



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.

At the contemporary French restaurant, Chef de Cuisine Kei Kojima sources the highest-quality sustainable and organic ingredients from the local market in his hometown of Kamakura as well as 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 includes very rare ones such as the Krug - Clos D'Ambonnay and Romanée-Conti Grand Cru - Domaine De La Romanée-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 Chef 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.





PALACE HOTEL TOKYO

ESTERRE continued... Interior design by: SIMPLICITY

Chef de Cuisine: Kei Kojima

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.

The interior design of Wadakura is as compelling as its menu, 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

Head Chef: Shingo Izumi

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, welcome 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





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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

ROYAL BAR

On the main floor is [Royal Bar](#), a classic setting. Here, they're 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 'Diageo Reserve World Class Bartender of the Year' in 2011.

Interior design by: G.A Group



PALACE HOTEL TOKYO

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 on lacquerware ‘stones’ handcrafted from wood into individual pieces at artisan Akito Akagi’s studio in Ishikawa prefecture. Seasonal savory and sweet items include mini sandwiches, freshly baked scones, petits gâteaux and Japanese sweets.

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.

Overseen by Wadakura’s kitchen next door, its menu features casual fare with an upscale twist with selections such as *wagyu* croquette, *zumi* crab & avocado sandwich and *wagyu* filet.

Served bento-style in a quartet of porcelain and pine-tree boxes with the same exquisiteness of Wadakura’s *kaiseki* presentation, the signature Japanese ‘*Soso Kimam?*’ offers the perfect opportunity to have a taste of the season’s best in Lounge Bar Privé’s more relaxed setting.

Interior design by: DESIGN POST

SWEETS & DELI At [Sweets & Deli](#), the hotel’s Executive Pastry Chef Osami Kubota 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.

Since March 2022, the patisserie has extended its reach with the unveiling of Palace Hotel Tokyo Sweets Boutiques – standalone outposts at famed Tokyo department stores Isetan in Shinjuku and Mitsukoshi in Nihonbashi.

Interior design of Sweets & Deli by: Whighender



PALACE HOTEL TOKYO

WEBSITE www.en.palacehoteltokyo.com

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