

July, 2017

## Keio Plaza Hotel Press Release

### Keio Plaza Hotel Tokyo Hosts the 37<sup>th</sup> Annual Exhibition of Arita and Imari Porcelain Introducing Japanese Traditional Art

TOKYO - [Keio Plaza Hotel Tokyo](#), one of Japan's most prestigious international hotels located in Shinjuku, Tokyo, will host the 37th Arita and Imari Porcelain Exhibition -Antique Porcelain in Contemporary Life from July 1<sup>st</sup> to August 2<sup>nd</sup>, 2017, introducing to guests the [Arita/Imari](#) porcelain, the first ceramics made in Japan from the southern island of Kyushu. The theme of this year's exhibition is "antique porcelain in contemporary life" and various "Ko Imari (Antique Arita)" porcelain products will be displayed for sale to visitors along with other items. As part of this exhibition, special meals using Arita porcelain dishes will be served at restaurants and lounges within our hotel.



In collaboration with the Gallery Maesaka Seitendo and Tasaburo, two well-known antique art dealers located in Tokyo, art items representing the Ko Imari style of porcelain will be displayed and available for sale. Also, space producer and Japan Party Planner Association Chairman Yoko Maruyama will create special dinner table settings using Ko-Imari style porcelain dishes for the enjoyment of exhibition participants. As part of this exhibition, special meals using Arita porcelain dishes will be served at nine different restaurants within our hotel. Also, a "special talk and lunch event" will be hosted on July 19, 2017, with a special lecture (Japanese language only) given by Professor Masaaki Arakawa of Gakushuin University, who specializes in the study of the history of Japanese ceramics.



Special meals using Arita and Imari porcelain items will be served at nine of our hotel's restaurants and lounge dining facilities, including our Japanese Cuisine "[Kagari](#)", Kaiseki Cuisine "[Soujuan](#)", French and Italian Cuisine "[Duo Fourchettes](#)" and other venues. The dishes and pottery items specially created by talented pottery artists and those used to serve these special meals will also be available for sale in the 3<sup>rd</sup> floor Art Lobby from July 1 to August 2, 2017. In past exhibitions, many visitors have purchased porcelain products after dining at our restaurants and actually seeing and feeling how they are used to accentuate foods enhances their shopping experience.

In addition, we will prepare a special Japanese breakfast served on Arita porcelain dishes limited to 20 guests using our top category club floor "[Premier Grand](#)". We endeavor to provide overseas visitors to our hotel with a taste of "Japanese hospitality" through our thoughtfully prepared Japanese style breakfasts created by our Executive Chef Hiroshi Ichikawa in collaboration with the food specialist Mackey Makimoto.

This year's Arita and Imari Porcelain Exhibition marks the 37<sup>th</sup> year to be hosted, and is designed to show how this traditional art form is used in Japanese lifestyles. Furthermore, this event is part of the Keio Plaza Hotel's program of Japanese cultural experience events, which are designed to satisfy the growing interest in Japanese culture of our overseas guests, whom account for over 75% of our total guest numbers.

#### **37<sup>th</sup> Arita and Imari Porcelain Exhibition -Antique Porcelain in Contemporary Life**

Date: July 1<sup>st</sup> to August 2<sup>nd</sup>, 2017  
 Venue: 3<sup>rd</sup> Floor Lobby, other locations within our Hotel  
 Admission: Complimentary



(Left) Photo by Maesaka Seitendo



(Right) Photo by Tasaburo

■ **“Ko-Imari Antique Fair”**

Display and sale of art items by two well known antique art dealers located in Tokyo.  
Collaboration: Gallery Maesaka Seitendo, and Tasaburo

■ **Exhibition and Sale of Art Items Created by Talented Potters**

■ **“Table Settings using Antique and Modern Arita Porcelain”**

Space producer and Japan Party Planner Association Chairman Yoko Maruyama will create special table settings using Ko Imari style porcelain dishes for the enjoyment of exhibition participants

■ **Shinji Hataishi’ s Exhibition of Imari Porcelain**

3<sup>rd</sup> Floor Lobby Gallery, from July 1<sup>st</sup> to July 9<sup>th</sup>, 2017

■ **Charity Auction of Arita Items**

■ **Special Arita Menus**

Specially Prepared Menu Items Served on Arita and Imari Pottery Created by Talented Artists will be served at 9 restaurants and lounges.

■ **Special Arita Japanese Breakfast in Premier Grand Club Lounge**

A special Japanese breakfast will be served on Arita porcelain dishware. The breakfast will feature some ingredients from Saga Prefecture.

\*Only available to guests staying on our Premier Grand club floors.

\*Limited to 20 guests

\*Reservations required



■ **Special Talk and Lunch Event (in Japanese):**

Date: July 19, 2017

Time: 12:00 noon

Fee: JPY8,000

Talk Host: Professor Masaaki Arakawa of Gakushuin University

Lunch: The talk event is followed by special luncheon at Japanese Cuisine “Kagari” served on specially created Arita porcelain dishes.

**About the Keio Plaza Hotel**

[Keio Plaza Hotel Tokyo](#), located in Shinjuku at the very heart of the nation’s capital Tokyo, is one of Japan’s leading international hotels. Our hotel boasts of over 20 restaurants and bars, and we host a wide range of local and international guests who visit us for our welcoming facilities, warm hospitality and unique services that allow them to experience Japanese culture, including our [Hello Kitty themed rooms](#), [wedding kimono fitting experience](#), [tea ceremony](#), [ikebana experience](#) and [many others](#). For more information about our facilities and services, please visit our [website](#), [YouTube](#), [Facebook](#) or [Instagram](#).

Contacts: Keio Plaza Hotel Tokyo, Public Relations Manager

Sunaho Nakatani, +81-3-5322-8010

[s-nakatani@keioplaza.co.jp](mailto:s-nakatani@keioplaza.co.jp)