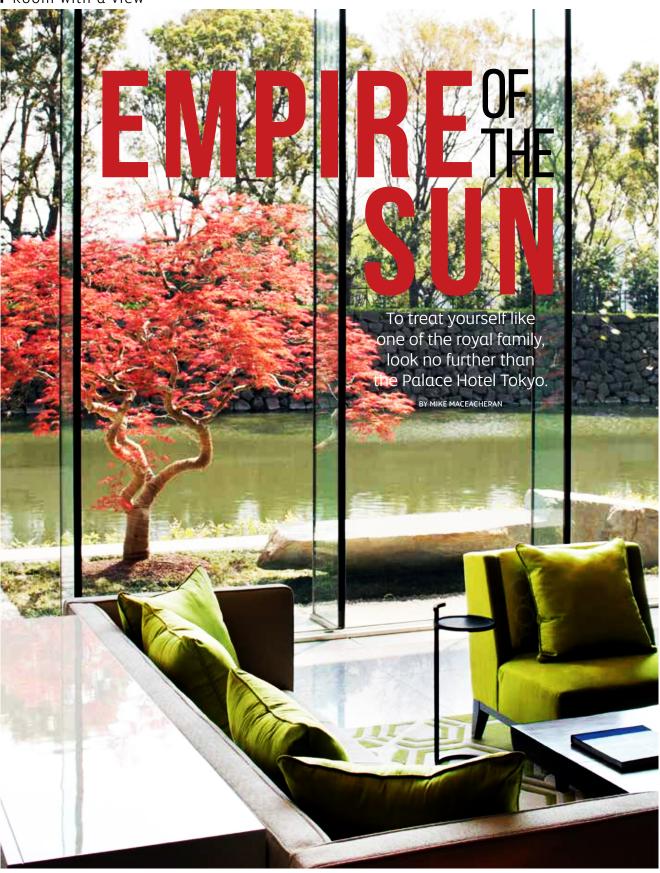
Travel Room with a view



Travel Room with a view









THE LOCATION

Tokyo's speciality is five-star hotels (Aman, Ritz-Carlton, and Andaz have all opened in recent years), but few fall into the same super-luxe category as the Palace Hotel Tokyo. In the heart of the economic and retail hub of Marunouchi, a five-minute stroll from the gardens of the actual Imperial Palace from where Emperor Akihito is expected to soon abdicate, it is an unashamed head-turner. If you plan to spend most of your time in central Tokyo – rather than the frenetic sweatboxes of Shinjuku or Shibuya – there really is no better location. It's within walking distance of the grand brick facade of Tokyo Station and has subterranean access to the kind of mega-mall skyscrapers for which the Japanese capital has become so famous. Some people want a no-frills hotel in Tokyo; others have far grander ambitions and demand a palace.

THE HOTEL

While its immediate surroundings smack of heritage, the Palace Hotel Tokyo is anything but an ode to old Japan. A modern 290-room skyscraper with balcony views across the Wakadura Fountain Park to the moat and Emperor's gardens, its understated design is at odds with Tokyo's frenetic pace. It is minimalist, sophisticated and cool, with an Evian spa and hints of modern art worthy of wall space in the striking museums of the Roppongi Art Triangle across town.

THE FOOD

The real star is its warren of sixth-floor Japanese restaurants, a maze of tiny six- to eight-seater snug dining spaces including kitchens devoted to prime sushi sampling (Sushi Kanesaka), tempura (Tatsumi) and teppanyaki (GO). In total, there are ten restaurants, including the flamboyant Crown, a French-Japanese collaboration with Patrick Henriroux, chef of the Michelin-starred La Pyramide in Vienne, France. Next door you'll find yourself in old world China, dining on Shanghainese and Cantonese in the Amber Palace. Considered together, the word 'ambition' doesn't do it justice.

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