

information

Mandarin Oriental, Tokyo
2-1-1, Nihonbashi Muromachi, Chuo-ku, Tokyo 103-8328, Japan
Telephone +81 (3) 3270 8800 Facsimile +81 (3) 3270 8828
www.mandarinoriental.com/tokyo



MANDARIN ORIENTAL, TOKYO RELAUNCHES GOURMET SHOP FEATURING DELECTABLE SWEETS & SAVOURIES IN A CHIC CAFÉ SETTING

Mandarin Oriental, Tokyo is delighted to announce the re-launch of its ground floor Gourmet Shop located in the Cesar Pelli designed Nihonbashi Mitsui Tower. The shop was completely redesigned aesthetically and conceptually to serve as Nihonbashi's favourite go-to destination for local residents and hotel guests.

“Our vision for the redesigned Gourmet Shop is to provide a true sense of place where the local community and guests will meet to enjoy our casually communal, chic and delicious café-style atmosphere. We also bring a slice of the hotel to the ground floor and provide a sampling of the kind of culinary talent we have upstairs,” stated General Manager Anthony Costa.

The Redesign

The Japanese lifestyle designer Shinichiro Ogata re-invented the shop's interior and added a brasserie-style conservatory and an outdoor terrace area. His design for the Gourmet Shop's logo pays tribute to the merchant storage houses, known as *muro* (*storage*), that once lined the streets of Nihonbashi. Each of the 5 houses in the logo represents a different traditional shop for bread, confectionery, cake, grocery and delicatessen. Clothing designer Akira Minagawa created the shop's uniforms to complement Ogata's modern interpretation of a Parisian patisserie.

The Chefs

The artisanal sweets and savouries showcased in The Gourmet Shop are artfully prepared daily by Mandarin Oriental, Tokyo's Executive Pastry Chef and award-winning Paris-trained patissier, Chef Shuji Muto, and Tetsuo Ohashi, the hotel's Head Baker who was formerly boulangerie chef at Tokyo's three Michelin starred Château Restaurant Joël Robuchon.



The Glorious Food

Only available daily from 7:30am until 10:30am *Le Babka* baked by Chef Tetsuo Ohashi is an enticing viennoiserie made with twisted sweet dough filled with French chocolate and topped with crispy Eastern European streusel, while *Ma Pomme*, is a Calvados-infused, apple-baked crème pastry available only in the afternoons. Chef Muto's perfect curation, the luscious ganache *Trésor* is in its own treasure box, as well as a *Chocolat en Voyage* chocolate bonbon collection from the world's finest cocoa growing countries.

The Gourmet Shop's Savoury sandwiches are prepared from the highest quality ingredients and include Pâté de Campagne on a crisp French baguette, and L'Italian on rye bread with olives, ham, rocket salad, porcini, zucchini and garlic, olive oil and white wine vinegar. Globally inspired salads include the *Salade de Fruits de Mer à la Cantonaise* and the *Mediterranean Salade de Taboulé et Poulet Rôti*. Classic French madeleines and macaroons, fresh-baked loaves of bread, croissants, curry buns, blocks of artisanal butter, and a selection of hot and cold beverages including Mandarin Oriental's original house blend tea with rose petal, jasmine tea with apricot, green tea, and sakura that was only available upstairs at the hotel are now available for purchase.

The Gourmet Shop by Mandarin Oriental, Tokyo is open daily, Monday through Friday from 7:30 a.m. to 8 p.m., and from 9 a.m. to 7 p.m. on Saturday and Sunday.

MEDIA

Michiko Fujikawa, Director of Marketing

ENQUIRIES:

Mandarin Oriental, Tokyo

Telephone: + 81 (3) 3270 8960

Facsimile: +81 (3) 3270 8829

Email: moty-pr@mohg.com