



## 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 destinations in and of themselves in one of the world's most vibrant culinary scenes.

At **Crown**, a talented culinary team meticulously trained in the French culinary arts presents French fine dining while the hotel's Japanese offerings include exquisite *kaiseki* at **Wadakura**, mouth-watering teppanyaki at **GO**, delectable tempura at **Tatsumi** and top-flight sushi at **Sushi Kanesaka**.

And the one Michelin-starred restaurant **Amber Palace** managed by Chugoku Hanten Group serves up some of the city's finest Chinese in its refined setting while the airy **Grand Kitchen** serves as the hotel's lively, all-day dining outpost.

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** and the chic allure of **Lounge Bar Privé**.

#### CROWN

The original Palace Hotel's French restaurant Crown first opened in 1964. Today's [Crown](#), like its predecessor, is 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 Tokyo's best dressed exchange glimpses of the latest fashions from open-backed seats, two walls of windows looking out onto the gardens and cityscape of Marunouchi offer views that are no less compelling.

Designed by: DESIGN POST

Location: 6<sup>th</sup> 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

E-mail: [crown@palacehotel.jp](mailto:crown@palacehotel.jp)





## 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 separate dining areas within its walls.

In the [main dining room](#), selections include favorites from *sukiyaki* to *shabu-shabu* as well as exquisite *kaiseki* course menus designed to present the best of each season.

At [Tatsumi](#), a six-seat tempura bar presents some of the freshest and finest seafood from famous Tsukiji Fish Market while at [GO](#), the freshest bounty from land and sea are sliced, seared and served up in two separate teppanyaki grill areas.

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

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 views of one of the Imperial Palace gardens' six moats while a stone wall draped by a cascade of water further evokes Japan's natural splendors.

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

Executive Chef: Mr. Keiji Miyabe

Location: 6<sup>th</sup> 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

E-mail: [wadakura@palacehotel.jp](mailto:wadakura@palacehotel.jp)





## PALACE HOTEL TOKYO

### AMBER PALACE

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

The restaurant's design evokes the magnificence of the Middle Kingdom. Antique wooden doors, imported from mainland China, welcomes patrons 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: 5<sup>th</sup> 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

E-mail: [info589@chuugokuhanten.com](mailto:info589@chuugokuhanten.com)

### GRAND KITCHEN

The hotel's [all-day dining restaurant](#) feels more like three dining venues 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 a wood-burning oven in which the day's selection of fresh breads are ever so lightly toasted, as well as a see-through fireplace which looks into the adjacent Palace Lounge.

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

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

And 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.





## PALACE HOTEL TOKYO

### GRAND KITCHEN continued...

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: 6:00 am -11:00 pm

Telephone: +81 3 3211 5364

E-mail: [grandkitchen@palacehotel.jp](mailto:grandkitchen@palacehotel.jp)

### 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'.

The intimate spot's current Chief Bartender Manabu Ohtake topped 10,000 competitors to be named the 'World's Best Bartender' in 2011 by leading beverage company Diageo.

Designed by: GA Design International

Executive Chef: Mr. Eiji Okamura

Location: Lobby level

Dress code: Casual

Capacity: 25 seats in total





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

Telephone: +81 3 3211 5318

**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 groups of 8 - 10.

By day, kimono-clad staff serve afternoon tea, an exquisite affair presented in an elegant *jyubako* of layered lacquered boxes delightfully filled with selections that change with the seasons, including mini sandwiches, freshly baked scones, petits gâteaux, Japanese sweets and homemade chocolates.

Sunset cues the space's nightly 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: 1:00 pm - 4:30 pm on weekdays  
2:00 pm - 4:30 pm on weekends & public holidays

Telephone: +81 3 3211 5309





## PALACE HOTEL TOKYO

### 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 its 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 and the shadow effect it creates.

The bar's cosmopolitan menu includes selections that are heartily American and decidedly French, with Japanese touches throughout – including a variety of salads and sandwiches.

Privé's French-inspired afternoon tea presentation echoes the beauty of the natural setting that surrounds, ever-changing with the seasons.

Designed by: DESIGN POST

Location: 6<sup>th</sup> 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

### SWEETS & DELI

At [Sweets & Deli](#), the hotel's Chef de Pâtisserie takes charge of pastries, cakes and sweets while a dedicated chocolatier turns out an array of the finest confections. Indeed, many sweets and pastries served 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





## PALACE HOTEL TOKYO

### WEBSITE

[www.en.palacehoteltokyo.com](http://www.en.palacehoteltokyo.com)

### MEDIA CONTACTS

#### **Southeast Asia & Hong Kong**

Balcony Media Group  
Karryn Miller  
kmiller@balconymediagroup.com

#### **Japan**

Palace Hotel Tokyo  
Public Relations  
press@palacehotel.jp

#### **United Kingdom**

Cedar Tree PR  
Frangelica Flook  
frangelica.flook@cedartreepr.com

#### **USA**

Balcony Media Group  
Jessica Lawrence  
jlawrence@balconymediagroup.com

#### **All other regions**

Berkati Marketing Communications  
Tiana Kartadinata  
tkartadinata@berkati.com

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