

news release

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POP-UP GIN BAR RETURNS TO MANDARIN ORIENTAL, TOKYO THIS AUTUMN

Hong Kong, 2 November 2017 -- [Mandarin Oriental, Tokyo's](#) pop-up gin bar returns this autumn following great success in 2015 and 2016. This year, the pop-up will open in the hotel's 37th floor [Sense Tea Corner](#) from 1 to 30 November.

Mandarin Oriental, Tokyo was one of Japan's early pioneers of craft gins and this year three distinct selections will be offered to guests; *Roku*, *Craft Gin Okayama* and *Japanese Gin Wa Bi Gin*. Each gin uses widely differing mixes of Japanese botanicals to achieve their distinct flavours.

Roku, from Suntory Spirits, incorporate six Japanese botanicals, including Sencha tea and Gyokuro, selected to reflect the country's seasons. *Craft Gin Okayama* from Miyashita Sake Brewery is Japan's first aged craft gin and uses white peach from the Okayama prefecture as one of its botanicals. *Japanese Gin Wa Bi Gin* by Hombo Shuzo uses nine botanicals from the Kagoshima area, including ginger, yuzu, shiso and kinkan. Prices start from YEN 2,000.

In addition to savouring gins straight or with tonic, guests can enjoy four cocktails prepared by the hotel's dynamic mixologists. Cocktails include *Smoked Peach Pot*, priced at YEN 2,800, which uses a *Craft Gin Okayama* base, infused with leaves from the hotel's signature Oolong and bergamot tea and combined with Okayama peach juice and purée served by tea pot.

The sweet *Mitarashi* cocktail, priced at YEN 2,300, uses *Roku* gin and homemade Mitarashi paste, topped with floating soymilk whipped cream, and is served with three small shiratama rice cakes and salt kelp for dipping. The creamy *Zen Garden*, priced at YEN 2,500, marries Sencha-infused *Roku* and Macha homemade cream. The citrusy, sweet and sour *Wabisabi*, priced at YEN 2,300, blends *Japanese Gin Wa Bi Gin* with honey, ginger and yuzu juice, and is decorated with a shiso and kinkan garnish.

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Guests can enjoy these enticing gins within the sophisticated surroundings of Sense Tea Corner, while admiring the views of Tokyo, visible through the tearoom's floor-to-ceiling windows and then extend the evening by ordering four paired seasonal snacks, priced from YEN 1,500. A Tasting Flight, featuring samples of *Roku*, *Craft Gin Okayama* and *Japanese Gin Wa Bi Gin*, priced at YEN 2,700, is anticipated to be a popular choice as well.

For the ultimate experience, gin aficionados can reserve space for the *Japanese Craft Gin Premium dinner at [the Cellar](#)* on the hotel's 37th floor for 15 November, priced at YEN 18,000 per head for a maximum of 10 guests.

For *Japanese Craft Gin Pop Up Bar* and *Japanese Craft Gin Premium dinner at the Cellar* reservations and enquiries, log on to www.mandarinoriental.com/tokyo, call +81 03-3270-8188, or email: motyo-fbres@mohg.com.

About Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo's visionary design and award-winning service have been recognised as the epitome of sophisticated luxury in the city. The first Mandarin Oriental Hotel Group property in Japan embodies the best contemporary and time-honoured architectural splendour. The hotel features 179 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 world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 31 hotels and eight residences in 21 countries and

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territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, and is a member of the Jardine Matheson Group.

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

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