo Public Relations                      Matsumoto/Oguri/Hattori

2-10-4 Toranomon, Minato-ku, Tokyo 105-0001  
TEL: +81-3-3224-6731 FAX: +81-3-5473-1523  
pr@tokyo.hotelokura.co.jp

#### General inquiries

Hotel Okura Tokyo    TEL: +81-3-3582-0111 (main)