

WIN GIFTS INSIDE!

Season's Hints

The Japan Times

Winter 2016

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Canyon d'Azur at Caretta Shiodome in Tokyo features some 270,000 LED bulbs that light up Caretta Plaza. The illumination runs through Feb 14. CARETTA SHIODOME

Discover how to make this holiday season even more special with our suggestions from gift giving to enjoying a night out

GIFTS

Jins looks to help ease computer eye strain



The computer glasses come with an original plaid case that goes well with the festively colored computer glasses.

In the digital age with computers and smartphones becoming indispensable tools for daily life and work, there is increasing concern that blue light emitted by their screens may cause health problem such as eye strain and interrupted sleep. That's



The lineup of Jins Screen Christmas models, which come in combinations of four different colored frames and arms, and in Wellington-type and Boston-type shapes (¥5,900/pair, tax excluded).

why so-called computer glasses that cut the amount of blue light is gaining popularity.

Eyewear company Jins Co. is offering the limited models of its popular computer glass Jins Screen as seasonal gift items that are suitable to take care of the eyes of your loved ones. There are two types and four kinds featuring Wellington or Boston frames, while temples are in North European Christmas colors of red, green and blue.

Additionally, the free "Close Your Eyes" mobile app can be downloaded until Jan. 31 at <http://gift.jins.com>. Users are able to send a message with a selected image of glasses that they think would match the receiver. The app enables receivers to listen to the recorded messages by closing their eyes.

The trick is that after they listen to the message and open their eyes, they can see their face with the selected glasses displayed on the screen. The app allows people to not only send messages, but users can also use it to purchase Jins Screen computer glasses via the online shop and send them as gifts.

For more information, see www.jins.com

NORITAKE OFFERS SEASONAL ART PIECES, TABLEWARE



Andalusian horse (¥18,000, tax excluded)

Nestled in the heart of Tokyo's upscale shopping district, Noritake Okura Art China Ginza is a boutique directly managed by the prestigious Noritake tableware brand.

The shop displays a stunningly beautiful array of tableware and ceramic art pieces. All pieces have been created using the manufacturing processes and craftsmanship that have been honed over the company's 110-plus years of history.

Ahead of the Christmas and New Year's holidays, the store is pleased to offer some limited seasonal items.

One such item for Christmas is a collection of four mugs bearing art deco designs by Noritake. The mugs are adorned with an owl in gold or silver, as well as a peacock in gold or silver. Another item is a Christmas plate featuring an Andalusian horse picture by Okura Touen.

Noritake Okura Art China Ginza (Bunshodo Bldg. 2Fl., 3-4-12 Ginza, Chuo-ku, Tokyo) is one minute from Exit A13 of Ginza Station on the Ginza, Marunouchi and Hibiya lines. Open every day from 11 a.m. to 7:30 p.m., except during the New Year's holidays. Tel: 03-3567-6121



Art deco mugs with owl and peacock motifs are available in both gold and silver (¥10,000 each, tax excluded).

Calzedonia marks anniversary milestone

Gorgeous 30th-anniversary tights from the Italian legwear and beachwear brand Calzedonia are currently available at six Calzedonia stores in Japan.

Priced at ¥3,000 (tax included), the black tights with a glittering dotted "seam" in the back are a perfect Christmas present for girlfriends or wives, as well as a gift to be given among female friends.

Since the company started in 1986, Calzedonia, which now has 1,750 stores around the world, has captured the hearts of countless women, men and even children of many nationalities.

Under the slogan of "accessory is the star,"

it has cemented its brand, particularly with its offerings in stockings and tights.

Stores in Japan:

Omotesando (03-6632-0539), Shinjuku (03-6380-6865), Shinsaibashi (06-6210-5776), Ekimo Umeda (06-7507-1289), Aeon Laketown (048-930-7352) and LaLaport Shonan Hiratsuka (0463-71-6173).

30th anniversary tights (¥3,000, tax included)



When you sleep in a great bed, it shows.

SIMMONS

NIICO Group

Hibiya Simmons Gallery Toho Twin Tower Bldg., 1F, 1-5-2 Yurakucho, Chiyoda-ku, Tokyo 100-0006 Tel: 03-3504-2480

Sapporo Simmons Gallery Tel: 011-223-6340 Dunlop SK Bldg., 10-4-16 Odori-Nishi, Chuo-ku, Sapporo 060-0042

Nagoya Simmons Gallery Tel: 052-220-2871 NBF Nagoya Hirokoji Bldg., 2-3-6 Sakae, Naka-ku, Nagoya 460-0008

Osaka Simmons Gallery Tel: 06-6449-7266 Daini Fuji Bldg., 1F, 1-5-15 Utsubohonmachi, Nishi-ku, Osaka 550-0004

Hiroshima Simmons Gallery Tel: 082-545-6890 Sanryo Hiroshima Bldg., 1F, 3-25 Komachi, Naka-ku, Hiroshima 730-0041

Fukuoka Simmons Gallery Tel: 092-737-1511 Across Fukuoka B1F, 1-1-1 Tenjin, Chuo-ku, Fukuoka 810-0001

www.simmons.co.jp

Giveaways

The Japan Times celebrates the season of giving and is happy to present some holiday gifts to our readers. We hope you can find something you like from the items below.

- G.H. Mumm**
Three lucky readers will be presented with the luxurious Champagne Cordon Rouge, a gift from G.H. Mumm Champagne that specializes in prestigious drinks. The bottle packaging is a limited edition silver-colored metallic box created in collaboration with Porsche Design Studio.
- Mo-Mo-Paradise**
The authentic all-you-can-eat shabu-shabu and sukiyaki restaurant Mo-Mo-Paradise in Shinjuku's Kabukicho is offering five pairs of readers its standard course. It provides beef, pork, a wide range of fresh vegetables and different kind of nabe hotpot soups to choose from.
- Rihga Royal Hotel Kyoto**
The exclusive Rihga Royal Hotel Kyoto is presenting one pair of readers with a lunch ticket at their French dining Top of Kyoto restaurant. The offer includes a lunch (set of starters, fish, main, dessert and coffee or tea) to be enjoyed on the 14th floor, which offers an excellent view of the city. Valid until the end of March (excluding Dec. 31 through Jan. 3)
- Felix Solis Avantis**
A gift of a Diego de Almagro Gran Reserva wine will be given to three readers. This sophisticated wine created from the very best Spanish grapes heavy with notes of vanilla and various spices. The Spanish company Felix Solis Avantis sells its products in over 115 countries.

To apply, please email The Japan Times at jtad@japantimes.co.jp with your name, address, phone number, occupation/nationality and the number of your desired prize, with the subject line "Holiday Giveaway," before Friday, Dec. 16.
Note: Only winners will be notified and personal information will only be used to send prizes.

GIFTS

CHRISTMAS MARKET BRINGS HOLIDAY CHEER TO THE CITY

The Tokyo Christmas Market, which attracted more than 200,000 visitors in 2015, will return to Hibiya Park from Dec. 16 to 25. From the Christmas tower to handcrafted gifts, beer and mulled wine (warmed spiced red wine), everything one could wish for in a winter wonderland will be there.

Though not part of Japanese tradition, the Christmas market has been successfully embedded in the Tokyo landscape. A 14-meter-high wooden tower, adorned with dolls and handcrafts, welcomes visitors to the square

surrounding the park's fountain.

A total of 27 vendors will be offering unique

Christmas delicacies, sweets and crafts. Guests can take in the sights while enjoying German beer, 15 different mulled wines or other warm beverages while munching on sweet and savory delights and taking in the performances on stage. Beautiful holiday lights will add even more magic to the event.

AnTon, known for its iconic performances at Oktoberfest in Hibiya Park, is coming back for Christmas, along with Taeko Glory and the Gaika Peaspeel Choir, with performances every day. In addition to the himmeli (a traditional Finnish Christmas ornament) workshop from last year, classes will be held to make original candles and snow globes.

The 2016 Tokyo Christmas Market will be held at Hibiya Park from Dec. 16 to 25.



A total of 27 vendors will offer Christmas delicacies, sweets and crafts at the market, while performances by AnTon and Taeko Glory and the Gaika Peaspeel Choir will be held every day.



Visitors can also learn how to create candle arrangements for the occasion.

Last-minute holiday shoppers and Christmas lovers will be overjoyed to find ornaments and wooden toys crafted by artisans from Seiffen, Germany. Steamcream, a Japanese company, will be selling limited design packages and various body creams made with all-natural ingredients. Visitors can also buy lucky coins, ceramic beer mugs, candleholders, tote bags and other unique goods as keepsakes of the event.

The market will be held every day rain or shine from 11 a.m. to 10 p.m. (L.O. 9:30 p.m.). Hibiya Park is one minute from the A14 exit of Hibiya Station (Hibiya and Chiyoda lines), five minutes from the B2 exit of Kasumigaseki Station (Marunouchi Line), or the A7 exit of Uchisaiwaicho Station (Mita Line). Admission is free.



Stollen and mulled wine, creations by patissier Hironobu Tsujiguchi, will be available at the market.



OENOPHILES REJOICE AT CHRISTMAS WINE FESTIVAL AT TOKYO MIDTOWN

Wine lovers are set for a treat when Roppongi's Tokyo Midtown gets into the seasonal mood with the Christmas Wine Festival tasting event until Dec. 25.

In Tokyo Midtown's Atrium on the first basement floor of the Galleria shopping area, visitors are able to sample more than 120 different wines, sparkling wines and brandy from around the world. For tastings, each wine will be served in a small cup for free. Perfect for both wine lovers and beginners alike, everyone over the age of 20 can enjoy trying various wines.

Booths and stalls form a Christmas market and will sell mulled wine, stollen, prosciutto and

cheese to help set the festive mood. The booths will sell wines by the glass, as well as an assortment of food that complements wine such as ham, cheese and olives for ¥800 per plate.

There will be a drawing giving visitors a chance to win wine and wine-related goods and the organizer is giving away sommelier knives to the first 3,000 people that visit the festival on weekdays. The event is open until 9 p.m. to allow people to drop in after work.

Additionally, a special event will offer people the chance to compare some of the finest French wines with the 2013 Chateau Mouton Rothschild, "Premier Grand Cru" from the Bordeaux region and the 2010 Corton Clos du Rois Louis-Jadot Corton, "Grand Cru" from the Burgundy region available. For ¥3,000 participants can enjoy 20 ml glasses of each of the two wines and keep the wine glasses after tasting. Midtown's gorgeous Christmas illuminations are some of the best in town and guests are encouraged to take in the outdoor light display.

The Christmas Wine Festival will take place at the Atrium on B1 of the Galleria building of Tokyo Midtown through

Dec. 25. The festival is open daily from 11 a.m. to 9 p.m. Tokyo Midtown is directly connected to Exit 8 of Roppongi Station (Oedo Line); directly connected through the underground passage from Roppongi Station (Hibiya Line); and three minutes from Nogizaka Station (Chiyoda Line). Admission is free. For more information, call Pieroth Japan K.K. 03-3458-4455 or visit www.pieroth.jp.



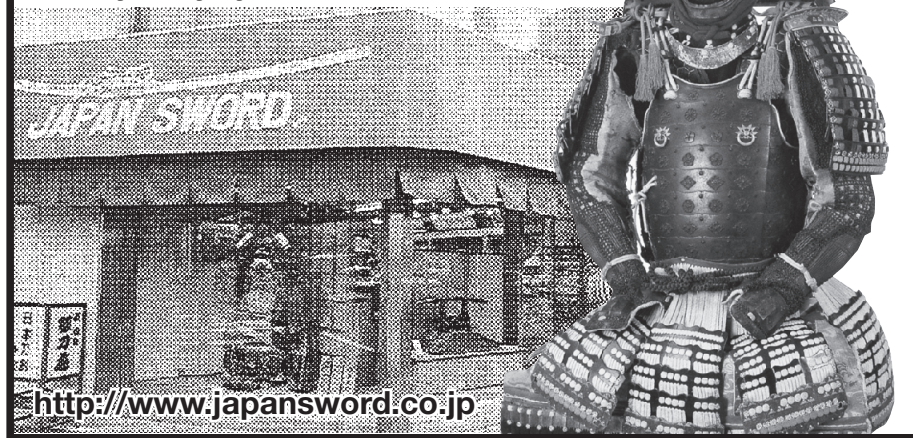
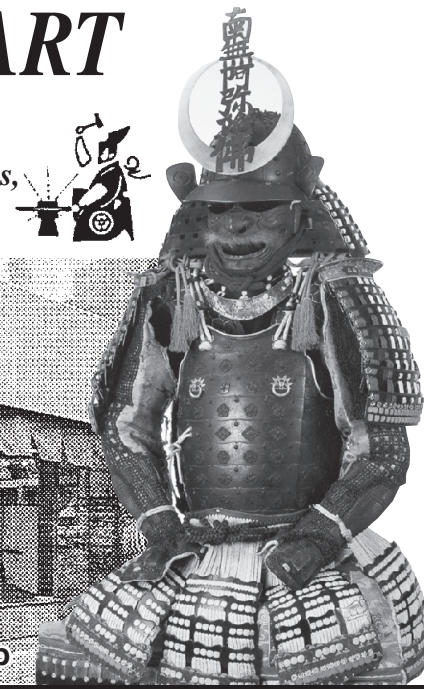
In addition to a wide variation of wine, guests can enjoy food such as prosciutto and cheese at the wine festival.



The Christmas Wine Festival will be held at Tokyo Midtown through Dec. 25.

SAMURAI ART

Antique Samurai Swords, Tsuba, Fittings, Artistic Items, Helmet, Armor, Matchlock-guns, Original and Reproduced (We help with export procedures)



<http://www.japansword.co.jp>

Japan Sword Co., Ltd. 株式会社 日本刀剣

3-8-1, Toranomon, Minato-ku, Tokyo 105-0001

Open: 9:30 a.m. ~ 6:00 p.m., Sat. 9:30 a.m. ~ 5:00 p.m. (except for Sun. & Nat'l Holidays)

Tel. 03-3434-4321

GOURMET

ANA InterContinental Tokyo

Originally opened in 2008, The Steakhouse will be reborn on Dec. 9 as an authentic American-style, neighborhood steakhouse. Having a total capacity of 115 seats, cuts from American beef or wagyu can be enjoyed in addition to five different varieties of juicy wagyu hamburgers in a cozy, comfortable atmosphere.



Tel: 03-3505-1185
Address: 1-12-33-3F Akasaka, Minato-ku, Tokyo
Web: <http://www.anaintercontinental-tokyo.jp/rest/index.html>

Every Friday night is a Manhattan Jazz Night, with live saxophone, guitar and bass guitar performances, and a serving of a Manhattan cocktail. There are three 40-minute shows between 6:30 p.m. and 9:10 p.m.

For Christmas, The Steakhouse is offering a savory *binchotan* charcoal-grilled steak dinner course for ¥14,000 per person.

In addition to the delicious selection of meat at The Steakhouse, a Christmas dinner buffet that includes choice roast beef, turkey and Christmas favorites, can be enjoyed at the Cascade Cafe for ¥8,500 per person. These Christmas menus are available from Dec. 22 to 25, and both prices exclude tax and a 12 percent service charge.



The Capitol Hotel Tokyu

The Capitol Hotel Tokyu, a luxurious hotel with a refined, modern Japanese interior, offers two Christmas menus to enjoy full-course Japanese dinners at its Suien restaurant from Dec. 21 to 25.



Tel: 03-3503-0873 (Suien)
Address: 2-10-3 Nagatacho, Chiyoda-ku, Tokyo
Hours: 5:30 p.m. to 10 p.m. (9:30 p.m. L.O.)
Web: www.capitolhoteltokyo.com

The first course is priced at ¥18,800 per person, and starts with a glass of Champagne, followed by a delicate Japanese appetizer, then sashimi, another appetizer, a grilled dish, a stewed dish, fish course, an entree with a side of rare Japanese ingredients, soup, Japanese pickles and dessert.

The second course, priced at ¥80,000 for two people, is a spectacular Teppanyaki Christmas course. The 10-course meal, which includes appetizers, seafood such as abalone and Matsusaka beef as the main dish, is paired with a glass of Champagne and white or red wine.



Cerulean Tower Tokyu Hotel

Using the finest ingredients of the season for its creative dishes that fuse tradition with innovative ideas, Christmas dinner will be served from Dec. 10 until 25 for ¥24,686 per person at the 40th-floor Coucagno restaurant. Courses for ¥16,251 and ¥19,602 are also available from Dec. 10 to 21.



Tel: 03-3476-3000
Address: 26-1 Sakuragaoka-cho, Shibuya-ku, Tokyo
Web: <https://www.ceruleantower-hotel.com/en>

Additionally, an unforgettable Christmas Eve can be spent enjoying refined dishes while listening to a live music performance at the 39th-floor Tower's Salon. The one-night-only elegant Christmas dinner is ¥30,000 per person and includes a glass of Dom Perignon or wine. (Advance reservations, payment and formal attire required).

At the 40th-floor Bar Bellovisto, a New Year's Eve countdown will be held from 10 p.m. New Year's Eve until 12:30 a.m. New Year's Day. Reserved-seat tickets for the event are ¥6,800 and include a glass of Dom Perignon (advance reservations required). Regular admission is available for ¥2,800. All prices include tax and a 10 percent service charge.



Hotel Chinzanso Tokyo

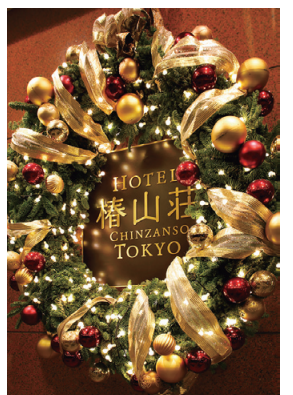
Beyond the Christmas wreath at the hotel entrance lies a completely different world at the *ryotei* high-end Japanese restaurant Kinsui. Surrounded by the hotel's magnificent Japanese maple trees, Kinsui's Ozashiki plan is ideal for festive occasions.

The plan comes with an extravagant Japanese multicourse meal and the *ozashiki* play of geisha in beautiful kimono. The geisha entertain by dancing and playing party games with guests. The evening is sure to become all the more enjoyable, as the geisha will stay on to chat and serve drinks as diners savor the delicious food.



Tel: 03-3943-5489
Address: 2-10-8 Sekiguchi, Bunkyo-ku, Tokyo
Hours: 5:30 p.m. to 8 p.m. (Kinsui)
Web: <http://www.hotel-chinzanso-tokyo.com/>

This memorable, once-in-a-lifetime plan is available from 5:30 p.m. to 8 p.m. every day except between Dec. 31 and Jan. 3. The basic price is ¥200,000 for four people, with a fee of ¥25,000 per additional person.



Grand Hyatt Tokyo

Grand Hyatt Tokyo is once again hosting its annual holiday charity program, which features various activities such as accommodation packages and charity hampers, designed to support disabled people and children in the earthquake-damaged Tohoku and Kumamoto regions.

Since March 2011, Grand Hyatt Tokyo has strived to support communities affected by natural disasters through monetary donations, charitable contributions and volunteering — in collaboration with nonprofit organization Kids Earth Fund.

As of September, more than ¥50 million has been donated to the hard-hit areas.



Tel: 03-4333-1234
Address: 6-10-3 Roppongi, Minato-ku, Tokyo
Web: tokyo.grand.hyatt.com/

This year's theme of "Wish Upon a Star" hopes to see heartwarming gifts reach many children through the program.

Guests are invited to stroll through the lobby, which has been transformed into a white winter wonderland, decorated with recycled wine and Champagne cork Christmas ornaments and a gingerbread house made by the hotel's award-winning pastry team.

Additionally, each of Grand Hyatt Tokyo's eight restaurants will be offering delectable Christmas dinners starting Dec. 22.



Hilltop Hotel

The Hilltop Hotel's traditional French restaurant La Vie is offering an eight-course Christmas menu for ¥20,000 (tax and service charge included) from Dec. 23 until 25.

The dinner features a red bell pepper bavarois and tomato gelee amuse, an appetizer platter, consomme Hilltop-style, roast



Tel: 03-3293-2311
Address: 1-1 Kanda-Surugadai, Chiyoda-ku, Tokyo
Hours (La Vie): 5 p.m. to 10 p.m. (9 p.m. L.O.)
Web: www.yamanoue-hotel.co.jp

spiny lobster with American sauce and sauteed chive-flavored abalone, strawberry granite, Hida beef fillet with truffle sauce, cheese, powdered matcha mousse and vanilla ice cream.

The hotel is also accepting reservations in advance for four Christmas cakes for pick up between Dec. 22 and 25. Priced at ¥4,200 (tax excluded), the choices are a premium shortcake with strawberries and whipped cream; a cake layered with chocolate sponge cake, mousse, cookies and strawberry compote covered with pistachio mousse; Yamanoue Mont Blanc made of chestnut sponge cake, custard and whipped cream with whole chestnuts; and Yamanoue Chocolat made of layers of chocolate sponge cake and chocolate cream.



Imperial Hotel Tokyo

Located on the B1 floor of the Imperial Hotel Tower, the traditional dining restaurant La Brasserie has carefully retained and passed down the long-standing original flavors of the Imperial that were created by past master chefs of the hotel, to delight the palates of even the most-demanding gourmets of today.



Tel: 03-3539-8073
Address: Imperial Hotel Tower B1F, 1-1-1 Uchisaiwaicho, Chiyoda-ku, Tokyo
Hours: 5:30 p.m. to 9:30 p.m. (dinner at La Brasserie)
Web: <http://www.imperialhotel.co.jp>

Coupling fine food with excellent service, the "Traditional Christmas dinner" fair will run in the evenings from Dec. 22 through 25.

Starting with a venison pate and crab salad, followed by

pumpkin gnocchi with a shellfish cream sauce, anglerfish winter special and a poultry dish of juicy roast chicken, the dinner wraps up with a traditional Christmas dessert of buche de Noel.

Priced at ¥13,800 per person, the hotel's sommelier suggests Champagne such as the Imperial Cuvee Louise as the perfect choice to pair with the meal.



The Peninsula Tokyo

Celebrating the ninth year since its opening, The Peninsula Tokyo is offering an exciting line of Christmas items at the Peninsula Boutique and Cafe, which is located on the hotel's B1 floor.

Through Dec. 25, some of the delightful delicacies available include the Christmas Chocolate Box (four pieces for ¥1,550, nine for ¥3,100 and 16 for ¥5,300) and the Christmas Wood Box Chocolate (¥3,000 for a small box and ¥6,000 for a large box).

The former contains either colorful liqueur-filled chocolate bonbons or classical chocolate pieces incorporating beautiful Christmas motifs, while the latter is comprised of chocolate-topped Florentines and three different varieties of tree-shaped chocolates.



Tel: 03-6270-2717 (Peninsula Boutique and Cafe)
Address: 1-8-1 Yurakucho, Chiyoda-ku, Tokyo
Hours: 11 a.m. to 7 p.m.
Web: <http://tokyo.peninsula.com/en/discover/hotel-moments/Festive-Season-at-The-Peninsula-Tokyo>

Also available at the shop during the holiday season is an exclusive Christmas Deli Set (¥14,000 per set, which serves two persons), containing luscious deli items such as pate de campagne, pinchos, wraps and lobster, as well as a half bottle of sparkling wine. Reservations are accepted until two days before pick-up date.



GOURMET

The Prince Gallery Tokyo Kioicho

As Starwood's uppermost "luxury collection" member, The Prince Gallery Tokyo Kioicho opened on Jul. 27 to provide guests warm hospitality and service.

Featured Christmas dinners include the Noel Menu at ¥20,000 per person at the 36th-floor Oasis Garden. The dinner highlights



Tel: 03-3234-1136 (restaurant reservations)
Address: Kioi Tower 35F & 36F, 1-2 Kioicho, Chiyoda-ku, Tokyo
Web: <http://www.princehotels.co.jp/kioicho>



Hokkaido venison carefully aged for almost two months and other choice ingredients cooked in classic and novel methods to delight the senses.

Meanwhile, the 35th-floor Japanese restaurant Souten serves two Christmas dinner courses, with the Christmas kaiseki Japanese cuisine at ¥30,000 per person and the teppanyaki Christmas dinner at ¥40,000 per person. The first includes a blowfish winter dish, lamb and other delicacies, while the latter serves scrumptious grilled meats, rice with truffles and other delights to be enjoyed overlooking the twinkling Marunouchi office buildings.

All courses are available from Dec. 20 to 25, except for the teppanyaki Christmas dinner (Dec. 23 to 25). All courses can be reserved from two people (tax included, 10 percent service charge excluded).

Royal Park Hotel

At Royal Delica, reservations for seven different Christmas cakes are being accepted until Dec. 20, for pick up from Dec. 22 to 25. Variations available include the all-time popular Hexen House, a building made of vanilla cookies, almonds and other nuts and covered with a "snow" icing. Santa Claus provides the cuteness to the 30 limited cakes

priced at ¥7,560.

Under the "Meet the Santa" restaurant plan, Santa Claus will be visiting the

Symphony coffee shop on Dec. 21 and 22, posing with diners for seasonal photo ops. Visitors are invited to enjoy a Christmas dessert from 3 p.m. to 4:30 p.m. (priced at ¥3,780 per person).

Diners can also partake in a Christmas buffet that has two seatings from 5 p.m. to 7 p.m. and 7:30 p.m. to 9:30 p.m., for ¥7,560 (¥4,320 for children four to 12 years of age). All fees include tax, but exclude service charge.



Tel: 03-3667-1111
Address: 2-1-1 Nihonbashi Kakigara-cho, Chuo-ku, Tokyo
Web: <http://www.rph.co.jp/>

Shangri-La Hotel, Tokyo

An elegant and mystical New Year's Eve masquerade gala dinner will take place under the glistening chandeliers in the 27th-floor Shangri-La Ballroom. Highlighted for the occasion will be the live music, pantomime and acrobatics shows,



together with the service of a five-plate exclusive course dinner from 8 p.m.

The scene transforms into a countdown party from 11:30 p.m., hosted live by a DJ. Champagne will be served for a midnight toast, together with free-flowing wine and soft drinks until 12:30 a.m. The fee per person for the entire extravaganza is ¥50,000.

Another countdown party will be taking place in The Lobby Lounge on the 28th floor from 10 p.m. until 3 a.m. The fee is ¥12,500 per person with free-flowing Champagne (¥25,500 for Dom Perignon) and a snack buffet.

All prices exclude tax and service charge. There are other seasonal offers available for guests to enjoy at the hotel.



Tel: 03-6793-7888
Address: Marunouchi Trust Tower Main, 1-8-3 Marunouchi, Chiyoda-ku, Tokyo
Web: <http://www.shangri-la.com/jp/tokyo/shangrila/>

Sheraton Miyako Hotel Tokyo

Couples hoping to enjoy a wonderful Christmas dinner in a prestigious, but cozy atmosphere can tuck into the carefully prepared and delectable "Menu de Noel" dinner course offered at Café California restaurant located on the first floor of the Sheraton Miyako Hotel Tokyo in the tranquil Shirokanedai district.



From Dec. 16 through 25, Café California will be serving a full-course French meal consisting of five elegant dishes; an appetizer of a salmon, scallop and vegetable terrine; chestnut and mushroom soup; bouillabaisse-style lobster; beef Wellington; and pistachio mousse and praline cafe cream.

There are also petit fours, bread and coffee or tea at the end of the meal.

The dinner is available for ¥12,000 per person (tax and service charge included).

Tel: 0120-95-6661
Address: 1-1-50 Shirokanedai, Minato-ku, Tokyo
Hours: 6 p.m. to 10 p.m. (dinner at Café California)
Web: www.miyakohotels.ne.jp/tokyo

Tokyo Dome Hotel



At the Tokyo Dome Hotel's Deux Mil restaurant, guests can enjoy the "Menu de Brillant 2016" Christmas Dinner course from Dec. 17 through 26, for ¥15,000 (excluding tax and service charge).

Inside the chic, wood-finished interior, which boasts spectacular views of the glittering Tokyo Dome City illuminations, guests can start their meals with a glass of Champagne perfect for a toast. The mouth-watering French dishes are prepared using the choicest ingredients of the season, including fresh seafood, meat, vegetables and fruit.

The appetizer comprised of mushrooms, pheasant, squid and chorizo sausages, is followed by shellfish bavarois and then sauteed frog. Refreshing the palate with deer consomme, the next offering is Omar shrimp and flounder, followed by a course of beef or pigeon.

The exquisite meal finishes with a light dessert of chocolate fondant with a pear compote and caramel glass, along with a cup of coffee or tea.



Tel: 03-5805-2288 (Deux Mil)
Address: 1-3-61-6F Koraku, Bunkyo-ku, Tokyo
Hours: 5 p.m.-10 p.m. (9 p.m. L.O.)
Web: <http://www.tokyodome-hotels.co.jp>

Tokyo Marriott Hotel

Celebrating its third anniversary, the Tokyo Marriott Hotel is holding a "New York City Christmas" promotion. First floor bakery GGCo. is offering its "Chocolat in Red" Christmas cake along with other cakes and breads. The ¥5,000 cake is like a work of art and has layers of biscuits, ganache, crumble and chocolat brulee.



Reservations are accepted until Dec. 18, for pickup from Dec. 22 through 25.

At Lounge & Dining G, two dinners are served from Dec. 22 to 25. "Glisten," at ¥12,000 per person, features raspberry-flavored cheese marshmallow, foie gras mousse, Boston clam chowder, steamed abalone, a choice of Angus beef or Shinshu venison and white chocolate mousse.

"Brilliant," at ¥10,000 per person, is ideal for families and larger gatherings. It includes a whole-head Cobb salad, seafood combo of half-lobster gratin, roast salmon, grilled scallops and root vegetables, a main of three different kinds of beef and white chocolate mousse.

Tel: 03-5488-3929
Address: 4-7-36 Kita Shinagawa, Shinagawa-ku, Tokyo
Hours: 6:30 a.m. to midnight
Web: <http://www.tokyo-marriott.com/special/winter/>



Brasilica Grill Churrascaria

Only a minute from Akasaka-Mitsuke Station is authentic Brazilian barbecue restaurant Brasilica Grill that offers its guests an abundance of high-quality meat.

Two plans on offer that are sure to fill stomachs this holiday season are the year-end plan and the Christmas plan, which are both all-you-can eat churrasco plans, featuring 16 different kinds of charcoal-grilled meats and over 40 other delectable buffet dishes.

In addition to the delicious cuts of meat, the Christmas plan also includes dessert, a glass of Champagne and sommelier-selected red and white wine. Guests can



enjoy pairing quality charcoal-grilled meat with premium wines that have been given scores of more than 90/100 by U.S. wine critic Robert M. Parker, Jr.

The plan is limited to Dec. 24 and 25, with the "Fascinating Christmas Plan" priced at ¥9,000 and the "Private Room Christmas Plan" at ¥10,000. Both plans exclude tax.

Tel: 03-6459-1234
Address: Akasaka Getsu Sekai Bldg 5F, 3-10-4 Akasaka, Minato-ku, Tokyo
Hours: Lunch, 11:30 a.m. to 3 p.m. (2:30 p.m. L.O.); Dinner, 5:30 p.m. to 10:30 p.m. (10:10 p.m. L.O.)
Web: <http://brasilicagrill.com/>



EVENTS

MUZA KAWASAKI TO PERFORM 'COSI FAN TUTTE'

To help people get into the holiday spirit, the Muza Kawasaki Symphony Hall is holding a number of seasonal concerts.

On Dec. 9, the Mozart opera "Cosi Fan Tutte" will be performed with the accompaniment of the Tokyo Symphony Orchestra and the New National Theatre Chorus. The performance will be conducted by Jonathan Nott and directed by Sir Thomas Allen. Soprano Miah Persson plays the lead of Fiordiligi, while mezzo-soprano Maite Beaumont plays Fiordiligi's sister Dorabella. Playing the sisters' respective love interests are Markus Werba as Guglielmo and Shawn Mathey as Ferrando. In addition to directing, Allen also plays the role of Don Alfonso.

The opera begins at 6:30 p.m. and tickets are ¥4,000, ¥6,000, ¥9,000 and ¥12,000.

On Dec. 23, organist Ryoki Yamaguchi, pianist Yuri Tashiro and trombonist Mayumi Shimizu will perform the Muza Pipe Organ Christmas Concert 2016.

The performance begins at 3 p.m. and tickets are priced at ¥2,000 and ¥3,000.

On Dec. 31, the Muza Silvester Concert 2016 will present year-end classics, including Beethoven's "Coriolan Overture," "Adelaide" and "Symphony No. 9," "Kaiser-Walzer" by Johann Strauss II and "Feuerfest!" by Josef Strauss. Michiyoshi Inoue will be conducting baritone Daisuke Ohyama, soprano Sara Kobayashi, mezzo-soprano Kyoko Moriyama, tenor Satoshi Nishimura and pianist Nozomi Nakagiri.

The concert kicks off at 3 p.m. with seats available from ¥4,000 to ¥7,000.



On Jan. 3, the Tokyo Symphony Chamber Orchestra, featuring violinist Gleb Nikitin, will perform the Muza New Year Concert 2017. Pieces include Edward Elgar's "The Spanish Lady" (edited and arranged by Perci Young), "Las 4 Estaciones Portenas" by Astor Piazzolla and Tchaikovsky's

"Souvenir de Florence." Tickets are priced at ¥3,500 and the concert begins at 2 p.m.

For more information about Muza Kawasaki Symphony Hall, please visit https://www.kawasaki-sym-hall.jp/index_e.php



"Cosi Fan Tutte" will be performed on Dec. 9. From left: Conductor Jonathan Nott, Miah Persson, who plays Fiordiligi, and Maite Beaumont, who plays Dorabella. MUZA KAWASAKI SYMPHONY HALL



The Tokyo Symphony Chamber Orchestra will perform on Jan. 3. MUZA KAWASAKI SYMPHONY HALL



Muza Silvester Concert will present year-end classics on Dec. 31. MUZA KAWASAKI SYMPHONY HALL



Pipe organist Ryoki Yamaguchi is one of the musicians performing at the Muza Pipe Organ Christmas Concert on Dec. 23. MUZA KAWASAKI SYMPHONY HALL

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LOOKING BACK ON TAKAKURA'S FILMS

"Retrospective Ken Takakura," an exhibition showcasing the life of the late Ken Takakura, will be shown at Tokyo Station's Tokyo Station Gallery in Chiyoda Ward until Jan. 15. The actor appeared in 205 films, leaving his mark on an entire era of yakuza films and acting in many famous and high-profile works, including "Black Rain" starring Michael Douglas and the late Yusaku Matsuda.



Hot Pursuit, 1976
© KADOKAWA CORPORATION 1976



Poppoya-Railroad Man, 1999
© POPPOYA-RAILROAD MAN-PRODUCTION COMMITTEE

EVENTS

GOSPEL SINGERS DELIVER HOLIDAY CHEER WITH SEASONAL FAVORITES

The Glory Gospel Singers, a world-touring group of singers from New York, are bringing their beautiful vocals and joyful dancing to Tokyo just in time for the holiday season.

They are planning to sing "Noel," "Silent Night," "Jingle Bells," "O Holy Night," "We Wish You a Merry Christmas" and other holiday songs. Their performances are sometimes improvisational, with the group making on-the-spot arrangements to entertain their audiences.

The Glory Gospel Singers are active on the global entertainment scene, garnering many international accolades for their performances. The song "Stand on the World," written and composed by group leader Phyllis McCoy Joubert, won a Jury

Award at the Cannes Film Festival, and was used in a commercial for Samsung Galaxy Phones.

The concerts will take place at Kanagawa Kenmin Hall on Dec. 17, Parthenon Tama on Dec. 18, Bunkamura Orchard Hall on Dec. 19, Sumida Triphony Hall on Dec. 20, Sugunami Public Hall on Dec. 21, Fuchu Forest Art Theater on Dec. 23 and Kawaguchi Lilia Main Hall on Dec. 24.

For more information, see <http://www.enjoytokyo.jp/concert/event/692947/>

New York's acclaimed Glory Gospel Singers are scheduled to perform at various locations around Tokyo in December. TATE CORPORATION



PHOTO EXHIBITION PLACES FOCUS ON WOMEN TAKING PHOTOGRAPHS

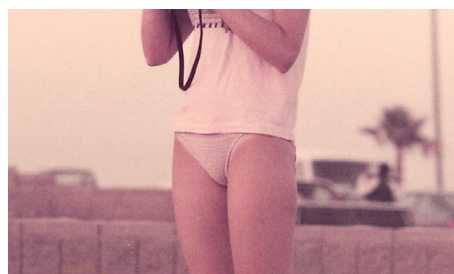
The Rat Hole Gallery, in Minato Ward's Minami-Aoyama district, is presenting the "Women With Cameras" exhibition by the New York-based artist Anne Collier until Feb. 19.

The gallery has the honor of being the first to present Collier's works in Japan.

At the Rat Hole Gallery, Collier will debut a new 35-mm slide projection piece titled "Women With Cameras (Anonymous)," 2016. The work consists of a sequence of 35-mm slides, each of which shows an image of an amateur photograph featuring an anonymous female subject in the act of either taking a photograph or holding camera equipment.

The Rat Hole Gallery is open from noon to 8 p.m. every day excluding Mondays.

For more information, see <http://ratholegallery.com>.



"Women with Cameras (Anonymous)"

ANNE COLLIER

OLD FASHION MEETS NEW

Mon Yves Saint Laurent, a fashion exhibition combining vintage and modern clothes, will be held at the Pola Museum Annex in the Ginza district of Tokyo's Chuo Ward, from Dec. 10 to 25.

On display will be information materials on vintage Yves Saint Laurent clothes that are owned by the Japan Fashion and Lifestyle Foundation, as well as fall and winter clothes in collaboration with United Arrows Ltd.

Visitors can enjoy a virtual fashion show with graphics of mannequins and photos and video of models strutting their stuff on catwalk.

Admission is free. The Pola Museum Annex is open from 11 a.m. to 8 p.m. and will be open every day during the exhibition period.



Images from last year's exhibition JAPAN FASHION AND LIFESTYLE FOUNDATION



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ILLUMINATIONS



The 36th Sapporo White Illumination: at the Odori Park site until Dec. 25, the Ekimae Dori site until Feb. 12 and the Minami 1-Jo Street site until March 14 (This photo is from last year.) **SAPPORO WHITE ILLUMINATION EXECUTIVE COMMITTEE**



Sendai Pageant of Starlight: from Dec. 9 until 31 (This photo is from last year.) **SENDAI PAGEANT OF STARLIGHT EXECUTIVE COMMITTEE**



Lumi-yashiki at Tokyo's Asakusa Hanayashiki amusement park: until March 30 **ASAKUSA HANAYASHIKI**



Centrair Sky Illumination at Central Japan International Airport in Tokoname, Aichi Prefecture: until March 31 **CENTRAL JAPAN INTERNATIONAL AIRPORT CO.**



Osaka Hikari-Renaissance 2016 in the Nakanoshima area: from Dec. 14 until 25 (This photo is from last year.) **FESTIVAL OF THE LIGHTS IN OSAKA EXECUTIVE COMMITTEE**



Hiroshima Dreamation 2016: until Jan. 3 **HIROSHIMA LIGHT-UP PROJECT EXECUTIVE COMMITTEE**



Hikarinomachi Hakata at JR Hakata Station square: until Jan. 11 **JR HAKATA CITY**

Share with us your best illumination photos via <http://jtimes.jp/xmas16>

The Japan Times wishes you a memorable holiday season and a happy new year.

The Japan Times, Ltd.

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