

news release

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NOMA AT MANDARIN ORIENTAL, TOKYO EXTENDS FOR TWO WEEKS

The world's #1 restaurant extends Tokyo visit due to overwhelming demand.

Hong Kong, 8 October 2014 – [Mandarin Oriental, Tokyo](#) is delighted to announce that Noma at Mandarin Oriental, Tokyo will be extended for two more weeks due to overwhelming demand. Noma at Mandarin Oriental, Tokyo will now be open from 9 January to 14 February 2015 except for Sundays.

Guests who are currently on the waitlist will be contacted and given first priority to book over the next 5 business days. After reaching out to the current waitlist, new reservations will be accepted from 17 October 2014, with lunch reservations as well as private dining room bookings for both lunch and dinner being accepted via Noma's website at <http://noma.dk/japan> and reservations for the accommodation package including dinner available on the hotel's website at www.mandarinoriental.com/tokyo.

Chef René Redzepi and his culinary team who are being supported by the chefs from Mandarin Oriental, Tokyo, are currently in Japan learning about Japanese cuisine and searching for a variety of Japanese ingredients to include in the menus, which have yet to be determined.

“We are very pleased to be able to extend this one-of-a-kind culinary adventure at Mandarin Oriental, Tokyo to a wider audience,” said Anthony Costa, General Manager. “We are delighted to be working with Chef Redzepi and his team, and feel sure guests will thoroughly enjoy the unique experience,” he added.

Chef René Redzepi also commented, “We are incredibly honoured by the demand we have received so far and are extremely excited to be able to welcome more guests to our Japanese adventure.”

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Dinner at ‘Noma at Mandarin Oriental, Tokyo’ Package

Bookings for dinner can be made by booking the ‘*Noma at Mandarin Oriental, Tokyo*’ accommodation package online through the Group’s website at <http://www.mandarinoriental.com/tokyo/hotel-offers/noma/>. The package is for two guests and priced from JPY 154,000 plus tax and service charge, including one night of accommodation, dinner at ‘*Noma at Mandarin Oriental, Tokyo*’ on the night of stay, breakfast and a special commemorative gift. Guests who are unable to make an online reservation will automatically be added to Noma Wait List.

Lunch and Private Dining Room at ‘Noma at Mandarin Oriental, Tokyo’

Bookings for lunch and Private Dining Room can only be made online via Noma’s website at <http://noma.dk/japan>. Lunch at ‘*Noma at Mandarin Oriental, Tokyo*’ is JPY40,200 per person plus tax and service charge. A wait list will also be available via Noma at <http://noma.dk/japan>.

About Noma

Founded in 2003 by Chef René Redzepi, the Copenhagen restaurant Noma works with an intimate network of purveyors to develop a cuisine that expresses its region's culture and seasons. The small, 11-table restaurant is housed within an eighteenth-century warehouse along the city's harbor and serves a tasting menu consisting of 20 servings designed to give guests a clear and delicious sense of time and place.

Photography of Noma is available to download at <http://we.tl/AZE06B5Bj4>

About Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo’s visionary design and award-winning service has been recognised as the epitome of sophisticated luxury in the city. Superbly located in the prestigious financial district within the historical and cultural centre of Tokyo, the first Mandarin Oriental Hotel

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Group property in Japan embodies the best contemporary and time-honoured architectural splendour. The hotel features 178 luxuriously appointed guest rooms and suites, ten restaurants and bars and an award-winning spa situated within the soaring, Cesar Pelli-designed Nihonbashi Mitsui Tower. The site offers spectacular views of the city skyline while providing access to stately banquet and conference facilities within the adjacent Mitsui Main Building, a Japanese cultural-heritage property.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 45 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 15 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), the online version of [Mandarin Oriental Hotel Group](#)'s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our [Social Media](#) channels.

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