



## PALACE HOTEL TOKYO

### QUINTESSENTIALLY TOKYO

~ Package Overview ~

**Package price:** JPY 6,000,000 – not inclusive of taxes and service charge

The [Quintessentially Tokyo](#) experience includes:

- 5 nights of accommodation for two in [Palace Suite](#)
- 3 days of bespoke, privately guided experiences of Tokyo
- 2 80-minute *Vitalizing Signature* spa treatments at [evian SPA](#)
- Choice of a prix-fixe *kaiseki* lunch or dinner for two at [Wadakura](#)
- Private, round-trip airport transfers
- Daily chauffeured private car service
- [Club Lounge](#) access & privileges

\*All of the above is based on double occupancy. Additional fees and restrictions apply to additional occupants.

\*All guided experiences are based on availability. Varying terms & conditions apply to each.

#### Art Tour

Your bespoke, full-day (8-hour) art tour is intended to present you with the rare opportunity to discover Tokyo's impressive, yet hard-to-navigate art scene with ease.

Under the umbrella of prestigious global art & culture curators Louise Blouin Media, members of [Blouin ARTINFO's Japan bureau](#) will consult with you prior to your arrival to design a bespoke full-day tour tailored entirely to your interests.

Depending on guide availability as well as your areas of interests, it will be led either by a Blouin ARTINFO editor with expertise in the relevant genres or period or an aficionado of equal caliber.

In addition, you will receive a copy of *'The Art of Palace Hotel Tokyo'* book.

\*The package does not include expenses such as museum & gallery admissions, meals, souvenirs, etc.

#### Foodie Excursion

Guide options include:

- [John Gauntner](#). The world's foremost non-Japanese authority on *sake*, this 'Sake Evangelist' is a certified Master of Sake Taster and has been instrumental in *sake's* introduction outside of Japan.



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- [Steve Trautlein](#). American foodie, journalist and editor based in Tokyo for over 15 years, Trautlein reports on the nation's culinary landscape for *The Japan Times*, among others.
- [Yukari Sakamoto](#). Chef, sommelier and *shochu* advisor, Sakamoto is the author of *Food Sake Tokyo*, an indispensable guide to Japanese food and Tokyo's culinary scene.

Each experience will be entirely customized, with the intent to illuminate Japan's fascinating relationship with food and drink and satisfy your interests, whether they extend to all-Michelin-star stops, Japan's more casual fare, or classic eateries famed for perfecting a single dish over the decades.

The highlight is the opportunity to savor Tokyo's good eats in the company of the foodie personality of your choice. Touring lively Tsukiji Fish Market and an epicurean *depachika* food hall with Yukari Sakamoto, exploring Japan's *b-kyu gurume* ('b-grade gourmet') with Steve Trautlein, and tipping *sake* while *izakaya*-hopping with John Gauntner are just some of the experiences to be had.

\*Duration of the experience will vary, based on the guide chosen and the excursion requested.

\*Additional fees may apply if you choose to experience more than one excursion.

\*The package includes only the guide fees. Expenses such as meals, beverages, souvenirs, etc. are not included.

### Cultural Introduction

Your half-day (4-hour) session with an expert on Japanese culture & etiquette is designed to help you navigate Japan's deeply rooted, and sometimes complex, customs and traditions.

As bespoke as the art and foodie experiences, this component of the Quintessentially Tokyo package also comes with an expert who will be entirely at your disposal, whether you would simply like an introduction to good etiquette and basic Japanese, or some expert advice on gift-giving and dining best practices as well, among other tips.

And the experience can be had in the setting of your choosing, whether you would like to have a hands-on introduction to dining etiquette over an actual Japanese meal, advice on choosing, wrapping and presenting gifts while shopping for souvenirs to take home, or an introducing to basic Japanese while enjoying a walking tour of some of Tokyo's most colorful neighborhoods.

\*The package includes only the guide fees. Expenses such as meals, beverages, souvenirs, etc. are not included.

### Akoya Pearl

The Japanese *akoya* pearl which you will receive as part of the package will be a single, unset, 8-millimeter pearl to do with as you wish – whether you would like to set it in a custom ring, design a pair of earrings with it, or place it in an entire string to create a bespoke necklace.

\*The package does not include the cost of any jewelry design.