

Summer dining special

There's nothing like going out and enjoying good food and drinks to beat the sweltering summer heat. Here are some restaurants at hotels in and around Tokyo where special summer plans are on offer for guests to enjoy the summer with family and friends.

SHINJUKU

Hotel Century Southern Tower

Variety of dishes to embrace summer swelter

The Hotel Century Southern Tower in Shinjuku is offering unique summer plans at its South Court lounge and Tribeks restaurant.

The South Court's Summer Night Selection, which includes an a la carte dish and a drink, is available for ¥2,400 from 5:30 p.m. every evening between July 1 and Aug. 31. There are three recommended dishes, including corn grits-battered, fried shrimp with a spicy sauce, and a choice of four drinks such as sparkling or white wine.



Meanwhile, Tribeks is offering a Summer Group Plan that consists of large platters of hearty seasonal delicacies with unlimited drinks for two hours at dinnertime until the end of August. The plan is available for groups of three to 18 at ¥6,000 per person. The menu includes fresh salad, smooth and refreshing green pea mousse, penne arrabiata and meat dish of the day that go perfectly with beer or wine. All prices include tax and service charge.



HOTEL CENTURY SOUTHERN TOWER

- 03-5354-0111
- <http://www.southerntower.co.jp>
- 2-2-1 Yoyogi, Shibuya-ku, Tokyo
- Three minutes from Shinjuku Station South Exit



AKASAKA

ANA InterContinental Tokyo

Hawaiian flavors promise tropical respite

A Hawaiian dinner buffet will be available at Cascade Cafe on the second floor of the ANA InterContinental Tokyo from July 1 to Sept. 30.

Blue sky and azure water define the Hawaiian archipelago's Big Island, a tropical paradise surrounded by an abundance of nature. The Cascade Cafe's buffet offers a perfect way to enjoy a Hawaiian summer in the heart of Tokyo.



An excellent selection of dishes includes garlic shrimp, Hawaii's soul food ahi poke, consisting of tuna and avocado salad, contemporary loco moco and barbecued spare ribs. There are also Hawaiian pancakes and tropical fruit to celebrate the summer of the Aloha State.

Priced at ¥6,090 per person on weekdays from 6 p.m. to 9:30 p.m. and ¥6,680 per person on weekends and holidays from 5 p.m. to 7 p.m. and 7:30 p.m. to 9:30 p.m., diners are invited to experience the flavors of Hawaii.



ANA INTERCONTINENTAL TOKYO

- 03-3505-1111
- www.anaintercontinental-tokyo.jp
- 1-12-33 Akasaka, Minato-ku, Tokyo
- Five minutes from Tameike-Sanno and Roppongi-Itchome stations



SHIBUYA

Cerulean Tower Tokyu Hotel

Divine desserts from the City of Light



"Laurent Jeannin Promotion 2017," a summer gourmet event, will be held from July 12 to 14 at the Cerulean Tower Tokyu Hotel's Coucagno restaurant.

The event is a collaboration between France's top patissier Laurent Jeannin and Coucagno, a space renowned for serving delightful Provencal dishes from the choicest ingredients of the season.

Regarded as France's No. 1 patissier, Jeannin has won many prestigious awards and accolades. He currently serves as the patissier of the long-standing Hotel Le Bristol Paris, which has been designated by the French government as one of only 19 "Palace hotels," which signify accommodations exceeding the five-star level.

Jeannin's tantalizing dessert course that is comprised of an avant dessert, grand dessert and mignardises (a bite-sized dessert) follows the full-course meal. During the event, Jeannin will visit each table, making for an unforgettable experience. There are two courses each for lunch and dinner, with ¥7,365 or ¥10,929 lunch courses and ¥16,632 or ¥19,839 dinner courses available.



CERULEAN TOWER TOKYU HOTEL

- 03-3476-3000
- <https://www.ceruleantower-hotel.com/en>
- 26-1 Sakuragaokacho, Shibuya-ku, Tokyo
- 10 minutes from Shibuya Station



ODAIBA

Hilton Tokyo Odaiba

Beat the heat with tasty BBQ, refreshing beverages

Just 15 minutes from the heart of Tokyo is the Hilton Tokyo Odaiba's barbecue terrace Ablaze, characterized by the combination of fine food and a magnificent 180-degree cityscape, including Tokyo Harbor, Tokyo Tower and the Rainbow Bridge.



Each barbecue dish, including grilled oysters, white fish and tandoori chicken, is carefully prepared by the hotel chef using the choicest ingredients.

Through Oct. 22, lunch barbecue on weekdays will be served from noon to 4:30 p.m., and from 11:30 a.m. to 4:30 p.m. on weekends and holidays. Dinner, meanwhile, is from 5:30 p.m. to 10 p.m. throughout the week.

Priced at ¥4,000 per person for weekday lunches, ¥5,000 for weekend lunches and ¥6,500 for dinner, the barbecue offers a perfect way to enjoy the summer.



HILTON TOKYO ODAIBA

- 03-5500-5500
- <http://hiltonodaiba.jp>
- 1-9-1 Daiba, Minato-ku, Tokyo
- Directly connected to Daiba Station (Yurikamome Line), or 10 minutes from Tokyo Teleport Station (Rinkai Line). Free shuttle bus available



ROPPONGI

Grand Hyatt Tokyo

VIP seats and savory BBQ provide ideal summer oasis

The Oak Door and The French Kitchen at Grand Hyatt Tokyo, present scrumptious summer dining promotions through Sept. 30.

The Oak Door is offering "The Smoke Project" summer beer garden plan (from ¥6,800) on its terrace in collaboration with pit master Craig White, a pioneer of traditional smoked barbecue in Japan. The meals will be served family style and feature a colorful summer salad, unlimited barbecue-flavored french fries and a selection of oak-wood, slow-smoked American meat presented with a creative flair.



Meanwhile, The French Kitchen has prepared a picnic-inspired "Gardenic Terrace Barbecue" plan (¥5,200), which includes assorted appetizers and charcuterie, an unlimited amount of garlic bread and a main course of grilled meat and seasonal vegetables, together with two glasses of wine, including the hotel's original rose wine. A newly added private VIP area features sofa seats with plush cushions, as well as decorative bicycles, a hammock and a luxurious canopy that can be reserved by just one group per day so guests can enjoy a truly relaxing dining experience.



GRAND HYATT TOKYO

- 03-4333-1234
- <https://tokyo.grand.hyatt.com/en/hotel/home.html>
- 6-10-3 Roppongi, Minato-ku, Tokyo
- Three minutes from Roppongi Station 1C Exit



Summertime offers perfect opportunity to embrace flavors of the sea



Oysters, oysters, oysters! This summer food event can be enjoyed from the terrace seats of Seascape at the Hilton Tokyo Odaiba. The restaurant offers the best oysters from Japan and Australia, matched with New Zealand's Cloudy Bay wine for a refreshing finish.

In addition to oysters on the plate, there are shots such as a bloody mary, a martini and six other cocktails topped with an oyster.

Available until Oct. 22 from 11:30 a.m. to 3 p.m. and from 5:30 to 10 p.m., the price for three fresh Australian oysters served with lemon and red wine vinegar is ¥1,500, while a single oyster with a shot of one of the eight cocktails is ¥500.

Other delightful dishes include steamed, grilled or oven-baked Japanese oysters in Italian, American and Japanese fusion-styles for ¥580 to ¥780 per piece.



ASAKUSA

The Gate Hotel Kaminarimon by HULIC

Enjoy a variety of flavors while overlooking city sights

Located on the 13th floor of The Gate Hotel Kaminarimon by HULIC is R restaurant & bar, a stylish French bistro restaurant bar. Guests are invited to enjoy a charcuterie plate from this eatery prepared by the sommelier, comprised of ham, prosciutto, sausages and pate that pair extremely well with wine. It is available for ¥1,850 (tax included).



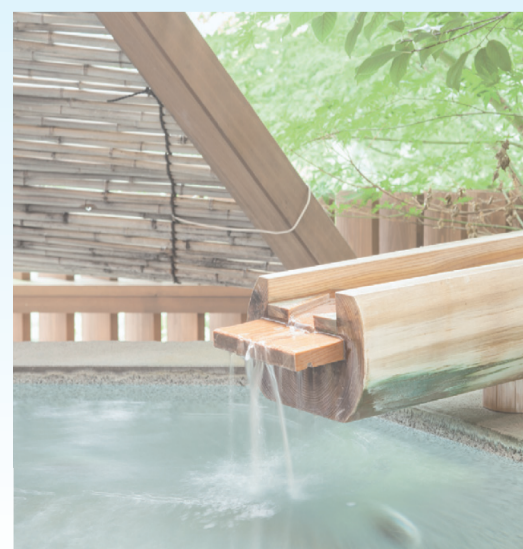
The hotel is close to the giant lanterns of the Kaminarimon gate at Asakusa's famous Sensoji Temple, and R offers magnificent view of downtown Tokyo around the clock. Serving a wide variety of dishes, from full-fledged meat platters to lighter fare such as pasta and sandwiches, diners are sure to be satisfied. A quality selection of 15 different kinds of wine can also be enjoyed at its table and terrace seats, as well as the bar that offers over 300 different varieties of drinks.

Live music performances are held on weekend evenings, while a free live jazz performance takes place in the evening of the last day of each month.



THE GATE HOTEL KAMINARIMON

- 03-5826-3877
- www.gate-hotel.jp
- 2-16-11 Kaminarimon, Taito-ku, Tokyo
- Two minutes from Tokyo Metro or Toei Asakusa Station



(Publicity)

Summer dining special

AKASAKA-MITSUKE

The Prince Gallery Tokyo Kioicho

Extensive selection of exquisite delights await



Opened in July 2016, The Prince Gallery Tokyo Kioicho is positioned among the highest-ranking of the Luxury Collection properties of the Marriott International hotels.

Until Aug. 31, the hotel's main restaurant Washoku Souten is serving a prix fixe lunch comprised of 28 choices of different appetizers, soups, main dishes, rice and noodles, and dessert. The large number of

delicious options allows diners to come up with thousands of combinations of dishes.

Each item is carefully prepared from the ingredients of the season such as eel and summer vegetables and this special lunchtime offer is available from 11:30 a.m. to 3:30 p.m. every day for ¥6,000 per person (tax included, 10 percent service charge excluded).

Decorated in crystal under the key concept of "ice," this spacious dining area has distinctively different sections, from table seating, a sushi counter, a *teppanyaki* (iron grill cooking) counter and even a sake bar.

Refreshing tastes of summer in seafood, pasta



The All-Day Dining Oasis Garden is the place to go to casually enjoy Mediterranean cooking with family and friends, while enjoying the spectacle of the open kitchen unfold right before your eyes.

The restaurant is one of four hotel eateries that is offering tempting summer dishes through Aug. 31.

The restaurant's recommendation to combat the summer heat is the Oasis Ocean Minato, a summer dish prepared from the stock of choicest fresh seafood that is poured over thick slices of red, ripe tomatoes generously layered inside a Staub Dutch oven. Accentuated by the refreshing aroma of basil sauce, the price per serving is ¥4,500 and up.

There is also the Cold Soup Pasta — Tricolor, in which guests can choose from three sauces inspired by the colors of the Italian flag for ¥2,500. There is a green raw ham and basil sauce, a white mixed vegetable and onion sauce and a red seafood and tomato sauce.

These dishes can be enjoyed from 11:30 a.m. to 3:30 p.m. for lunch, and from 5:30 p.m. until 11 p.m. for dinner. Tax included, 10 percent service charge excluded.



- 03-3234-1111
- <http://www.princehotels.co.jp/kioicho/>
- 1-2 Kioicho, Chiyoda-ku, Tokyo
- Directly connected to Nagatacho Station 9a Exit, or one minute from Akasaka-Mitsuke Station



TORANOMON

Hotel Okura Tokyo

Eel dishes boost summer stamina

The Hotel Okura Tokyo's Yamazato Japanese restaurant offers the summer specialty of pike conger eel dishes from July 1 to Aug. 31 for both lunch and dinner.

The exquisite taste and delicate arrangement of pike conger eel can be enjoyed in four ways: salt-grilled, teriyaki or lightly boiled pike conger for ¥4,210 each, as well as *shabu-shabu*, a hotpot dish cooked at the table for ¥10,800 per person. Reservations are required for the shabu-shabu.



Yamazato is committed to serving authentic Japanese cuisine that appeals to both Japanese and international guests, something that has always been the essence of its service and hospitality, including on global stages such as banquets for international conferences.

In addition to the summer menu, guests can also enjoy traditional Japanese full-course meals and a wide selection of a la carte dishes made using seasonal ingredients that the restaurant is happy to customize based on guests' preferences, special occasions and even health considerations.



- 03-3582-0111
- <http://www.hotelokura.co.jp/tokyo/>
- 2-10-4 Toranomon, Minato-ku, Tokyo
- 10 minutes from Kamiyacho and Roppongi-itchome stations

SHIODOME

Park Hotel Tokyo

Firefly art exhibition lights up the night



The Park Hotel Tokyo will hold "Firefly of the dark- Kenjiro Takada Art Exhibition Supported by Jack Daniel's" until Aug. 27.

To provide guests hospitality that incorporates the Japanese cultural aesthetics of each season, the hotel holds four art exhibitions a year. Fireflies being a hallmark of the Japanese summer night, works evoking firefly light trajectories will be displayed in the lobby and on the 31st floor.

With delicate line drawings using fluorescent pigment on thin fabric, guests can enjoy the dynamic energy visually portrayed in these works. In the evening, a motif of powerful exhibition works will be projected onto a 30-meter-high wall. Perfectly complementing the works on exhibit is

an original cocktail and dessert offered at Art Lounge, in addition to a selection ranging from a classic single malt scotch to Japanese whisky at The Society, the first bar in Japan to have received official recognition by the Scotch Malt Whisky Society.



- 03-6252-1111
- <http://en.parkhoteltokyo.com>
- Shiodome Media Tower 1-7-1 Higashi Shinbashi, Minato-ku, Tokyo
- Seven minutes from Shinbashi Station

NIHONBASHI

Royal Park Hotel

Dinner course offers flavorful grilled dishes, seafood

Among the six restaurants, two bar lounges and a deli at the Royal Park Hotel, the first floor's dining Symphony is the place to go for this summer's Symphony-style Dinner.

The hotel is renowned for its hospitality and good food presented in a modern setting in Tokyo's Nihonbashi area that still retains the charm of the Edo era.



The dinner course, priced at ¥5,702 and up per person (tax and 10 percent service charge included), allows guests to choose a favorite dish from the mouth-watering steak and grill or cocotte line-up, together with a hot vegetable side dish. Canadian lobster fricassée with a curry sauce is one of the recommended dishes. The rich coconut milk gives the dish an exotic touch, creating a perfect combination for bread and wine.

As diners relax with a drink, the appetizer, salad, main dish, bread and coffee are served in perfect time for guests to enjoy.



- 03-3667-1111
- www.rph.co.jp
- 2-1-1 Nihonbashi Kakigara-cho, Chuo-ku, Tokyo
- Directly connected to Suitengumae Station



ROPPONGI

The Ritz-Carlton, Tokyo

'French moment' in the heart of Tokyo

A French summer brunch can be enjoyed on weekends and holidays at the Towers Modern Bistro at The Ritz-Carlton, Tokyo until Sept. 18.

Some recommended delights this year include chicken Normandy and sirloin Bordeaux-style, both created under the supervision of Franckelle Laloum, the hotel's executive sous chef. Other classic favorites for guests to savor include escabeche and vichyssoise, prepared and arranged from the choicest seasonal ingredients Japan has to offer.

The highlight of the event takes place every Sunday, when



French cuisine and wine specialists are on hand. Experts such as cheese connoisseur Fabien Degoulet; The Ritz-Carlton, Tokyo's restaurant pastry chef Jimmy Boulay; and a chef from the renowned Pierre Herme Paris boutique in Tokyo join to share a "French moment" with customers who come to enjoy the delicious opportunity.

Each brunch is a 90-minute session held from 11 a.m. to 2:30 p.m., and is priced at ¥7,500 per person (tax and service charge excluded).



- 03-3423-8000
- <http://www.ritzcarlton.com/en/hotels/japan/tokyo>
- Tokyo Midtown 9-7-1 Akasaka, Minato-ku, Tokyo
- Directly connected to Roppongi Station 8 Exit, or five minutes from Nogizaka Station

KINUGAWA

Kinugawa Kanaya Hotel

Discover the allure of traditional 'kaiseki' cuisine

The Kinugawa Kanaya Hotel is offering the summer menu that many of their repeat guests enjoy.

The *kaiseki* (traditional multicourse) cuisine, "Wakei Yosan," meaning respecting Japan and appreciating the West, is a creative combination of Japanese and Western dishes.

A chilled dish containing summer vegetables freshly delivered from local farms, Nikko *yuba* (tofu skin) kneaded into a jelly-like *konnyaku* made from starchy konjac root and abalone and prawns in season is served refreshingly cold with sesame sauce.

The locally produced ingredients match perfectly with sake brewed in the area, as well as the wide selection of cocktails and wines from around the world.

Indulge at the luxurious cigar salon and restaurant inside the hotel, enjoy sightseeing at the world-heritage shrines and temples in the area, or take part in river rafting. Single-night accommodation plans start at ¥34,560 (tax included) per person with dinner and breakfast included.



- 0288-76-0002 (9:00-20:00)
- www.kinugawakanaya.com
- 1394 Kinugawa Onsen Ohara, Nikko, Tochigi Pref.
- Three minutes from Kinugawa Onsen Station



KITASHINAGAWA

Tokyo Marriott

Hawaiian delights in the heart of the city

The popular "Aloha Hawaii Experience" campaign is once again being held this summer from Jul. 1 to Aug. 31 at the Tokyo Marriott Hotel.

Most notable is the Hawaiian Combo Dinner, the hotel's signature dinner presented Hawaiian style, that includes the tropical seafood platter entree and the dynamic grill assortment for diners to savor and share with family and friends. Priced at ¥7,500 per person, the combo dinner can be ordered from 5 p.m. to 10 p.m.



Drinks of the season, available from 11:00 a.m. to midnight, are also must-try items. Sweet Volcano (¥1,800) is a dessert cocktail prepared from a Pina Colada and a Hawaiian waffle, topped with fresh cream and strawberry sauce.

The award-winning Tokyo Mai-Tai (¥1,600) is a cocktail twist based on the Hawaiian Mai-Tai and Hachijo-jima *shochu* distilled spirit, mixed with passion fruit liqueur.

The Tropical Mixed Juice non-alcoholic cocktail (¥2,000) uses a whole pineapple as its container, and combines the juice squeezed fresh from the pineapple with guava and coconut juice.



- 03-5489-3911
- <http://www.tokyo-marriott.com/>
- 4-7-36 Kitashinagawa, Shinagawa-ku, Tokyo
- 10 minutes on foot or five minutes by free shuttle bus from Shinagawa Station

