

HOTELS & RESTAURANTS

Armani/Ristorante

On the 10th floor of the Armani/Ginza Tower is this Italian restaurant run by Giorgio Armani. For Christmas, the restaurant will offer a special course called Natale ("Christmas" in Italian), from Dec. 21 to 25.

The course is themed on flowers, and the restaurant's executive chef, Enrico Derflingher, who has worked for Kensington Palace in London and the White House in Washington, will offer dishes that evoke the aromas of Italy.

All six dishes in the course are prepared with luxury products such as *culatello*, known as the king of Italian raw ham; truffles from Alba; caviar; lobster.

As an aperitif, a glass of Champagne

selected by the restaurant's sommelier will be offered. Diners will also receive the traditional Italian Christmas cake, panettone, to take home. The course will be available at ¥29,000 per person, including tax, but subject to a service charge.



Open daily, lunch 11:30 a.m.-2 p.m. (last orders), dinner 6-9:30 p.m. (L.O.), Sun. and holidays until 9 p.m. (L.O.) **Address:** Armani/Ginza Tower 10F, 5-5-4 Ginza, Chuo-ku, Tokyo. A 1-minute walk from Tokyo Metro Ginza Station **Tel:** 03-6274-7005 **Web:** www.armani-ristorante.jp

Café California

Café California is located on the first floor of Sheraton Miyako Hotel Tokyo in the tranquil residential area of Shirokanedai, with easy access to Ebisu as well as Roppongi.

Celebrating the Christmas holiday, the restaurant will offer a special dinner course called "Menu de Noël" from Dec. 15 to 25. Using a range of products from the mountain and the ocean, including

lobsters, Japanese black beef and seasonal vegetables, the course offers authentic French-style dishes featuring Christmas colors to help celebrate a special dining occasion.

The course will be available at ¥12,000 per person, exclusive of a 10 percent service charge.



Open daily, 11:30 a.m.-10 p.m. (last orders), closed 4 p.m.-6 p.m. on weekdays. **Address:** Sheraton Miyako Hotel Tokyo 1F, 1-1-50 Shirokanedai, Minato-ku, Tokyo. A 4-minute walk from Shirokanedai Station. **Tel:** 0120-95-6661 **Web:** www.miyakohotels.ne.jp/tokyo



China Blue

This Chinese restaurant on the 28th floor of the Conrad Tokyo hotel in Shiodome not only has fine cuisine but also great views of the Tokyo skyline through its floor-to-ceiling windows. Indulge in traditional Chinese dishes given an innovative twist and modern Asian cuisine, all in contemporary surroundings.

For the holiday

season, China Blue will offer special Christmas courses from Dec. 22 to 25. Head chef Albert Tse will prepare courses featuring traditional yet original Christmas dishes, such as a salad of turkey with mango sauce that accents the ingredients.

Diners can choose from three different levels for both the lunch and dinner courses. Lunch starts from ¥6,800 per person and dinner from ¥18,800 per person. The prices include tax, but exclude a 13 percent service charge. Reservations are required.

Open daily, lunch 11:30 a.m.-2 p.m., dinner 5:30-9 p.m. **Address:** Conrad Tokyo 28F, 1-9-1 Higashi-Shinbashi, Minato-ku, Tokyo. A 1-minute walk from Shiodome Station on the Yurikamome Line, or a 7-minute walk from Shinbashi Station on the Tokyo Metro, Toei and JR lines **Tel:** 03-6388-8745 **Web:** www.chinablue.jp



L'Atelier du Pain

L'Atelier du Pain is a new-style bakery that does not use frozen ingredients. The staff not only makes the bread by hand, but also does everything from milling the wheat to baking with a stone oven. Using natural yeast, the bread is left to rise at low temperatures for a long time, giving the bread softness and rich flavor. Baguettes and bagels are made in collaboration with the menu of the next-door French restaurant, Le Petit Marché (see entry at right). L'Atelier du Pain sells sandwiches using homemade

ham or sausages and vegetables delivered from Miura Peninsula, Kanagawa Prefecture. The shop also sells such ham and sausages, cheese and sweets.

Among the items produced are baguettes (¥178 and ¥357), croissants (¥189), chocolate bread (¥252), bagel sandwiches (¥420) and baguette ham sandwiches (¥472). Prices are per item and include tax.

21 Roppongi Building, 2F. Open daily, 8 a.m.-11:30 p.m. (weekdays), 11 a.m.-11:30 p.m. (weekends and holidays). **Tel:** 03-3405-0018 **Web:** www.latelier-du-pain.com



Wine Dining Sakura

Based on its motto "hoping as many customers as possible can casually enjoy wines and meals," the Italian restaurant Sakura Budoshu Shokudo (wine dining), located in the same building as the Wine Shop Sommelier (see entry at right), is a wine restaurant as well as standing bar.

Handmade pizza available from ¥700 is baked in an original kiln in the open kitchen. Every morning, fish and vegetables are received directly from fishers and farmers, and offered in menus of the day.

Other Italian dishes, including pasta, spare ribs, 22 kinds of glass wine and 56 kinds of bottled wine are available. These wine offerings are available at the Wine Shop Sommelier and just as at sister restaurant Le Petit Marché, customers can buy their favorite at the wine shop and drink it at Sakura for a ¥2,000 corkage fee.

In the evening, the lighting turns into a sakura cherry blossom color at the standing bar, a popular feature for many patrons. At the "communication table," people can enjoy chatting with friends and make new ones.

21 Roppongi Building. Open daily, Tue.-Sat., 11 a.m.-5 a.m., Sun., Mon. and holidays 11:30 a.m.-11:30 p.m. **Tel:** 03-5786-3939 **Web:** www.japanrestaurant.net/restaurant_info.php?id=334

Le Petit Marché

Le Petit Marché is a French restaurant collaborating with Wine Shop Sommelier and bakery L'Atelier du Pain.

The chefs at Le Petit Marché follow traditional French cooking techniques while seeking originality. They visit farmers to see the vegetables and livestock to buy fresh, high-quality ingredients. Also, the meat bought is matured at the restaurant.

Customers can bring wine bought at Wine Shop Sommelier (see entry below) to Le Petit Marché and drink it there by paying a ¥2,000 corkage fee.

At dinner, *kuroge wagyu* steak is priced from ¥800 per 50 grams, and can be served in the size of one's choice. Pork from prestigious brand names starts from ¥500 per 50 grams. About two dozen kinds of glass wine start from ¥440 a glass, and more than 50 kinds of bottled wine typically range in price between ¥2,200 and ¥4,000.



21 Roppongi Building, 2F. Open daily, lunch 11:30 a.m.-3 p.m., dinner 5:30-11:30 p.m., Sat., Sun., holidays 11:30 a.m.-11:30 p.m. **Tel:** 03-3401-2929 **Web:** www.le-petit-marche.net

Wine Shop Sommelier

Wine Shop Sommelier has as many as 800 kinds of wine at its store that takes up three floors, from the basement to the second floor, of a building in Roppongi, Tokyo. The store buys directly from producers and thus can provide customers with good-condition wine in a short time for reasonable prices.

The shop is housed in a building owned by the operating company, enabling it to cut costs further. It sells every level of wine, such as gold-medal-winning Bordeaux, table wine to great wines and vintages from around the world, at some of the lowest prices in Japan. The shop also sells cheese, prosciutto, ham and cakes for takeout at affordable prices as the items are also directly imported. Despite the low prices, the shop sometimes has "super sale" campaigns.

On the second floor of the same building are two sister shops listed in this section: Le Petit Marché, a French restaurant, and L'Atelier du Pain, a bakery. Sakura Budoshu Shokudo (see entry at left) is also in the building.



Edomae Gatten-zushi

Located a 30-second walk from the Roppongi intersection on a convenient side street is this authentic sushi restaurant.

Inside the restaurant, the atmosphere is vibrant with the vigorous sound of staff calling out "Gatten-shochi" ("Very well" or "Right you are" in Edo Period Japanese).

Fresh and seasonal products from all over the world are selected by sushi chefs and high-quality sushi is offered every day.

Some of the recommendations are *chu-toro* (medium fatty tuna) at ¥130 per piece and Norway salmon at ¥130 per piece. California and other sushi rolls are available, too.

At select times, the restaurant holds a tuna carving performance in front of customers.

Various sake that go well with sushi are available and customers may just find their favorite. Since the restaurant opens until late at night, people can drop in after visiting the busy Roppongi entertainment district.



Open daily, 11:30 a.m.-3 p.m., 5 p.m.-4 a.m. Mon.-Sat., 5 p.m.-3 a.m. Sun. and holidays. **Address:** Rocom Building 1F, 6-1-3 Roppongi, Minato-ku, Tokyo. A 1-minute walk from Exit 3 of Roppongi Station. **Tel:** 03-6438-1950 **Web:** www.rdc-gatten.com



Grand Hyatt Tokyo

Celebrating the season of giving, Grand Hyatt Tokyo in Roppongi is holding a special charity program called Sweet Christmas, through Dec. 25.

The lobby has been transformed into a Forest of Sweets to showcase the joys, *kizuna* (bonds) and hope exchanged between children in Tokyo and the children in the disaster-affected Tohoku region. The hotel's award-winning pastry chef, Masaki Okazaki, will decorate the lobby with his winning sugar showpiece as the key ornament. Other decorations will include those made by children in Tohoku as well as those from the Nishimachi International School in Tokyo.

Also, the hotel offers an accommodation plan called Sweet Christmas Charity Stay, through Dec. 25, from which 5 percent of the room revenue will be donated. Also for sale are hampers filled with the most popular treats from the hotel's boutique and a part of the revenue will also be donated. All donations will be sent to Kids Earth Fund to support the children in the Tohoku region.

Address: 6-10-3 Roppongi, Minato-ku, Tokyo. A 3-minute walk from Roppongi Station on the Tokyo Metro Hibiya Line, or a 6-minute walk from the station on the Toei Oedo Line. **Tel:** 03-4333-1234 **Web:** www.tokyo.grand.hyatt.jp

Kogentey

Located in the upscale residential district of Setagaya Ward, Tokyo, Kogentey offers top-grade Kobe beef for an unforgettable taste and experience.

Japanese are known for being particular about food. The beef served at the restaurant attracts many celebrities and people from all over the country. Customers can enjoy the luxurious richness of *teppanyaki*-style Kobe beef while dining amid the traditional Japanese garden with 140 years of history that is part of the restaurant.

A good place for business meetings, parties as well as weddings, private rooms are also available and customers can feel free to bring their children. Kobe beef courses start from ¥10,000 and the restaurant's special namesake course costs ¥18,000. A la carte, Kobe beef is available from ¥9,000 (100 grams) and seafood such as Japanese spiny lobster and abalone start from ¥6,500. **Mention you saw this in The Japan Times to receive a free glass drink per person.**



Open daily, 11:30 a.m.-2:30 p.m., 5-10 p.m. Closed Mondays. **Address:** 4-14-1 Tsurumaki, Setagaya-ku, Tokyo. A 7-minute walk from Tokyu Denentoshi Line Sakura-shinmachi Station, or a 20-minute taxi ride from Shibuya Station. **Tel:** 03-3425-0393 **Web:** www.kogentey.jp



Il Teatro

This upscale Italian restaurant on the third floor of Four Seasons Hotel Tokyo at Chinzan-so in Bunkyo Ward, offers authentic scents and flavors in the Milanese tradition.

Decorated with a glittering chandelier, elegant furniture and flower arrangements in a subdued interior, guests can spend a special dining moment while overlooking the

7-hectare historical Japanese garden of Chinzan-so. To celebrate the holiday season, the restaurant is offering a special Christmas dinner course called "La Stella Cometa," through Dec. 25. Using classic Italian and exclusive ingredients such as foie gras, caviar, lobster and panettone, the course offers special Christmas dishes arranged in the restaurant's original style: enjoy, roasted duck breast with port and black truffle sauce, or sautéed sea bream with Osetra caviar and Calvados cream sauce. The course is available from 5:30 p.m. to 9 p.m. at ¥18,000 per person, including tax but excluding a service charge. From Dec. 22 to 25, a choir will be performing at the restaurant as well.

Open daily, 6:30 a.m.-9 p.m. **Address:** Four Seasons Hotel Tokyo at Chinzan-so 3F, 2-10-8 Sekiguchi, Bunkyo-ku, Tokyo. A 10-minute walk from Edogawabashi Station (Exit 1a). **Tel:** 03-3943-6936 **Web:** www.fourseasons.com/tokyo

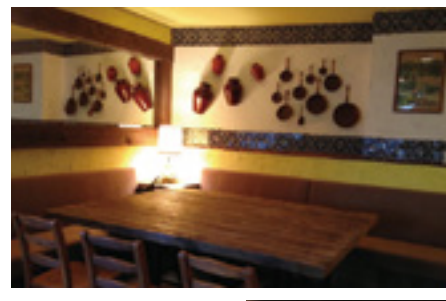
La Cocina Gabriela Mexicana

Close to Roppongi Station is this Mexican restaurant, which opened in October.

The restaurant says it is the first in Japan to offer authentic *carne asada* (Mexican grilled meat), in which a large cut of meat is vigorously grilled over a wood fire in a kiln set in the middle of the restaurant. Other traditional Mexican dishes, some never before seen in Japan, are available. Most of the ingredients, not only the meat, chili peppers and beans, but also the flour, seafood, vegetables and fruits, are from Mexico — creating its authentic Mexican taste.

In keeping with the localized taste, many wines at the restaurant are from Mexico and Central and South American countries.

Traditional Mexican cuisine is listed by UNESCO on the Representative List of the Intangible Cultural Heritage of Humanity.



Open daily, 5:30 p.m.-11:30 p.m. (10:30 p.m. last orders). Closed Sundays. **Address:** Clover Bldg. 2F, 7-15-10 Roppongi, Minato-ku, Tokyo. Close to Exit 4b of Roppongi Station. **Tel:** 03-5414-1700 **Web:** www.gabriela.jp



Hyatt Regency Tokyo

This holiday season, the Hyatt Regency Tokyo in Shinjuku will hold free gospel concerts for Christmas Eve, Christmas and New Year's Eve.

As it is a special time to share with family and friends, the hotel hopes to create memorable moments by inviting the Dreamers Union Choir. The gospel group has performed at venues such as the Ghibli Museum in Tokyo

and on the cruise ship Asuka II. They have also performed on an album by the Grammy Award winners Sounds of Blackness. The Christmas gospel concerts will be held on Dec. 24 and 25, from 6:30 p.m. to 7 p.m. and from 8:30 p.m. to 9 p.m. The countdown gospel concert on Dec. 31 starts from 11:30 p.m. and lasts into the New Year at 12:15 a.m.

The concerts will be held at the Atrium Lobby, decked with three gorgeous chandeliers, on the second floor of the hotel. Please feel free to stop by at any time during the performances to enjoy the vigorous, heartwarming music with a glass of wine offered as a welcome drink.

Address: 2-7-2 Nishi-Shinjuku, Shinjuku-ku, Tokyo. About a 4-minute walk from Nishi-Shinjuku Station or a 9-minute walk from Shinjuku Station. **Tel:** 03-3348-1234 **Web:** tokyo.regency.hyatt.com

The Ritz-Carlton, Tokyo

The Ritz-Carlton, Tokyo in Roppongi will hold special promotions for the upcoming festive season, through December and the New Year's holidays.

The hotel's signature restaurants, Azure 45 and Towers Grill, will offer special lunch and dinner menus. Customers can savor the special dishes while enjoying the splendid views of Tokyo.

At The Lobby Lounge & Bar, a large Christmas tree has been placed there to fit the holiday mood and a special afternoon tea is available through Dec. 25. Also, on New Year's Eve, a countdown party will be held at The Lobby Lounge & Bar. The first party will start from 7 p.m. and the second one will run from 10:30 p.m. Hors d'oeuvres, Champagne and special music performances will be offered.



Address: Tokyo Midtown 45F, 9-7-1 Akasaka, Minato-ku, Tokyo. Connected to Roppongi Station (Exit 8) or a 3-minute walk from Nogizaka Station. **Tel:** 03-6434-8711 **Web:** www.ritzcarlton.com/tokyo

Special giveaway

The **Four Seasons Hotel Tokyo at Marunouchi** is giving one lucky reader of The Japan Times Season's Hints supplement a voucher for dinner for two at the hotel's international cuisine restaurant ekki Bar & Grill.

The dinner course, worth ¥10,000 per person, will be prepared by the new executive chef, Sotiris Ananiadis, and his culinary team.

The voucher will be valid through **June 30, 2013**. To apply, use the adjacent entry form.



Entry form

Deadline Dec. 10 (Mon.) Please email The Japan Times with the information below with the subject line "Holiday Giveaway" or fill in this form and fax it to us: The Japan Times Crossmedia Sales Div. **Email:** jtad@japantimes.co.jp **Fax:** 03-3453-7085

Name: _____ **Address:** _____ **Tel:** _____ **Occupation/Nationality:** _____ **Prize requested: Four Seasons Hotel Tokyo at Marunouchi dinner voucher for two** **Note:** Only winners will be notified. Personal information will only be used to send prizes.