

hotel special

(Publicity)

ANA offers days of relaxing at pool, nights enjoying view

The ANA InterContinental Tokyo will open its fourth floor Garden Pool, an outdoor swimming pool, from June 27 to Sept. 30.

The view of Tokyo skyscrapers in the Roppongi-Akasaka area from the Garden Pool is magnificent, with Tokyo Tower right up front. The pool is surrounded by the greenery of the Ark Hills, creating a luxurious space in central Tokyo and making guests feel as if they are in an urban oasis.

The 20 x 13 meter pool is larger than most found in Tokyo hotels, and deck chairs promise a comfortable time.

A variety of food and beverages will be available at The Poolside Snack cafe, which seats 30 people.

In the evening, with Tokyo Tower bathed in lights, the poolside and the

bottom of the pool also twinkle in fantastical illumination. Guests can enjoy dinner at the poolside snack bar.

The pool is open from 8 a.m. to 7 p.m., except between July 25 and Aug. 31, when it's open until 9 p.m.

Admission is ¥7,000 on weekdays and ¥13,000 on weekends, holidays and from Aug. 10 to Aug. 14, for those not staying at the hotel. Hotel guests can use the pool for ¥4,000, but only one time per stay. Children 5 or younger are free, but they can use only the children's pool.

Bathing suits and goggles are available for rental.

A summer accommodation plan with free access to the pool is also available from July 1 to Sept. 30, priced at ¥31,000 per night with breakfast and ¥28,000 without.

Another recommendation for the summer is to spend some time at the sophisticated MIXX Bar & Lounge on the 36th floor of the hotel. It boasts a magnificent view of many Tokyo land-



Left: An executive deluxe room. Right: Lunch buffet at MIXX Bar & Lounge



The hotel's Garden Pool overlooking Tokyo Tower

marks, including the Imperial Palace, the National Diet Building and Tokyo Midtown skyscrapers.

The lounge is open from 11:30 a.m. to 1 a.m. from Monday to Thursday, and until 2 a.m. Fridays and Saturdays and midnight Sundays.

The ANA InterContinental Tokyo is five minutes from Tameike-Sanno Station (Ginza and Namboku lines). For more information or reservations, call 03-3505-1185, or visit www.anaintercontinental-tokyo.jp.

A taste of St. Tropez at Grand Hyatt Tokyo

Grand Hyatt Tokyo will host a series of luxurious French summer events at The French Kitchen — dubbed Soiree Blanche 2015 — through October (May and June events have already sold out), from 6 p.m. to 9 p.m., where guests will be asked to dress all in white. Free-flowing champagne, themed beverages and food from the grill will be offered for ¥10,000 (tax and service charge not included).

Soiree Blanche is a summer event that originated in the 1970s in Saint-

Tropez, France, where guests — including many celebrities — enjoyed summer gatherings dressed all in white. Reservations are required and can be made directly with The French Kitchen at 03-4333-8781.

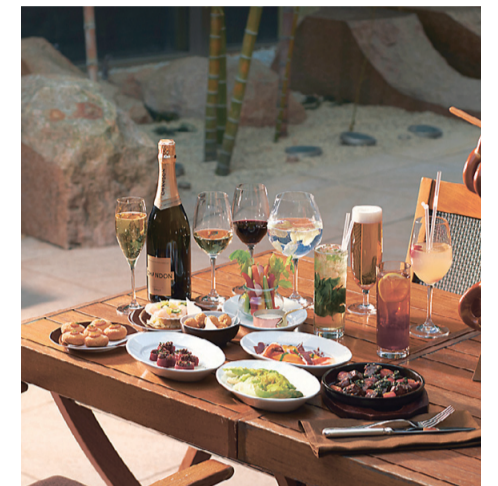
A variety of other summer promotions will be offered through the end of September, with new dishes being introduced at hotel restaurants, including Italian, French, Japanese and Chinese cuisine.

At the Italian cafe Fiorentina, new chilled pasta dishes will be served from July 1 to Aug. 31 (11 a.m. to 10 p.m.) There are three choices on the menu: Cappellini with fruit tomatoes and basil; pasta with fresh summer peaches and mozzarella cheese; and sea urchin and caviar pasta, with the first two priced at ¥2,700 and the third at ¥3,300.

Also at the Japanese restaurant Shunbou, natural eel and soft shell turtle from Lake Biwa in Shiga Prefecture will be featured in various dishes, with prices ranging from ¥5,900.

Additionally, the beer garden will be open at The Oak Door from June 1 to Sept. 30, in which guests can choose from a wide range of free-flowing beverages and dishes including barbecued chicken wings and garlic shrimp.

Summer cooking classes will be held at The French Kitchen and The Oak Door, where chef Troy Lee will be conducting a children's French cooking class on Aug. 2, 16 and 30, for children from 10 years old and above, as well as for adults; and chef Adam Noffsinger will be teaching regional American cuisine monthly through August.



Above: The flamboyant Soiree Blanche 2015. Below: The Oak Door Beer Garden.

Grand Hyatt Tokyo is about three minutes from Roppongi Station (Hibiya and Oedo lines). For more information, visit tokyo.grand.hyatt.com.

Michelin starred French chef to dazzle diners at Okura

The Hotel Okura Tokyo will invite Michelin-starred chef Frederic Simonin to cook at its luxurious French restaurant La Belle Epoque from June 1 to June 7.

Customers can enjoy Simonin's lunch and dinner courses for ¥12,960 and ¥28,000, plus a 10 percent service charge, respectively.

The event will be the last one for the current La Belle Epoque, which has served excellent French cuisine since 1973, as it will be closed in July and August for renovations.

The event is part of the campaign, dubbed "This is Okura: 300 Days Project Third Stage," to coincide the renovation of the hotel's Main Building, which will start in September. Prior to the renovation, the hotel's entire South Wing, where La Belle Epoque is located, will go through minor renovations for two months. During the renovation of the Main Building, La Belle Epoque will reopen as La Belle Epoque & Baron Okura.

This is Simonin's third visit to Japan since coming in 2011 and 2012. He was a runner-up for the Meilleurs Ouvriers de France, an award presented every four years to craftsmen in France. Judges praised him for the uniqueness of his dishes and the perfection of his cuisine.

Simonin was born in the Brittany region of France in 1975 and began his cooking career at age 15. After working for several French restaurants, he opened his own restaurant in Paris in 2010.

La Belle Epoque opened in 1973; the



same time the South Wing opened. The interior is finished in the art nouveau style that was popular in France in the early 20th century. There are Tiffany lamps on the tables and stained glass works on the wall, adding to the elegant atmosphere of the luxurious restaurant.



Clockwise from above: French star chef Frederic Simonin will cook at the Hotel Okura Tokyo; A lunch course item of half-boiled eggs with green peas and cheese; Lemon-flavored razor clams from the dinner course menu. YUJI ONO

The Hotel Okura Tokyo is 10 minutes from Toranomon, Kamiyacho, Tameike-sanno and Roppongi-itchome Tokyo Metro subway stations. For inquiries and reservations, call 03-3505-6073, or visit www.hotelokura.co.jp/tokyo.

Wide variety of food, drink at Royal Park

Centrally located in Tokyo's Nihonbashi district, the Royal Park Hotel, Tokyo, already known for its excellent food and beverage services, is holding several exciting promotions this summer.

Among them, Main Bar Royal Scots is offering a variety of mojito cocktails for guests' enjoyment throughout the month of June. It will offer two variations of the drink — a champagne mojito with two kinds of berries for ¥1,800 and a frozen mojito with blueberries and mint for ¥1,600 (excluding tax).

The bar, on the basement floor, is open from 5 p.m. to midnight every day. Last orders are at 11:30 p.m.

The hotel's Chinese Restaurant Kei-Ka-En, also on the basement floor, will



Summertime cold noodle specialties at the Chinese Restaurant Kei-Ka-En

offer three kinds of cold noodles, including gomoku (five items) cold noodles, cold tantanmen (dandan spicy soup noodles) and cold sesame seed soup noodles with a salty plum paste and chicken from June 1 to Aug. 31.

Each dish is ¥2,500. A set of one of the three plus annin tofu (almond jelly) costs an additional ¥300.

Kei-Ka-En mainly offers Cantonese seafood, as well as dishes from other regions. There are 10 private dining rooms available that can accommodate two to 50 people for business dinners or parties.

Kei-Ka-En is open for lunch from 11:30 a.m. to 3 p.m., with the last order at 2 p.m. In the evening, it is open for dinner from 5:30 p.m. to 10 p.m. with last orders at 9 p.m.

The Royal Park Hotel is conveniently located next to the Tokyo City Air Terminal (TCAT), from which buses leave several times each hour for Narita International Airport, about 55 minutes away.



Mojito cocktails at the Main Bar Royal Scots



The Tokyo Stock Exchange and the headquarters of several of Japan's leading financial corporations are near the hotel and the famous Nihonbashi shopping district, home of some of Tokyo's finest department stores and shops, is just a short walk from the hotel.

The Royal Park Hotel is connected to Suitengumae Station (Hanzomon Line). For more information call 03-3667-1111, or visit www.rph.co.jp/english.

Relaxing time at Niki Club & Resorts

In a woodland setting surrounded by streams and singing birds, the Niki Club & Resorts in Nasu, Tochigi Prefecture, offers guests a relaxing summer, providing them with an experience similar to a long-term stay at a summer house.

Designed by architect Akira Watanabe, the unique buildings blend East and West, with the main building appearing Japanese with exterior walls made from Oya tuff stones, Niki Club opened in 1986, as an auberge with only six guest rooms and a simple, but modern interior.

Today, it has grown in size, with 41 rooms, including a family suite that allows parents and children to enjoy their summer holidays together. Nature walks in the woods and art lessons are offered at the glass workshop and ceramic studio at Art Biotop Nasu, a facility at the club and resort for long-term artists in residence. Artworks such as paintings and sculptures adorn the guesthouse.

The upscale Niki Club & Spa, which opened in 2003, is equipped with a luxurious spa and restaurant offering



Vegetables and herbs are picked fresh from the kitchen garden.



Above: The main building made with Oya tuff stone walls. Below: A guest room.

meals cooked with fresh organic vegetables and herbs picked daily from its kitchen garden. The meals are a fusion of French techniques and ingredients unique to Japanese cuisine, and guests can choose from either a Japanese or Western-style breakfast.

Prices range from around ¥44,160 to ¥50,370 per person, per night (tax and service charges included).

"We want to welcome guests who will come not just for sightseeing, but with a wish to enjoy the stay itself at the club and resort," said Takayuki Mura, the public relations manager.

"Guests can visit us each season and enjoy nature in tune with the different times of year."



Niki Club is a 30-minute drive (free shuttle bus available) from JR Nasu Shiobara Station, which is about 75 minutes by Tohoku Shinkansen from Tokyo Station. For further information, call 0287-78-2215, or visit <http://www.nikiclub.jp>.

Easy travel with Royal Park The Haneda

Royal Park Hotel The Haneda, which is directly connected to the international terminal of the growing hub that is Haneda airport, boasts an unprecedented location.

"Most of our customers during the week are business professionals traveling internationally," said Sales and Marketing Manager Yoshikazu Kobayashi.

He stressed, however, that the hotel wants to increase the number of domestic flight guests and general guests.

Kobayashi explained that the hotel tries to attach a "playful mood" to each room, selecting unique designs for the interiors and decorating each of the 313 rooms with

singular artworks created by both professional and amateur artists.

The pieces share a common theme of travel and airplanes, with motifs such as globes, suitcases and flight schedules to raise the spirits of guests who stay at the hotel.

The hotel lobby is directly connected to the departure area of the airport, highlighting its convenience for guests who want to use the hotel before flights or during transit.

As the first-ever transit hotel in Japan, the hotel has a smaller transit section, located within the airport's inner-terminal zone for passengers who have just landed after a long flight from another country and will transition at Haneda.

The transit area has 17 guest rooms, eight refresh rooms with showers and a lounge with a sofa and TV, priced at ¥2,000 per hour (service charge and tax included). Without having to clear passport control, passengers can directly access the facilities after making embarkation procedures.

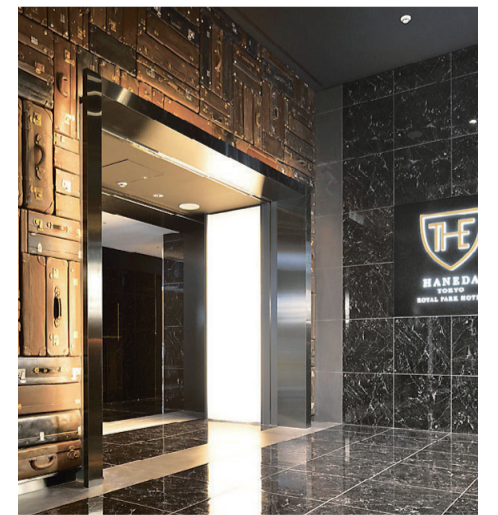
There are also refresh rooms in the regular hotel area, priced at ¥2,000 per hour (service charge and tax included), where guests can take a short break.

The Tailwind restaurant and bar is open from 5 a.m. to 1 a.m., and offers a wide range of choices for breakfast, lunch and dinner.

Royal Park Hotel The Haneda in Ota Ward can be accessed directly from the Haneda Airport International Terminal. For more information and reservations, call 03-6830-1111, or access <http://www.rph-the.co.jp/haneda/en/>



The Prism Suite living room



Above: The lobby entrance is decorated with suitcases. Below: A travel theme continues throughout the hotel.