

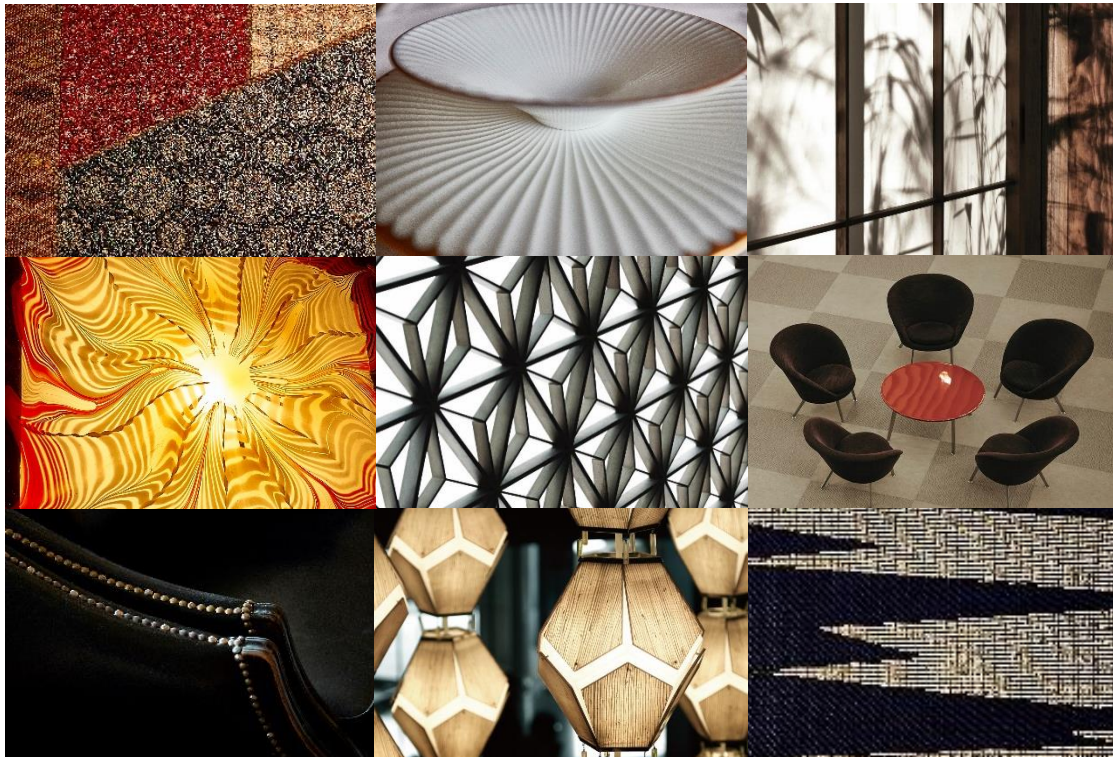
The Okura T O K Y O

March 19, 2019

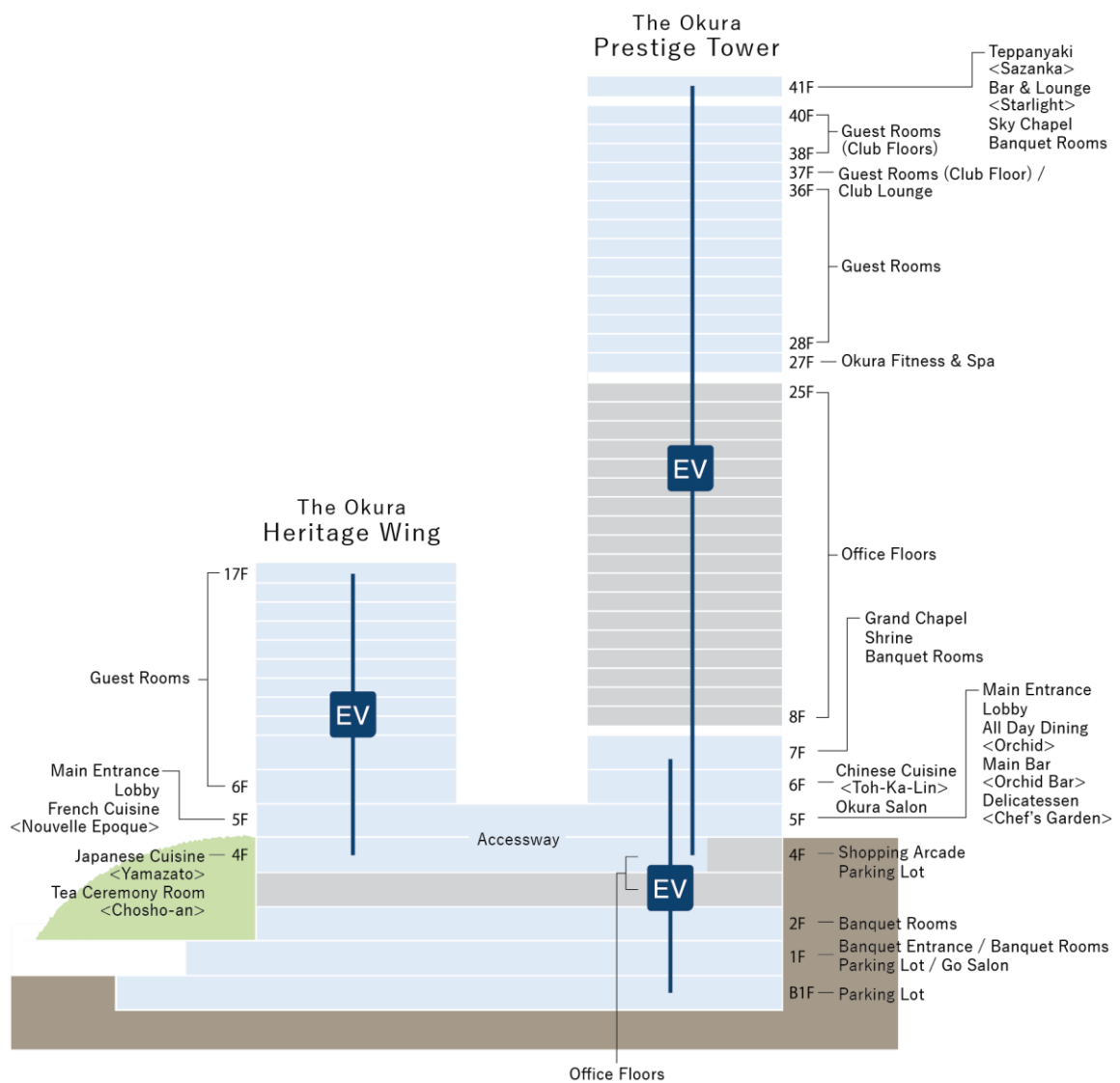
Starting Here, Returning Here The Okura Tokyo Six Chapters on Japanese and Western, Classic and New

Hotel Okura Tokyo is renovating the Main Building, which has been under construction since autumn 2015, and the new structure will be reborn as The Okura Tokyo on September 12, 2019.

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 Okura Tokyo》



The Okura Tokyo

Six Chapters on Japanese and Western, Classic and New

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Chapter 1 Encounters: Japan's Global Appeal

Where many people come and go, and spend their time.
The Okura Tokyo offers unlimited potential.

■ Location

Toranomon, an area with government offices and embassy buildings nearby, is currently the site of a large-scale redevelopment project in line with the 2040 image of the city envisioned by the Tokyo Metropolitan Government. Construction of skyscrapers and promenades, as well as a new Tokyo Metro station are underway, and the area will become a major hub with various functions and characteristics for internal and external promotion of economy and culture. It is here that The Okura Tokyo will take a new step as one of the landmarks.

■ Concept and Structure

Two Buildings, One Okura

The Okura Tokyo consists of two buildings: The Okura Heritage Wing and The Okura Prestige Tower.

The Okura Heritage Wing (“Heritage”)

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

The Okura Prestige Tower (“Prestige”)

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



The Heritage emphasizes its independence as a guest space for greeting even global dignitaries, and the high-rise Prestige satisfies the needs of the city. For the two concepts to coexist, separate building plans based on the idea of *hanare* (detachment) were adopted. Although the Prestige has office floors on the intermediate levels between the lobby and guest room floors, the access is separate from the hotel operations. Furthermore, the entrances of both the Heritage and Prestige are located on the fifth floor, so despite being two buildings, there is a unity as a hotel.

Entrance

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. Half of The Okura Tokyo's premises (approximately 1.3 ha) is allocated to the gardens, where stone monuments from the Okura Museum of Art, expression of *karesansui* (dry landscape), and blooming seasonal flowers can be found. The great ginkgo, the symbol tree of Okura, along with about 40 other trees that had been transferred during the construction, are back, offering grace and serenity.



Lobby

The whole lobby of the Heritage 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.



Meanwhile, the Prestige 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.



Check-In/Check-Out

In addition to the lobbies in each building, check-in/check-out is also available in the Heritage guest rooms and the Club Lounge on the 37th floor of the Prestige. The check-in/check-out at the Club Lounge is available to guests staying at the Heritage, and on the Club Floors (37-40 floors) of the Prestige. Guests can check-in/check-out at the lobby, guest room, or the Club Lounge according to their situation.

■ The Okura Heritage Wing

One of the specialties of The Okura Tokyo is the luxurious layout plan of the guest rooms. The Heritage 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 m² with a width of 8 m awaits you. This is almost twice the width of most five-star hotels. 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 Prestige Tower

The Prestige 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 m², offering a panorama at 120-190 m above ground level. The most notable is the two-storied Imperial Suite spanning across the 39th and 40th floors. The suite boasts a total private space of 730 m², one of the largest in Japan, with a two-story ceiling living room. The lower floor has a dining room, multi-purpose meeting room, and guest room, while the upper floor is a private area with the master bedroom, second bedroom, study, bathroom, spa treatment room, as well as a bath area equipped with a jet bath, dry & steam sauna, lie-down bath, and cascading bath.

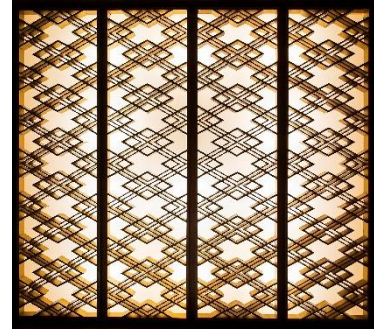


Chapter 2 Presence: Symbols of History and Sophistication

The Design Committee established in 1961, a year before the hotel's opening, selected various styles of traditional Japanese beauty as Japanese Modern. The Okura Tokyo will also continue the legacy, to be born anew with new forms of expression.

■ Diamond Pattern

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 deformed diamond pattern in two tones on the elevator doors, and the diamond pattern on the exterior of the Heritage. Each shines as a symbol of The Okura Tokyo that integrates Japanese and Western styles.



■ Thirty-Six Immortals of Poetry

The wall decoration replicates the pattern of the paper used on the national treasure “Thirty-Six Immortals of Poetry” at Nishi-Honganji Temple in Kyoto. The wall decoration made with washi paper dyed in over 90 colors and torn, layered, and sprinkled with gold and platinum leaf, will be transferred from the Main Building's banquet hall Heian Room, a venue for numerous international meetings, to the Heritage lobby. Its overwhelming beauty will capture the attention of many.

■ Orchid Flower Lamps

The flower-design lamp shade was made to be the symbol of the Orchid Bar, with the motif derived from orchid, the name of the bar. It was created by a leading glass craftsman Toshichi Iwata. Two patterns, one in full bloom and the other with slightly closed petals, are expressed with agate-like stripes on the hexagonal glass. The original shades with a unique beauty, voluptuous yet elegant, will be transferred to the Heritage lobby on the fifth floor.



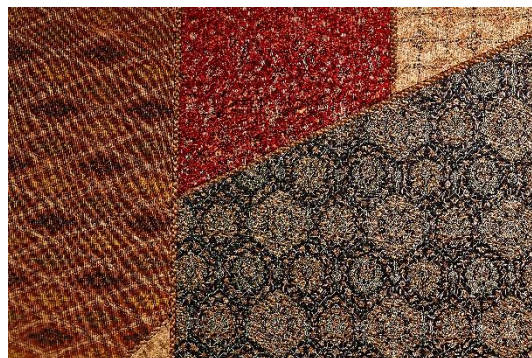
■ Large Flower Vase

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. It will continue to welcome many guests in the lobby of the Prestige.



■ *Nishiki-Bari* (Brocade Patchwork)

Inspired by the important cultural property “Orimono Nuiawase Dofuku” (textile patchwork garment) from the Muromachi-Momoyama Period, small cotton 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 Art Textiles 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.



Chapter 3 Taste: Signature Dishes, Unforgettable Moments

The Heritage and Prestige, a Total of Five Restaurants in The Okura Tokyo.

■ Japanese Cuisine “Yamazato” (Heritage 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 Prestige, there is a dedicated car porch and private room entrance for Yamazato. The tea ceremony room Choshō-an, formerly in the Main Building, has been restored adjacent to Yamazato, available for use by dining guests.

Head Chef: Tadashi Sawauchi

- 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
- Other:
 - Japanese table manner lessons by certified staff (in Japanese or English)
 - Individual use of the tea ceremony room available (14:30-17:00).
 - Proudly offering the fullest lineup of sake in Japan. Original sake products are also being developed.



■ French Cuisine “Nouvelle Epoque” (Heritage 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.

Head Chef: Tetsujiro Takahashi

- 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
- Other:

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” (Prestige 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.

Head Chef: Hiroki Saito

- 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
- Others:

Breakfast (buffet/a la carte)

The buffet features a wide-range of Japanese and Western dishes that consider the season, health, halal, and vegetarian preference, using over 100 ingredients. The a la carte menus offer Okura’s traditional high-quality dishes such as French toast and eggs Benedict.

Lunch (weekdays: a la carte/Sat., Sun., and holidays: buffet and a la carte)

Lunch sets and popular dishes that carry on the Okura traditions are served a la carte on weekdays. Buffet is also available on Sat., Sun., and holidays to meet various guest needs.

Dinner (weekdays: a la carte/Sat., Sun., and holidays: buffet and a la carte)

The restaurant is divided into café and dining areas for enhanced convenience and comfort. The buffet offers themed menus for each month, with the appeal of the lively open kitchen.



■ Chinese Cuisine “Toh-Ka-Lin” (Prestige 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.

Head Chef: Ryusei Chen

- 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
- Others:

Lunch

A flexible lineup of dim sum, a la carte, and courses

Dinner

Over 400 types of a la carte dishes are available, along with presentations such as Beijing duck carving and other services. The restaurant will gladly respond to meet requests on ingredients and cooking methods.



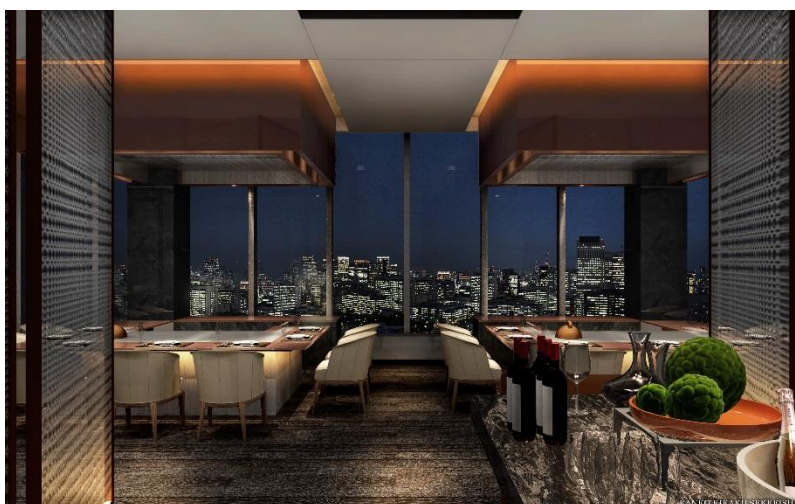
■ Teppanyakji “Sazanka” (Prestige 41st floor)

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.

Manager: Sumio Ito

- 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



Chapter 4 Conversation: Across Time and Space

Stop by, come and go, and begin again.

Behind the doors is a special place, especially reserved for adults.

■ Main Bar “Orchid Bar” (Prestige 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 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. To celebrate The Okura Tokyo’s opening, Japanese whisky Fuji-Sanroku 30 Year Old in an original Edo *kiriko* cut glass bottle, and the world’s first original blended malt whisky “Glenfarclas 21 Year Old (Highland malt whisky) are planned to be served.



● Business hours: 11:30-1:00

(No smoking at all tables)

● Capacity: total 85

■ Bar Lounge “Starlight” (Prestige 41st floor)

A Trip in Your Daily Life

From the top floor of the Prestige 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

Chapter 5 Relaxation: Pure Bliss for Body and Soul

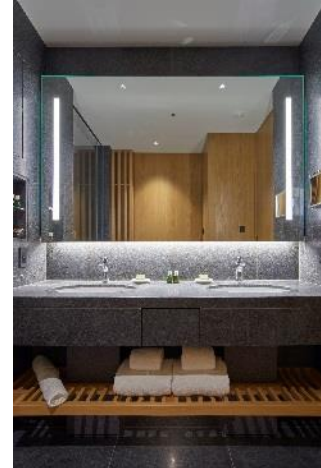
Getting relaxed and refreshed is what the busy people of today need most. Exceptional relaxation is offered in a premium space with the latest facilities.

■ Steam Sauna—the ultimate relaxation

All guest rooms in the Heritage are equipped with a rain shower, steam sauna, and jet bath. The bathroom floor is marble with a heating system installed.

■ Bath with View—bask in the luxury of the city

Both the Heritage and Prestige have Bath with View type guest rooms with a bathroom offering fine views for enhanced openness and relaxation.



■ Okura Fitness & Spa

(Prestige 26-27th floors)—a source for total fitness



Okura Health Club opened in 1973 as Japan's first membership sports club in a hotel, and it will open anew as Okura Fitness & Spa. As a social arena for maintaining health, the space of approximately 2,800 m² includes a training zone offering personal training sessions, gym fitness equipment, and the aqua zone with

five 25 m lanes, which is an exceptional size for a hotel pool.



● Facility Details:

Club salon, gym, relaxation salon, spa treatment room, swimming pool (25 m x 5 lanes), bathroom, dry sauna, and steam sauna

Chapter 6 Refinement: Cultural Experience

Pleasures only available in Japan and reserved for those with mature appreciation. An opportunity to experience true luxury, and the essence of The Okura Tokyo.



■ Tea Ceremony Room “Choshō-an” (Heritage 4th floor)

—listening with the mind’s ears



The tea ceremony room was dismantled when the Main Building closed, and was carefully disassembled and stored. It will be restored adjacent to the Japanese Cuisine Yamazato. In respect to the original version designed by the architect Mizuhiko Oya as a replica of the Yuin, one of Urasenke school’s important tea ceremony rooms, the new room will be rebuilt by Yoshio Taniguchi. It can be used after dining at Yamazato,

or independently as a tea ceremony room between lunch and dinner hours. There is also a 30 to 45 minute tea session course, which is also available in English.

■ Hotel Okura Wine Academy (Prestige 41st floor)

—first-class learning and enjoyment

Okura’s chief sommelier, winners of domestic and international competitions, and famous wine critics give lectures on wine. Various 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 Japanese, Chinese, or Western cuisine—an experience only The Okura Tokyo can offer.



■ Room Rates

The Okura Heritage Wing (Per room, per night with breakfast, two persons per room; excluding consumption tax, accommodation tax. and service charge)

Room Type	No. of Rooms	Rates	Floors
Heritage Room	60	¥ 100,000- ¥ 120,000	6-17 F
Heritage Room (Bath with View)	37	¥ 110,000- ¥ 120,000	6-17 F
Heritage Corner	36	¥ 110,000- ¥ 120,000	6-17 F
Heritage Suite	5	¥ 300,000- ¥ 350,000	7-9F / 15-16F
Ambassador Suite	1	¥ 400,000	6F
Presidential Suite	1	¥ 1,200,000	17F

The Okura Prestige Tower(Per room, per night, two persons per room; excluding consumption tax, accommodation tax. and service charge)

Room Type	No. of Rooms	Rates	Floors
Prestige Room	126	¥ 70,000	28-36 F
Prestige Room (Bath with View)	108	¥ 70,000	28-36 F
Prestige Room (Corner)	36	¥ 85,000	28-36 F

Club Floor s(The Okura Prestige Tower 37-40 F)* Access to Club Lounge included

Room Type	No. of Rooms	Rates	Floors
Club Room	44	¥ 90,000	37-40 F
Club Room (Bath with View)	38	¥ 90,000	37-40F
Club Room (Corner)	6	¥ 105,000	37-40F
Club Suite	8	¥ 200,000- ¥ 220,000	37-40F
Royal Suite	1	¥ 700,000	38F
Imperial Suite	1	¥ 2,730,000- ¥ 3,000,000	39-40F

* Rates are subject to change depending on the period

■ Schedule until the Opening

From September 3, 2018 Banquet/wedding reservations accepted

From April 1, 2019 Stay/restaurant reservations accepted

June 28, 2019 Completion of construction

September 12, 2019 Opening day

■ Hotel Information

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