

## Fine food meets fine tableware

**C**elebrating its 30th anniversary, the ANA InterContinental Tokyo is holding a Japanese *kaiseki* (traditional multicourse cuisine) fair, offering top-quality delicious Japanese dishes on fine Bizen-yaki earthenware through the month of July at its Unkai Japanese restaurant.

Located on the third floor, the restaurant overlooks a perfectly manicured traditional garden and pond designed to highlight each season's natural beauty. Private tatami dining rooms offer refined surroundings to savor this traditional Japanese cuisine.

Preparing flavorful dishes using the choicest seasonal ingredients, master chef Takeshi Yoshiyasu places each cooked ingredient with utmost care on Bizen-yaki earthenware, a bold, unglazed dinnerware with more than 1,000 years of history.

With an aim to turn the fair into a more special occasion, master potters today have collaborated with chef Yoshiyasu to produce quality Bizen-yaki earthenware that brings out the best of each culinary work of art. The result is an unforgettable dining moment that delights both eyes and palate.

This fair comprises two course meals: "Arashiyama" for lunch at ¥12,500 yen and "Shiun" at dinner for ¥17,000 (both prices exclude tax and service charge). Some of the key ingredients for the Arashiyama course include sweet fish, which has just come into season, as well as octopus and Japanese conger eel that is also in its peak season.

One of the highlights of Shiun,



**Top: Celebrating its 30th anniversary, the ANA InterContinental Tokyo is offering delicious dishes served on fine Bizen-yaki earthenware at its Unkai Japanese restaurant that overlooks a perfectly manicured traditional garden and pond. Right: Master chef Takeshi Yoshiyasu has prepared flavorful dishes using the finest seasonal ingredients.**



meanwhile, is the lightly grilled *shabu-shabu* (shabu-shabu is typically thinly sliced meat briefly dunked in boiling water) beef served with black truffles. The grilled shabu-shabu dish is a new addition to the menu this year.

Other delicious items include flavorful chilled sweet corn, green plums and *junsai* (water shield) and other deli-

cious Japanese ingredients that are visually appealing, in addition to the sweet fish and eel that are served in a unique style for lunch.

Enjoy fresh seasonal ingredients, carefully prepared and served in perfect harmony with the pure and natural aesthetics of traditional Bizen-yaki earthenware this summer.

## Hands-on experience of traditional culture

**H**otel Chinzanso Tokyo guests can trade the noise of the city for chirping birds while enjoying nature in the lush greenery of the hotel's well-kept Japanese garden that is home to a three-story pagoda and traditional teahouse, both well-known cultural icons of Japan.

It is hard to believe that this luxurious oasis is located in the heart of Tokyo. Fully embracing its concept of "bringing Japanese hospitality to the world," Hotel Chinzanso Tokyo offers an array of plans and activities for guests to get acquainted with Japanese culture.

The first plan is "Ozashiki Asobi," which allows guests two and a half hours of playing traditional games, dancing and singing with geisha in the tatami mat rooms of the Kinsui Japanese *kaiseki* (traditional multicourse cuisine) restaurant. The minimum fee for the plan with one geisha, an assistant and food is ¥200,000 for four persons.

Secondly, the hotel offers guests an opportunity to experience an authentic Japanese tea ceremony at Zangetsu, a reproduction of tea master Senno Rikyu's tea room, which is designated as a cultural asset of Japan. Located within the hotel's vast Japanese garden, guests can enjoy the tranquil and elegant procedure of the Japanese tea ceremony, the quintessence of Japanese hospitality, starting from boiling the water through to the serving of the whisked green tea. The tea ceremony is available on weekdays, except Wednesday, between 11 a.m. and 5 p.m. The minimum



**Clockwise from above: Guests can stroll around the Japanese garden at Hotel Chinzanso Tokyo wearing kimono, play traditional games with geisha or enjoy a tea ceremony under the various plans the hotel is offering.**

fee is ¥40,000 for a group of up to five persons, with a charge of ¥8,000 per additional guest.

The third plan offers guests an opportunity to experience wearing a kimono. In this plan, a teacher from the Hakubi Kyoto Kimono Gakuin is available to visit guest rooms between 8 a.m. to 8 p.m. to help them properly wear the elegant garment. Priced at ¥20,000 and up for women, and ¥20,000 for men, guests can spend an entire day indulging in traditional Japa-



nese culture in a kimono. Starting perhaps with a visit to the hotel's Japanese garden for a photo opportunity on the red Japanese bridge followed by the tea ceremony at Zangetsu, guests can also go out for dinner or enjoy a kabuki performance at the kabuki theater in a kimono.

Additionally, Hotel Chinzanso Tokyo is renovating (opening in September) its one-and-only Japanese suite to create a gorgeous space that will seamlessly blend with its garden.



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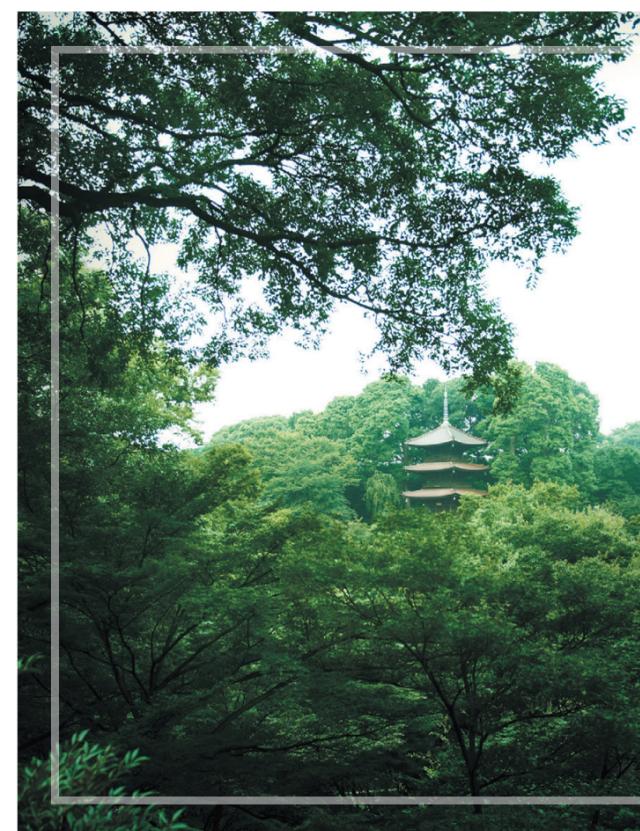
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HOTEL CHINZANSO TOKYO

# Open-air oases offer tasty summer treats

Centrally located in Roppongi, Grand Hyatt Tokyo is holding a summer promotion with a lineup of delectable dishes, terrace offerings and refreshing concoctions to provide a taste of summer to guests.

Firstly, "Sushi Go Round," featuring a Lazy Susan with an arrangement of sharing-style sushi for guests to enjoy at ¥10,000, makes its debut at sushi restaurant Roku Roku's terrace. Edo-mae-style

sushi and sashimi using high-quality seafood selected each morning from local markets across Japan, as well as seasonal Japanese appetizers and tempura, are included on the set menu.

The terrace of The Oak Door steakhouse on the sixth floor will entertain guests with a Latin-inspired beer garden featuring the vibrant flavors of Cuba and the Caribbean, perfectly suitable for summer. The menu includes empanadas, cro-



The Oak Door's terrace

quetas, chorizo sausages, escabeche and black bean hummus until September.

The "Beer Garden Plan" available for ¥6,800 includes a selection of free-flowing beverages such as draft beers and wines. For those looking for a premium plan, the restaurant offers free-flowing cocktails and sparkling wine for ¥7,900.

The steakhouse also offers monthly burgers such as a unique "Ice Cream Burger" in July; the "Brazilian Ex-Turbo Burger" topped with mozzarella cheese, ham, bacon, a sunny side up egg, crispy potatoes, tomato, lettuce and creamy mayonnaise vinaigrette in August; and the savory "Chili Cheeseburger," served with corn chips and spicy chili sauce in September.

"Garden Bistronomie," a new French bistro-style set menu is featured at The French Kitchen terrace and the main dining area until Sept. 30. The standard Garden Bistronomie menu includes an amuse bouche, appetizer, main dish of fish or meat and dessert coupled with two glasses of sommelier-selected wines for ¥5,200, while the ¥6,200 premium menu includes an amuse bouche, appetizer, shared main dish and free-flowing sparkling and hotel wines. Both feature healthy, seasonal bistro-style dishes prepared by chef Troy Lee.



Roku Roku presents diners with excellent sushi selections.

# Spa offers gem-based treatment

Away from the hustle and bustle of the city, The Westin Tokyo has the charm and atmosphere of a posh European chateau.

Located on the fourth floor of this elegant urban hideout is Le Spa Parisien, a spa where the "First Diamond Facial" treatment is being offered for a limited time.

Introduced in Tokyo for the first time at the continental spa, the unique facial treatment from France utilizes "Gemology," unique high-end cosmetic products made with 20 different kinds of precious stones.

Through June 30, guests visiting Westin's spa can enjoy the latest anti-aging Gemology facial treatment, produced from genuine diamond powder and precious minerals extracted from fine gems.

Gemology is the world's first gem-based skin care spa brand, produced by a French cosmetics maker. Completely free of paraben, propylene glycol, butylene glycol and ethanol, the trace elements contained in Gemology products rejuvenate the skin.

In the treatment, dry dead skin is first removed from the face. The skin is then activated through the groundbreaking stone therapy of Gemology, followed by a careful massaging process to revitalize facial skin.

Lastly, the treatment is finished with a diamond cream mask. The result is skin that is supple and radiates like a precious gem. Rich in diamond, the king of jewels, Gemology restores youthful, firm skin through its revolutionary concept.



Le Spa Parisien at The Westin Tokyo is a spa that offers guests an anti-aging Gemology facial treatment produced from genuine diamond powder and precious minerals extracted from fine gems.

Furthermore, it is a perfect treatment for those over the age of 30 that are starting to feel their skin sagging from age, as Gemology takes an unconventional approach to provide a healing,

esthetic effect.

The "First Diamond Facial" is available for ¥15,000 for 45 minutes, ¥24,500 for 60 minutes, and ¥35,000 for 90 minutes (all prices exclude tax).

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