RESTAURANTS AND BARS AT MANDARIN ORIENTAL, TOKYO

Mandarin Oriental, Tokyo’s twelve inimitable restaurants and bars, including three Michelin-starred restaurants, 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: *Temporary Closed (as of December 2020)

French Fine Dining (37th floor)  *Michelin one-star dining

Michelin-starred Contemporary French Cuisine takes centre stage at Signature. Creatively composed menus focus on the finest ingredients mainly from across Japan, paying full respect to both the seasons and regional flavours, combined with luxurious attention to detail.

The menu also showcases a passion for beef, game, and wild fish prepared with dry ageing techniques, resulting in depths of flavour that are as transformative as they are innovative.

The joy of savouring each individual dish is enhanced further by the restaurant’s elegant contemporary décor: tables are intimately partitioned by silver screens, with the interior bathed in soft sunlight during the day or lit up by a sparkling urban skyline after dark.

Michelin one-star dining.

Operating hours:
Lunch:  11:30am – 2pm (Last order)
Dinner:  6pm – 10:30pm (9pm Last order)

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Number of seats: 72
Private room and semi-private room are available.

SENSE: Cantonese Dining (37th floor) *Michelin one-star dining
Situated on our 37th floor, our Michelin starred Sense offers a sensational setting with exceptional views of eastern Tokyo and authentic Cantonese cuisine including Dim Sum featuring the finest flavours and ingredients.

The dramatic and stylish décor features original tiles in a lotus motif and a vivid pink interior, the perfect setting for stunning Cantonese dishes by Two Master Chefs.

Operating hours:
Lunch (weekdays): 11:30am – 2:30pm (Last order)
Lunch (weekends and holidays): 11:30am – 1:30pm (1pm Last order) 2pm – 4pm (3:30pm Last order)
Dinner: 5:30pm – 10pm (9pm Last order)

Number of seats: 70
Private room and semi-private room are available.

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SUSHI SHIN
BY MIYAKAWA: Sushi (38th floor)

Sushi Shin by Miyakawa is the first Tokyo branch restaurant of Hokkaido’s Michelin three-star 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.

Lunch: Noon
Dinner: 1st Session: 6pm / 2nd Session: 8pm
*Closed on Mondays, Tuesdays, Wednesdays and Thursdays.
*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 from the extensive buffet showcasing classic Western and Japanese fare, or order from our diverse à la carte menu.

For a relaxed and refined lunch or dinner, Chef de Cuisine Davide Di Dio, born in Naples, Italy and has worked under some of the world’s best chefs in the finest restaurants including “SPOON” in London and “Collonge-au-Mont-d’Or” near Lyon in France, and “El Bulli” in Catalonia, Spain, crafts the food memories of his youth 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
Lunch: 11:30am – 2:30pm (2pm Last order)
Dinner: 5:30pm – 10pm (9:30pm Last order)

Number of seats: 100

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THE PIZZA BAR

Pizza Bar (38th floor, within K’shiki) *Michelin 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. 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: 11:30am – 2:30pm (2pm Last order)
Dinner: 5:30pm – 9:30pm (9pm Last order)

Number of seats: 8
ORIENTAL LOUNGE: 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:
12pm – 9pm (8:30pm Last order)

Number of seats: 74

TAPAS MOLECULAR BAR: Molecular Cuisine (38th floor, within Oriental Lounge)
*Michelin one-star dining.
With only eight seats, our Michelin starred Tapas Molecular Bar offers an exclusive dining experience celebrating the art of innovative molecular cuisine. Situated within the chic Oriental Lounge on the 38th floor, the bar serves a range of delicious dishes in the traditional sushi-bar style. Over the course of two hours, our team of talented chefs will prepare bite-sized delicacies right before your eyes, creating new texture and flavour combinations to stimulate both the imagination and the palate. Limited to an intimate group of only eight people per seating, it is the ultimate gourmet experience.

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**Operating hours:**
Dinner 1st Session: 6pm / 2nd Session: 8:30pm
*Closed on Tuesdays and Wednesdays
*Reservations only

**Number of seats:** 8

**MANDARIN BAR:** Bar (37th floor)
With a stunning décor and relaxed atmosphere, our Mandarin Bar is the perfect meeting spot. Offering original cocktails such as "Nihonbashi" cocktail and a selection of chef's specialties of snack menus incorporating Japanese. We also offer a menu of epicurean delicacies and select speciality dishes from our chefs.

**Operating hours:**
3:30pm – 10pm (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 tea room 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.

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Operating hours:
Weekdays: 11:30am – 5pm
Weekends and holidays: 11am – 5pm

Number of seats: 34

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

Chef Nicolas Boujema celebrates classic recipes from four distinctive French regions: Provence, Burgundy, Alsace and South-West France; with dishes such as “Pork-Veal-Chicken-based Alsatian terrine”, cassoulet and choucroute served in traditional cast iron or clay pots.

Alternatively, the Cellar’s large round table, which can seat up to 10 guests, also offers guests the option of feasting on authentic Cantonese cuisine. The chef and the team from Sense, our Cantonese Restaurant will recommend traditional barbecue dishes such as Peking duck or roasted suckling pig as well as the freshest seasonal seafoods to be shared between dining companions.

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*Reservations only
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 December 2020)*  
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.

**Number of seats:** 118

### THE MANDARIN ORIENTAL GOURMET SHOP:
Cakes, breads, chocolates, pastries, deli, retail items, tea and coffee  
(1st floor)
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. 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 and a freshly prepared sandwich, while watching the world go by.

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Gourmet retail items from Japan and abroad thoughtfully selected by the culinary team are available as well. The signature cake of the Executive Pastry Chef, “KUMO”, evokes images of floating clouds and is prepared with a variety of seasonal ingredients. 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.

**Operating hours:**

11am – 6pm

**Number of seats:** 18

**RESTAURANT**

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

※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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