



PALACE HOTEL TOKYO

Palace Hotel Tokyo Plates Gastronomic Getaway for Foodies

TOKYO, Japan (9 July 2014) – One of the world’s most renowned and refined culinary traditions is the focus of a new, food-centric experience, Savouring Tokyo, debuting in the Japanese capital this summer.

Following UNESCO’s inscription of *washoku* on its roster of Intangible Cultural Heritage assets last December, [Palace Hotel Tokyo](#) is serving up a three-night experience that reveals Japan’s multi-faceted culinary culture with some of the capital’s most knowledgeable personalities.

As part of its commitment to showcase the best of Japan for its guests, Palace Hotel Tokyo has partnered with three noted aficionados to host in-depth explorations of the capital’s culinary riches:

- John Gauntner. The world’s foremost non-Japanese authority on *sake*, this ‘Sake Evangelist’ is a certified Master of Sake Taster and has been instrumental in *sake*’s introduction outside of Japan.
- Steve Trautlein. American foodie, journalist and editor based in Tokyo for over 15 years, Trautlein reports on the nation’s culinary landscape for *The Japan Times*, among others.
- Yukari Sakamoto. Chef, sommelier and *shochu* advisor, Sakamoto is the author of *Food Sake Tokyo*, an indispensable guide to Japanese food and Tokyo’s culinary scene.

Each experience will be entirely customised, with the intent to illuminate Japan’s fascinating relationship with food and drink and satisfy travellers’ interests, whether they extend to all-Michelin-star stops, Japan’s more casual fare, or eateries famed for perfecting a single dish over the decades.

The highlight is the opportunity to savour Tokyo’s good eats in the company of the foodie personality of your choice. Touring lively Tsukiji Fish Market and an epicurean *depachika* food hall with Yukari Sakamoto, exploring Japan’s *b-kyu gurume* (‘b-grade gourmet’) with Steve Trautlein, and toasting *sake* while *izakaya*-hopping with John Gauntner are just some of the experiences to be had.

The newest addition to the hotel’s [Palatial Pursuits series](#), each a bespoke foray into Tokyo’s arts and culture, Savouring Tokyo includes three nights of accommodation in a Deluxe Room with Balcony together with daily buffet breakfast at Grand Kitchen, best enjoyed on the moat-side terrace looking out on to the Imperial Palace gardens.

Club Deluxe Room and Executive Suites bookings come with the perks that accompany [Club Lounge access and privileges](#), including:

- Private check-in & check-out
- Dedicated concierge service
- Daily buffet breakfast
- Daily afternoon tea service
- Daily evening cocktails & canapés





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Also on the menu is a choice of a prix-fixe lunch or dinner at one of the signature Japanese dining venues within Palace Hotel Tokyo – *kaiseki* at Wadakura, *tempura* at Tatsumi or *teppanyaki* at GO.

Package rates start at JPY 174,000 for Deluxe Rooms and JPY 336,000 for Executive Suites, not inclusive of the guided experiences. All excursions are customized. Fees vary.

Hotel guests need not book the Savoring Tokyo stay experience to avail themselves of the ‘insider access’. The excursions are also available to book (in advance) à la carte via the concierge desk.

To book Savoring Tokyo, please visit www.en.palacehoteltokyo.com/special_offers

ABOUT PALACE HOTEL TOKYO

Opened in May 2012, [Palace Hotel Tokyo](http://www.palacehoteltokyo.com) 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.

For more information, please visit www.en.palacehoteltokyo.com or contact:

Japan

Palace Hotel Tokyo
press@palacehotel.jp

Southeast Asia & Hong Kong

Balcony Media Group
Jim Sullivan
jsullivan@balconymediagroup.com

All other regions

Berkati Marketing Communications
Tiana Kartadinata
tkartadinata@berkati.com

USA

JG Black Book PR
Erin McKeon
erin@jgblackbook.com

United Kingdom

Mason Rose
Public Relations
pr@masonrose.com



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