

information

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RESTAURANTS AND BARS AT MANDARIN ORIENTAL, TOKYO

Mandarin Oriental, Tokyo's twelve inimitable restaurants and bars, including a Michelin-starred restaurant, have enough versatility to suit any mood or occasion. Ten of the twelve establishments are located on the uppermost two floors of the 38-storey Nihonbashi Mitsui Tower, offering guests stunning views of the city and beyond, including TOKYO SKYTREE to the east, and the Mount Fuji to the west.

SIGNATURE: French Fine Dining (37th floor)

The restaurant is led by Chef Nicolas Boujéma, Senior Executive Sous Chef overseeing all the kitchen teams at Mandarin Oriental, Tokyo, and Chef de Cuisine at Signature French Fine Dining.

Chef Nicolas delights guests with classic French cuisine, based on traditional cooking techniques and the extensive culinary knowledge gained in his home country of France. While paying homage to the great chefs and recipes from the legacy of French gastronomy, Chef Nicolas adds his own contemporary twist. He would like guests to “experience traditional French cuisine and recipes – along with an authentic French fine-dining service – that will stay in their memories forever,” and this is what defines Signature.

The restaurant's glittering contemporary décor will delight guests and add to the luxury of savouring Chef Nicolas's dishes while enjoying stunning views across the city. Enhancing the fine-dining atmosphere, elegant silver screens provide stylish and intimate dining areas that are bathed in beautiful soft sunlight during the day and lit by Tokyo's sparkling skyline at night.

Operating hours:

Lunch: 11:30am – 3:30pm (1:30pm Last order)

Dinner: 6pm – 9pm (8pm Last order)

*Closed on Mondays and Tuesdays, except holidays.

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Number of seats: 72

Private room and semi-private room are available.

SENSE:

Cantonese Dining (37th floor)

Located on the 37th floor with exceptional views of Tokyo including Tokyo Skytree, Sense Cantonese Dining offers authentic Cantonese cuisine of the highest quality at all times under advocacy of two Chefs de Cuisine. Although their specialties differ, Chefs de Cuisine Takeshi Suzuki and Toshiyuki Nakama share the helm and a vision, namely to create authentic Cantonese cuisine that surpasses its homeland. Their skills and knowledge, respect and passion take menus to new heights in dishes including Barbecued Platinum Pork with Honey Glaze, Pork Belly and Baby Suckling Pig, Double-boiled Superior Broth with Abalone, Aged Scallop, Black Bone Chicken and Whelk, and Barbecued Kyoto Duck Served in Two Ways; Breast with Chinese Sweet Miso and Plum Sauce & Crispy Duck Skin Roll.

In addition to our à la carte menu, on weekends and public holidays we also serve a popular Dim Sum menu using Japanese seasonal ingredients, created meticulously by our Dim Sum Chef.

For those who love to explore bespoke wine pairing, our sommeliers offer you a special custom-made wine pairing set to accompany your ordered dishes as well as your preferences and requests. Spend an unforgettable moment enjoying these unique pairings, along with delectable Cantonese cuisine.

Operating hours:

Lunch (weekdays):	11:30am – 3pm (2:30pm Last order)
Lunch (weekends and holidays):	11:30am – 4pm (3:30pm Last order)
Dinner:	5:30pm – 9pm (8:00pm Last order)

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Number of seats: 70

Private room and semi-private room are available.

SUSHI SHIN

BY MIYAKAWA: Sushi (38th floor)

Sushi Shin by Miyakawa is the first Tokyo branch and sister restaurant of Hokkaido's Michelin three-star restaurant Sushi Miyakawa. This exquisite location on the 38th floor of the hotel features over 350 years old Hinoki cypress sushi counter, and a stunning view of TOKYO SKYTREE and the surrounding skyline. Guests enjoy observing and interacting with our master chefs as each dish is crafted before them from the world's selective ingredients, sourced daily from Hokkaido and Tokyo's Toyosu market.

The restaurant design is a visual delight featuring works commissioned by Chef Miyakawa from some of Japan's most famous artisans. Guests are greeted by a wooden "Edo Komon" screen crafted by Nobuo Tanihata, regarded as a living legend for his mastery of the "Kumiko" style woodworking technique developed 1,300 years ago. The wall centred behind the counter is a mesmerizing creation by Syuhei Hasado, Japan's most renowned "tsuchi-kabe" designer.

Operating hours:

Lunch: 12pm / 12:30pm / 1pm

Dinner: 5pm / 5:30pm / 6pm / 8pm

*Closed irregularly

*Reservations only

Number of seats: 9

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K'SHIKI:

Italian Dining (38th floor)

K'shiki brings bold Italian flavours to the heart of Tokyo. Situated on the 38th floor with a panoramic view of the city skyline and Mt Fuji, K'shiki offers delectable all-day comfort food for the urban gourmand.

Start the day with a delicious breakfast showcasing classic Western and Japanese fare.

For a relaxed and refined lunch or dinner, chefs craft Italian special cuisine into contemporary creations that celebrate classic Italian flavours. Alternatively, choose from the menu's selection of antipasti, pasta and the freshest fish and meats.

Operating hours:

Breakfast:	7am – 10:30am (10am Last order)
Lunch:	11:00am – 3:30pm (2:30pm Last order)
Dinner:	5:00pm – 9pm (8:30pm Last order)

Number of seats: 100

**THE PIZZA BAR
ON 38TH:**

Pizza Bar (38th floor, within K'shiki)

*Michelin Guide Tokyo 2022 Bib Gourmand dining

For the ultimate Italian fare head to The Pizza Bar on 38th for sizzling pizzas created at your counter by our master pizza maker (pizzaiolo) and served straight from the brick oven. Executive Chef Daniele Cason creates two types of pizza dough that maximizes fusion with ingredients: "Regero", which has a light taste and excellent compatibility with tomatoes, and "Saporito", which has a rich flavour that enhances the taste of cheese. Both are made with Italian organic flour using just one gram of yeast and 80% water for a 48-hour fermentation to create the best harmony with seasonal ingredients.

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Highlights include classic Bufala, a celebration of simple traditional flavours made with fresh Buffalo mozzarella, tomato and basil atop a perfectly baked pizza crust. Pizzas are served at an exclusive 8-seat marble top bar for an Italian twist on the classic Chef's Table.

*Three slices in the Top Italian Restaurants by Gambero Rosso

Operating hours:

Lunch: 11:00am – 3:30pm (2:30pm Last order)

Dinner: 5:00pm – 9:00pm (8:30pm Last order)

Number of seats: 8

**ORIENTAL
LOUNGE:**

Lounge (38th floor)

Lying just off our main lobby on the 38th floor, our Oriental Lounge forms the nucleus of the hotel. Meet friends or spend time on your own accompanied by stunning city views and a wonderful menu. We offer afternoon tea, freshly brewed coffees, cocktails and as well as a selection of the finest liquors from around the world. Original ceiling lights warm the mood whilst the spectacular city lights glitter through the floor to ceiling glass windows.

Operating hours:

Sunday to Thursday: 12pm – 9pm (8:30pm Last order)

Friday and Saturday: 12pm – 10:30pm (9:30pm Last order)

Number of seats: 74



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TAPAS

Molecular Cuisine (38th floor, within Oriental Lounge)

MOLECULAR

*Michelin Guide Tokyo 2022 one-star dining.

BAR:

Molecular cuisine disassembles familiar dishes and reintegrates taste, flavour, texture, and temperature, combining with other ingredients and using new cooking approaches. The concept at Tapas Molecular Bar, a counter-style restaurant which is exclusively limited to eight guests, has been created by Chef de Cuisine Kento Ushikubo. Having majored in Art, Chef Kento's unique background inspires his passion for creative gastronomy, presenting "an art gallery of dishes that stimulates the five senses and the imagination".

He takes guests on a culinary tour, with a visual feast like works of art and with flavours from around the world, using tools and techniques that wouldn't be out of place in science labs or artists' studios. To complement the experience, dishes are carefully paired with fine drinks selected by our restaurant's sommelier or meticulously crafted by our bartender. "Eating evokes more than just the five senses. A dining experience in a restaurant is the most complex form of art," says Chef Kento. Based on this, his philosophy, he incorporates classic, modern, global technological and artistic elements into his molecular cuisine to create a new kind of sensory dining experience.

Operating hours:

Dinner (Wednesday, Thursday and Sunday): 6pm – 8pm

Dinner (Friday and Saturday): 6pm – 8pm / 8:45pm – 10:45pm

*Closed on Mondays and Tuesdays, except holidays.

*Reservations only

Number of seats: 8



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MANDARIN BAR: Bar (37th floor)

With a glamorous and magical view and a relaxing atmosphere, Mandarin Bar in a modern Japanese style is the perfect luxurious retreat from the hustle and bustle of daily city life. Head Bartender, Kengo Oda, crafts delightful and fresh-tasting signature cocktails that entertain guests with expressions of Nihonbashi, the ancient starting point of five routes where the hotel is located. Of course, a selection of seasonal sake and mocktails are also available.

Operating hours:

12pm – 10:30pm (Food 9:30pm Last order)

Number of seats: 62

**SENSE TEA
CORNER:**

Tea Corner (37th floor)

With its relaxed atmosphere, Sense Tea Corner is the perfect place to savour a cup of tea while taking in the majestic views across Tokyo. Lying adjacent to Sense restaurant on the 37th floor, the tearoom enjoys a dramatic setting situated in front of a wall of fire. This decorative feature is reminiscent of the flames needed to prepare Chinese cuisine. We offer more than twenty different types of fragrant teas from around the world including green tea with powerful healing properties and pu-erh tea for true connoisseurs.

Number of seats: 34

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THE CELLAR: Private dining (37th floor)

Winding down a secret spiral staircase from the Mandarin Bar, guests will discover a wine-cellar “in the sky”. The design and atmosphere of this hidden room, containing the finest vintages from around the world, offers guests the experience of dining inside an original wine cellar as found in Burgundy, Tuscany or Rioja, and is the perfect setting for family celebrations and corporate dinners. This is an ideal setting for private lunch and dinner events.

Our chefs of Signature and Sense have created bespoke menus for this special dining experience, using the concept of “Authentic Cuisine.”

The Cellar's large, round table can seat up to 10 guests. Please contact us for the menu. Advanced booking is required. Wines from the hotel’s extensive collection and other beverages are available at an additional charge.

*Reservations only (up to 10 guests)

Please advise as to what menu you will be choosing from on booking. Wines from the hotel’s extensive collection and other beverages are available at an additional charge.

Number of seats: 6 to 10

VENTAGLIO: **Temporary Closed (as of October 2022)*

Dining (2nd floor)

Located on the second floor of Nihonbashi Mitsui Tower, Ventaglio is a vibrant dining destination with an enticing menu. Using only the highest-quality ingredients, dishes are inspired by an array of different culinary styles, showcasing a range of exciting international cuisine accompanied by a choice of unique global wines. The buffet features antipasti, main courses and a wide selection of desserts.

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Number of seats: 118

THE MANDARIN ORIENTAL Cakes, breads, chocolates, pastries, deli, retail items, tea and coffee
(1st floor)

GOURMET SHOP: Offering only the finest home-made cakes, breads and sandwiches to take away or eat in, The Mandarin Oriental Gourmet Shop is located at street level on Chuo Dori. Headed by talented Executive Pastry Chef, Stéphane Tranchet and Head Baker, Tomohiko Nakamura, our artisanal sweets and savouries are beautifully presented and thoughtfully packaged, making even the smallest selection feel incredibly special. The signature cake “KUMO®” evokes images of floating clouds and is prepared with a variety of seasonal ingredients.

Gourmet retail items from Japan and abroad thoughtfully selected by the culinary team are available as well. Premium jams, such as the yuzu and Japanese whisky jam, are made only from the finest fruits and ingredients, and use less sugar to highlight the juicy, fruity tastes. Premium gift boxes are available for an extra touch of sophistication to gift giving.

To add a touch of Parisian alfresco elegance, head to our chic street-side café blended under the supervision of a world-renowned barista, Hiroshi Sawada, and stay for a cup of excellent coffee, while watching the world go by.

Operating hours:

11am – 7pm

Number of seats: 18

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RESTAURANT

RESERVATIONS: +81 (3) 3270 8188 (9am – 9pm)

※All areas are no-smoking at Mandarin Oriental, Tokyo.

※Due to COVID-19 situation, the operating hours may be adjusted. Please refer to the hotel homepage or directly contact hotel for the latest information.

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For further information, please contact:

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