



PALACE HOTEL TOKYO

RESTAURANTS & BARS FACT SHEET

OVERVIEW

Much more than a complement to any traveler's stay experience, Palace Hotel Tokyo'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, **Grand Kitchen** and the hotel's wonderfully situated bars & lounges round out Tokyo's most dynamic eating & drinking collective.

Each venue is an individually designed space that cultivates a mood all 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.

CROWN

The original Palace Hotel's French restaurant Crown first opened in 1964. Today's [Crown](#) is bejeweled by a collaboration with Patrick Henriroux that was established in 2003. Occasionally throughout the year, Henriroux is on hand with the latest concepts from the contemporary French scene.

Poised and sophisticated, the restaurant's elegant design celebrates the feminine mystique. The curved motifs in the ceiling and along the walls echo the sensuous lines of a lady's evening attire.

While two walls of windows look out onto the gardens and cityscape of Marunouchi, indoors the views are no less compelling as Tokyo's best dressed exchange glimpses of the latest fashions from open-backed seats.





PALACE HOTEL TOKYO

Crown continued...

Designed by: DESIGN POST

Head Chef: Mr. Manabu Ichizuka

Location: 6th floor

Dress code: Semi-formal

Capacity: 64 seats in total, including 3 private dining rooms

Hours of Operation: Lunch 11:30 am - 2:30 pm
Dinner 5:30 pm - 10:00 pm

Telephone: +81 3 3211 5317

AMBER PALACE

Chugoku Hanten Group, which plates up some of the city's most exquisite Shanghainese & Cantonese cuisine at the one-star Michelin restaurant Fureika, is at the helm of [Amber Palace](#).

The restaurant's design evokes the magnificence of the Middle Kingdom. Antique wooden doors, imported from mainland China, admit diners to a wonderful world of silken walls, decorative ceramics and musical instruments, all imbued by a dreamy amber color scheme.

A garden of stones and leafy greenery on the outdoor terrace transitions the view to the Tokyo cityscape, itself a mix of the historic and the modern.

Designed by: GA Design International

Location: 5th floor

Dress code: Business casual

Capacity: 108 seats in total, including 5 private dining rooms

Hours of Operation: Lunch 11:30 am - 2:30 pm
Dinner 5:30 pm - 10:00 pm

Telephone: +81 3 5221 7788





PALACE HOTEL TOKYO

WADAKURA

Named for the eponymous moat outside its windows and also for the original Palace Hotel's flagship Japanese venue, Wadakura pays tribute to the country's cuisine in four distinct areas.

At [Sushi Kanesaka](#), Michelin Chef Shinji Kanesaka directs a top-flight team of the city's most sophisticated celebrants of sushi.

In [Tatsumi](#), a six-seat tempura bar presents some of the freshest and finest seafood from the famous Tsukiji Fish Market in a wonderfully cozy alcove off of the restaurant's larger space.

At [GO](#), the finest Japanese beef is prepared at the restaurant's two private teppanyaki grill areas.

And in Wadakura's [main dining room](#), selections include Japanese favorites from sukiyaki to shabu-shabu, with its seasonal kaiseki course menus the most popular by far.

As compelling as its menu is the interior design of Wadakura itself, from the textured walls elegantly crafted by master plasterer Naoki Kusumi to the intricate naguri-style of woodwork on the floors of the tatami-style private dining areas.

In the main dining room, one bank of windows drinks in one of the Imperial Palace's six moats while a neighboring stone wall, draped by a cascade of water, evokes the natural splendor that was and still is the essence of Japan.

Designed by: Wadakura by A.N.D.
Sushi Kanesaka by GJF

Executive Chef: Mr. Keiji Miyabe

Location: 6th floor

Dress code: Business casual

Capacity: 78 seats in total, including 9 private dining rooms

Hours of Operation: Lunch 11:30 am - 2:30 pm
Dinner 5:30 pm - 10:00 pm

Sushi Kanesaka: Lunch 11:30 am - 2:00 pm
Dinner 5:00 pm - 10:00 pm

Telephone: +81 3 3211 5322





PALACE HOTEL TOKYO

GRAND KITCHEN

The hotel's [all-day dining venue](#) feels more like three restaurants in one. The main, open dining area mirrors the atmosphere of a grand kitchen in a great residence.

Anchored at one end by a show kitchen and peppered throughout (during breakfast service) by specialty food stations set atop generous slabs of marble, the space is warmed by homey portraits of staff and a delightful chalk sketch of the Marunouchi skyline that surrounds.

This is the venue for power breakfasts, leisurely lunches and lively dinners when communal style sharing is sought.

Adjacent to the main area, the Garden Room is a cozy belvedere replete with whitewashed chairs and hanging plants throughout.

Beyond, an outdoor terrace on the edge of the moat has become one of Tokyo's finest and most sought-after al fresco dining venues.

Designed by: GA Design International

Executive Chef: Mr. Eiji Okamura

Location: Lobby level

Dress code: Casual

Capacity: 162 seats in total, including 2 private dining rooms

Hours of Operation:	Breakfast	6:00 am - 10:30 am
	Lunch	11:30 am - 5:30 pm*
	Dinner	5:30 pm - 11:00 pm

* Lunch course available until 2:30 pm on weekdays
and until 4:00 pm on Saturdays and Sundays.

Telephone: +81 3 3211 5364

THE PALACE LOUNGE [The Palace Lounge](#) is the most convivial eating and drinking venue in the hotel. An oversized fireplace defines one side of this lofty space while a grand white Steinway provides a grace note just opposite.

However spacious the lounge, the furnishings invite intimate exchange, from tête-à-têtes to parties of 8 - 10.



PALACE HOTEL TOKYO

The Palace Lounge
continued...

By day, kimono-clad staff serve 48 varieties of tea from a contemporary tea house situated within. Afternoon tea is an exquisite affair, presented in an elegant jyubako presentation of layered lacquered boxes delightfully filled with mini sandwiches, bite-size quiche, freshly baked scones, petits gâteaux, Japanese sweets and homemade chocolates.

Sunset cues the space's transformation into a live Jazz lounge, perfect for champagne & cocktails.

Designed by: GA Design International

Executive Chef: Mr. Eiji Okamura

Location: Lobby level

Dress code: Casual

Capacity: 76 seats

Hours of Operation: All-day Dining 10:00 am - midnight
Afternoon Tea 2:00 pm - 4:30 pm

Telephone: +81 3 3211 5309

LOUNGE BAR PRIVÉ

The sixth-floor's chic [Lounge Bar Privé](#) seats 51 inside and 25 on the terrace outside, offering a vantage on Tokyo's vibrant business district and Imperial Palace gardens by day and by night.

The green space beyond is echoed in the interior decor, in the branch-like metalwork behind the leaf-shaped bar, the tree trunk-brown velvet upholstery of cushions and chairs, and a carpet motif reflective of sunshine beaming through the trees.

The bar's cosmopolitan menu includes selections that are heartily American and decidedly French, with Japanese touches throughout – including a variety of salads, grilled beef, lamb and seasonal fish of the day.

Designed by: DESIGN POST

Head Chef: Mr. Manabu Ichizuka





PALACE HOTEL TOKYO

Lounge Bar Privé
continued...

Bartender: Mr. Sakae Ishikawa

Location: 6th floor

Dress code: Casual

Capacity: 76 seats in total

Hours of Operation: All-day Dining 11:30 pm - midnight
Afternoon Tea 2:00 pm - 4:30 pm

Telephone: +81 3 3211 5319

ROYAL BAR

On the main floor is [Royal Bar](#), a classic setting. Here, they're smoking cigars and mixing martinis the old-fashioned way.

The bar's plush velvet easy chairs and rich leather bar stools cultivate a conservative cool, as does the elegant woodwork, from the floor through the cabinetry to the ceiling.

Indeed, the bar itself is a meticulous restoration of the counter from the original Royal Bar (first opened in 1961) where Kiyoshi Imai, the hotel's first chief bartender and designer of the original bar counter, held court for years as 'Mr. Martini'.

Designed by: GA Design International

Executive Chef: Mr. Eiji Okamura

Bartender: Mr. Sakae Ishikawa

Location: Lobby level

Dress code: Casual

Capacity: 25 seats in total

Hours of Operation: Monday - Thursday 11:30 am - midnight
Saturday & Sunday 5:00 pm - midnight
(and public holidays)

Telephone: +81 3 3211 5318





PALACE HOTEL TOKYO

SWEETS & DELI

At [Sweets & Deli](#), the hotel's Chef de Pâtisserie takes charge of pastries, cakes and sweets. A dedicated chocolatier turns out an array of the finest confections. Indeed, many sweets and pastries encountered in the hotel's restaurants & bars can be found here.

Designed by: MEC Design International Corporation

Location: Basement level 1

Hours of Operation: Daily 10:00 am - 8:00 pm

Telephone: +81 3 3211 5315

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