



PALACE HOTEL TOKYO

MARC MATSUMOTO

~ BUILDING BENTOS WITH A BENTO MASTER ~

Host of NHK's popular cooking show 'Bento Expo' and author of "Ultimate Bento", Marc Matsumoto has spent nearly a decade sharing Japanese bento-making culture with the world. For the first time ever, he has partnered with Palace Hotel Tokyo to offer guests a private bento-making class in his sleek kitchen studio just outside of central Tokyo.

The experience, in Marc's words...

Our bento adventure begins with a 12-minute walk to a local grocery, where I'll share my tips on how to shop for making a bento. I will answer any questions you may have, and it's a great opportunity to purchase ingredients you want to bring home.

Once we're back in the studio, get ready to immerse yourself in the fascinating history of bento, explore the various styles of bento boxes, and delve into the harmonious blend of colors, flavors, and textures that make bento such a delightful portable meal. Then, you'll go hands-on as I guide you through preparing a main dish and sides featuring the freshest seasonal produce, all tailored to your dietary needs.

Finally, you'll learn how to pack the foods we prepared into a handcrafted wooden bento box. This is an art in and of itself, and after learning the basics, you'll have the chance to express your own unique style. The highlight of the day comes as we sit down together to enjoy our bento box and savor the delicious results of your efforts.

This family-friendly experience is a hands-on feast for the senses. Adults will go home with a gift bag including your wooden bento box and a copy of "Ultimate Bento", while children receive a child-sized bento box and fun decorative items to personalize their culinary creations.

Fee ranges from USD 1,675 (for one adult) to USD 2,360 (for two adults & two children), not inclusive of transportation between the hotel and the kitchen studio.

