



## PALACE HOTEL TOKYO

### RESTAURANTS & BARS FACT SHEET

#### OVERVIEW

Overseen by Executive Chef Masatoshi Saito, Palace Hotel Tokyo's 10 [restaurants & bars](#) are destinations in and of themselves in one of the world's most vibrant culinary scenes.

Contemporary *French haute cuisine* is served at the fine dining restaurant **Esterre** while the hotel's Japanese offerings include *kaiseki* at **Wadakura**, teppanyaki at **GO**, tempura at **Tatsumi** and sushi at **Sushi Kanesaka**.

And at the one Michelin-starred restaurant **Amber Palace** managed by Chugoku Hanten Group, some of the city's finest Chinese is served up 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 of 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**.

#### ESTERRE

As heir to Palace Hotel Tokyo's 55-year commitment to French cuisine, the modern French restaurant [Esterre](#) debuted in November 2019 in partnership with DUCASSE Paris.

Pivoting from a new contemporary approach to *haute cuisine*, the restaurant seeks out the most sustainable, local, and organic ingredients from around Japan and applies French culinary techniques to their preparation. The distinctive, natural flavours of the country's *terroir* (land and sea) inform each and every dish.

Esterre is the first collaboration between a Japanese hotel and Ducasse Paris – with ownership and management by Palace Hotel Tokyo and involvement by Ducasse Paris, from its overall concept to its design elements and its recipes.

Designed by: SIMPLICITY

Chef de Cuisine: Martin Pitarque Palomar

Chef Pâtissier: Thomas Moulin

Location: 6<sup>th</sup> floor

Dress code: Smart elegant

Capacity: 60 seats in total, including 3 private dining rooms

Hours of Operation: Lunch 11:30 am - 2:00 pm  
Dinner 6:00 pm - 9:30 pm

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ESTERRE  
continued...

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

### 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](#), 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: 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 - 9:30 pm

Sushi Kanesaka: Lunch 11:30 am - 2:00 pm  
Dinner 5:00 pm - 9:30 pm

Telephone: +81 3 3211 5322  
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### 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 - 9:30 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.

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### GRAND KITCHEN continued...

Executive Chef: Akira Taniguchi

Pastry Chef: Masaharu Mizuno

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.

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 manager and 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

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)

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**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: Akira Taniguchi

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

**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 natural landscape beyond is echoed in its interior decor in 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 presents contemporary and traditional approaches to popular dishes – including those that are heartily American, such as sandwiches and burgers, as well as Japanese selections by the team of Wadakura, such as wagyu beef croquettes and other, more traditional, local comfort foods.

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### LOUNGE BAR PRIVÉ continued...

Crafted by Esterre's Chef de Cuisine Martin Pitarque Palomar and Chef Pâtissier Thomas Moulin, Privé's French-inspired afternoon tea presentation reflects hints of the French restaurant – modern & elegant.

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

Executive Pastry Chef: Osami Kubota

Location: Basement level 1

Hours of Operation: 10:00 am - 8:00 pm (daily)

Telephone: +81 3 3211 5315

### WEBSITE

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

For the latest news, press releases and fact sheets, please visit our [online Newsroom](#).

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