



PALACE HOTEL TOKYO

RESTAURANTS & BARS FACT SHEET

OVERVIEW

With Executive Chef Masatoshi Saito at the helm, Palace Hotel Tokyo's 10 [restaurants & bars](#) are destinations in and of themselves in one of the world's most vibrant and sophisticated 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.

At Amber Palace, managed by Chugoku Hanten Group, some of the city's finest Chinese is served up in a 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

The one Michelin-starred [Esterre](#) debuted in November 2019 as heir to Palace Hotel Tokyo's over half-a-century devotion to showcasing French cuisine.

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

The contemporary French restaurant sources the highest-quality sustainable and organic ingredients from growers throughout Japan. The distinctive, natural flavors of the country's *terroir* are highlighted through the use of French culinary techniques.

Esterre's wine cellar boasts some 4,800 bottles and encompasses over 500 vintages – of which French labels dominate. Its collection presents one of the most impressive in the city. Its vast array of premium wines include very rare ones such as the Krug - Clos D'Ambonnay and Romanee-Conti Grand Cru - Domaine De La Romanee-Conti. Organic, natural and bio-wines as well as premium Japanese sake are also available upon request.

As overseer of Palace Hotel Tokyo's entire wine cellar, award-winning Chief Sommelier Takamasa Sato helps curate the collection at Esterre in addition to selections particular to each of the restaurants and bars managed by the property. He serves as one of five sommeliers deployed throughout the hotel.

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ESTERRE continued... Esterre's Chief Sommelier, Yuichi Nemoto, brings to the table over two decades of experience as a sommelier, including a long run at Esterre's predecessor, Crown, and time spent training at the renowned, two Michelin-starred La Pyramide in Vienne, France.

Interior design by: SIMPLICITY

Chef de Cuisine: Martin Pitarque Palomar

Chef Pâtissier: Thomas Moulin

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 Toyosu Fish Market while at [GO](#), the freshest bounty from land and sea are sliced, seared and served up in two intimate teppanyaki grill areas.

At [Sushi Kanesaka](#), Chef Shinji Kanesaka oversees 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.

Interior designs by: Wadakura by A.N.D.
Sushi Kanesaka by GJF

Chef: Keiji Miyabe

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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.

Interior design by: G.A Group

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 by specialty food stations set atop generous slabs of marble (during breakfast service), the space is warmed by a large, see-through fireplace which peeks into The Palace Lounge next door.

Adjacent to the main dining area, Grand Kitchen's 'Garden Room' is a cozy belvedere replete with whitewashed chairs and hanging plants throughout. And beyond, an outdoor terrace on the edge of Wadakura moat has become one of Tokyo's most sought-after al fresco dining venues.

The property's rich heritage and the role its culinary team played in shaping the country's French food scene lives on in Grand Kitchen's menu. Chef Tokusaburo Tanaka, the first Chef de Cuisine of the original Palace Hotel, trained in the French culinary arts under the legendary Auguste Escoffier at the Ritz in Paris. Tanaka brought several of the master's recipes back to Japan, including the classic Sole Bonne Femme dish which, ninety years on, is offered at Grand Kitchen. Chef Tanaka went on to become a pioneer in French cuisine in Japan, authoring the country's first Japanese-language guide on French cooking techniques.

Interior design by: G.A Group

Chef: Takashi Ichimura

Pastry Chef: Ryo Takahashi

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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 rich leather easy chairs and bar stools cultivate a conservative cool, as does the elegant woodwork throughout - 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 legendary Kiyoshi Imai, the hotel's first chief bartender and designer of the original bar counter, held court from 1961 to 1984 as 'Mr. Martini'. Imai's mixology was renowned in Tokyo and his legacy carries on through the numerous top bartenders he mentored over the years.

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.

Interior design by: G.A Group

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.

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.

Interior design by: G.A Group

Chef: Takashi Ichimura

LOUNGE BAR PRIVÉ

Located on the sixth floor and featuring an outdoor terrace, the chic [Lounge Bar Privé](#) presents a unique vantage on Tokyo's flourishing Marunouchi district and Imperial Palace gardens by day and by night.

The natural landscape beyond is echoed in its interior décor, with its tree-trunk-brown velvet upholstery and a carpet motif reflective of sunshine beaming through the trees and the alluring shadow effect it creates.

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LOUNGE BAR PRIVÉ continued...

The bar's cosmopolitan menu presents contemporary and traditional approaches to popular dishes – including those that are heartily American, such as sandwiches and sliders, as well as Japanese selections by the team of Wadakura, such as wagyu beef croquettes and other, more traditional, local comfort foods.

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.

Interior design by: DESIGN POST

SWEETS & DELI

At [Sweets & Deli](#), the hotel's pastry chef takes charge of pastries, cakes and sweets while a dedicated chocolatier turns out an array of the finest confections. Indeed, many of the popular sweets and pastries served in the hotel's restaurants & bars can be found here.

The patisserie extended its reach in March 2022 with the unveiling of Palace Hotel Tokyo Sweets Boutique, a standalone outpost at Tokyo's famed Isetan department store in Shinjuku, where selections will include limited-edition cakes available only at that location.

Interior design of Sweets & Deli by: MEC Design International Corporation

Pastry Chef: Osami Kubota

WEBSITE

www.en.palacehoteltokyo.com

For the latest news, press releases and fact sheets as well as a detailed list of awards & accolades, please visit our [online Newsroom](#).

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