



PALACE HOTEL TOKYO

Palace Hotel Tokyo Celebrates Japan's New Year Traditions

Tea ceremonies and kendama, soba noodles and shishi-mai, music, magic and games round out festive pursuits

TOKYO (24 September 2013) – Across the moat from Japan's tranquil Imperial Palace gardens, the city's most lauded, new luxury hotel is abuzz with preparations for a New Year celebration that's equal parts tradition, sophistication and fun.

As Japan marks one of its most symbolic and meaningful holidays, [Palace Hotel Tokyo](#) hopes to immerse travellers in one of the world's most refined cultures by synthesizing time-honoured ceremonies, renowned arts and distinctive experiences under one roof in the heart of the capital.

Essential culinary customs and their origins - such as eating *toshikoshi soba* noodles and feasting on *osechi-ryori* (foods specially prepared for the holiday) - will be presented by the hotel's expert Japanese chefs, while a skilled *iwai-gumi* will be on hand to demonstrate the tradition of *mochi*-making.

Travellers staying in the hotel will also have the opportunity to observe and participate in *batsugama*, the first tea ceremony of the new year and a ritual that is, perhaps, the most emblematic expression of Japanese hospitality.

With more than half of its rooms featuring open balconies and terraces, the hotel offers an ideal vantage point from which to contemplate views of Tokyo's lush Imperial Palace gardens and observe the crowds that gather to cheer the annual appearance of Japan's Imperial family on 2 January.

Throughout the three-day period between 31 December and 2 January known as *oshogatsu*, traditionally dressed musicians in the hotel lobby will strum holiday tunes on the *koto*, a classic Japanese instrument that dates back to the 8th century.

A New Year's Day dinner concert will feature a special performance on the 20-string *koto* by the acclaimed [Gayo Nakagaki](#), followed by music from a philharmonic orchestra with operatic accompaniment.

To enliven the holiday season, the hotel has also invited Japan's top magician [Kyoko](#), and juggling masters the [Kikyo Brothers](#) to provide world-class entertainment together with [Yusuke Ito](#), a nationwide champion and holder of two Guinness World Records, who will display his extraordinary skills with the *kendama*.

The hotel's function spaces will also be transformed into games rooms with table tennis, darts and *igo* chess matches, and *shishi-mai* lion dancers will shimmy and strike before audiences on 2 January.

Guests in residence over the holiday as well as those just visiting for the day can ring in 2014 in style at the hotel's New Year Countdown Cocktail Party, kicking off with live jazz at The Palace Lounge on the evening of the 31st. On 1 & 2 January, a series of sumptuous international buffets will be laid out for breakfast and lunch in the Aoi ballroom overlooking the Imperial moats and gardens.



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ABOUT PALACE HOTEL TOKYO

Opened in May 2012, [Palace Hotel Tokyo](#) commands some of the city's most exclusive real estate and stands as heir to a legacy going back more than half a century as one of the city's most iconic hotels.

As the anchor to a USD 1.2 billion mixed-use development - built entirely from the ground-up - the hotel features 290 rooms & suites, 10 restaurants & bars, an evian SPA and incomparable views of the city's most rarified green space - the Imperial Palace gardens.

Drawing deeply from the country's history, culture and art, the much talked-about new addition to Tokyo's hotel scene has redefined luxury in Japan with grace, elegance and authenticity.

Located at 1-1-1 Marunouchi, the hotel is a 10-minute walk from landmark Tokyo Station and mere steps away from Marunouchi Naka Dori, one of Tokyo's most upscale shopping and dining destinations.

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