



PALACE HOTEL TOKYO

HOTEL FACT SHEET

OVERVIEW

The 290-room [Palace Hotel Tokyo](#) commands some of the city's most exclusive real estate and stands as heir to a legacy going back more than half a century as one of the city's most iconic hotels.

The contemporary Palace Hotel Tokyo is the anchor to a USD 1.2 billion mixed-use development - built entirely from the ground-up - which includes exquisite guestrooms, a constellation of restaurants & bars, Japan's only evian SPA and extensive meetings & events facilities.

Imbued with understated luxury, sophisticated restraint and subtle Japanese touches throughout, the wholly Japanese-owned and managed hotel was envisioned and developed as a tribute to *omotenashi* (Japanese hospitality) and design.

Drawing deeply from the country's history, culture and art, the much talked-about addition to Tokyo's hotel scene has redefined luxury in Japan with grace, elegance and authenticity. Within a year of its launch, the hotel was lauded by media around the world as one of the industry's most impressive debuts.

With its decades-long commitment to offering *omotenashi* at its finest, Palace Hotel presents guests with an unparalleled experience of Tokyo.

LOCATION

The hotel's singular moat-side setting across from the Imperial Palace gardens - a 3.5-square kilometer green space in the heart of the city - delivers an incomparable perspective on Tokyo's natural splendor and the skyline that surrounds from every single guestroom, its spa and nearly all of its restaurants and bars.

Claiming prime frontage at 1-1-1 Marunouchi, the hotel also offers its guests centrality in the prestigious Marunouchi business district.

Mere steps away is Marunouchi Naka Dori, a tree-lined shopping street tantamount to New York City's Madison Avenue and London's Bond Street - an increasingly popular dining and shopping destination for foodies and fashionistas alike.





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| ADDRESS | 1-1-1 Marunouchi Chiyoda-ku Tokyo 100-0005 Japan |
| TELEPHONE | +81 3 3211 5211 |
| OPENING DATE | 17 May 2012 |
| PRESIDENT | Mr. Mikito Aramaki |
| EXECUTIVE DIRECTOR & GENERAL MANAGER | Mr. Masaru Watanabe |
| HISTORY | The 23-story hotel succeeds two previous hotels, Hotel Teito and Palace Hotel, that occupied the same site from 1947 and 1961 respectively. Each was razed to make way for its successor. |
| ORIGINAL OPENING | 1 October 1961 |
| ACCOMMODATIONS | <p>278 guestrooms and 12 suites offer picture-perfect views of the Imperial Palace gardens & moats and the surrounding Tokyo skyline.</p> <p>Accommodations include guestrooms ranging in size from an ample 45 square meters to a spacious 255 square meters.</p> <p>Most of the hotel's rooms have open-style bathrooms with separate soaking tubs & showers, and more than half feature open terraces and balconies - a true rarity in Tokyo.</p> <p>With leafy carpet motifs and earthy color palettes throughout, the hotel's luxuriously cozy and contemporary interiors invoke its proximity to Tokyo's much-loved natural splendor.</p> <p>Its natural connections notwithstanding, all guestrooms come with modern exigencies such as complimentary wireless and wired high-speed Internet access, 46- to 60-inch LCD TVs, Blu-ray / DVD / CD players, VOIP telephones and built-in power sockets.</p> |





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IN-ROOM AMENITIES

Uniquely Japanese touches to the rooms include bath linens made in Imabari – a city in the Ehime prefecture of Japan well-known for the quality of its towel manufacturing since it began over 110 years ago – and high quality Jugetsudo brand teas by Maruyama Nori, a venerable Japanese brand founded in 1854 in Tokyo’s Tsukiji district.

Accompanying the Jugetsudo teas as part of the hotel’s in-room tea service presentation are tea cups handmade in Tochigi prefecture in the Mashiko-yaki style of pottery which dates back to Japan’s Nara period. The tea cup saucers originate from Sabae, a city in Fukui prefecture known for the emperor-commissioned Echizen lacquerware it began producing over 1,500 years ago.

Bath amenities include Parisian brand [Anne Semonin](#) for rooms and British brand [Bamford](#) for suites.

PUBLISHED RATES

JPY 52,000 - JPY 1,000,000
(Suites start at JPY 140,000)

ARCHITECTURAL FIRM

Mitsubishi Jisho Sekkei Inc.

LEAD INTERIOR DESIGN FIRM

GA Design International led by Terry McGinnity

RESTAURANTS & BARS

Much more than a complement to travelers’ stay experience, the hotel’s 10 [restaurants & bars](#) are emergent icons in one of the world’s most vibrant culinary scenes.

The French fine dining restaurant Crown is a collaboration with Patrick Henriroux, who operates the renowned two-star La Pyramide in Vienne, France.

Within the hotel’s Japanese restaurant Wadakura, the sushi operation is managed by Shinji Kanesaka, of the landmark one-star Sushi Kanesaka in Ginza.

And the Chinese restaurant Amber Palace is managed by Chugoku Hanten Group, which also operates Tokyo’s one-star Fureika.

Beyond these ambitions, the all-day dining restaurant Grand Kitchen and the hotel’s wonderfully situated bars & lounges round out Tokyo’s most dynamic eating and drinking collective.





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Restaurants & Bars
continued...

Each venue is an individually designed space that cultivates a mood of its own, from the brooding refuge of Royal Bar to the cheerful disposition of The Palace Lounge. None will remind you of the other, and each is worthy of exploration in due course.

Please refer to the Restaurants & Bars Fact Sheet at Palace Hotel Tokyo's [online Newsroom](#) for additional details.

IN-ROOM DINING

In addition to dining at any of the hotel's stand-alone eateries, guests of Palace Hotel Tokyo may turn to a wide-range of fare on the hotel's in-room menu, including selections from its three destination restaurants - Crown, Wadakura and Amber Palace.

evian SPA TOKYO

Occupying 1,200 square meters of space on the fifth floor, [evian SPA TOKYO](#) encompasses five treatment rooms, one spa suite and separate men's & women's relaxation lounges. French savoir-faire and Asian therapies set the stage for one of Tokyo's most refined spa experiences.

FITNESS FACILITY

The hotel's fifth floor is also home to an indoor swimming pool with Jacuzzi and outdoor terrace as well as a 127-square meter fitness center outfitted with equipment by Technogym and Life Fitness and a Kinesis System.

Please refer to the evian SPA TOKYO Fact Sheet at Palace Hotel Tokyo's [online Newsroom](#) for additional details.

MEETINGS & EVENTS

Eight multi-purpose rooms comprise Palace Hotel Tokyo's [meeting facilities](#) in addition to a formal boardroom that seats 28 and two smaller meeting rooms. The signature flourish in the main ballroom is a 7-meter tall by 22-meter wide window overlooking the picturesque Wadakura moat.

The hotel also has its very own wedding chapel - with views of the Imperial Palace gardens - and a Shinto shrine.

BUSINESS CENTER

A business center located on the 19th floor is accessible 24 hours a day by keycard and is reserved for use by in-house guests only.





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SHOPS & AMENITIES

As a complement to the hotel's 23 above-ground floors, the uppermost of four basement levels features 17 retail outlets – including [Sweets & Deli](#), the hotel's cake & pastry shop where the chocolate is homemade and the breads freshly baked.

This same level also provides direct underground passage to Otemachi Station, one of the city's major subway interchanges, and also the landmark Tokyo Station, the country's main subway, light rail and high-speed rail hub.

Via street level, Tokyo Station is a mere eight-minute stroll away.

WEBSITE

www.en.palacehoteltokyo.com

For room reservations, please contact:

+81 3 3211 5218 between 9:00 am - 6:00 pm (Tokyo time)

[Click here](#) to view our bespoke offerings & special promotions.

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