Latest must-see news from the Keio Plaza Hotel

A buffet of sweet, juicy strawberries, for a touch of brightness and a dash of elegance



Price Adults: ¥3,800 children: ¥2,600

Hours 2:30 P.M. to 5:00 P.M (Orders welcomed until 4:30 P.M.)

At All Day Dining Jurin's sweets buffet, you can enjoy a mouthwatering variety of sweets and snacks, viewing a refreshing garden bursting with greenery. The "strawberry fair" will include more than 30 kinds of delicacies, featuring an abundance of large Japanese strawberries for the perfect afternoon treat.

Hotel bartender distinguishes himself by winning Grand Prix





"Dandyism Café—Men's Accomplishments"

Over the years, many Keio Plaza Hotel bartenders have been honored at cocktail competitions around the world. This proud tradition continues with Yosuke Nakane of the Hotel's main bar, Brillant. Mr. Nakane distinguished himself by taking home the Grand Prix Award in the Spirit and Whiskey Division at the HBA-Kokubu Joint Cocktail Competition.

Revamped South Tower guest rooms and banquet halls



The foyer on the 47th floor lets you take in Tokyo's sweeping



The banquet hall is the perfect place for entertainment with a dazzling view of Tokyo



Last September, the Keio Plaza Hotel remodeled its 47th-floor banquet hall of the Main Tower, which commands excellent views of the city. The process has continued with work on guest rooms of the South Tower. We are determined to provide the most sophisticated environments and highest levels of comfort possible, adjusting every detail to meet ever-changing needs.

Special advantages exclusive for Executive Card members

The Keio Plaza Hotel Tokyo offers special room rates for members. Members staying at these rates will be able to use the Luxe Lounge along with all other membership conveniences.

Member rate advantages

- Priority stay reservations
- Extended checkouts upon request
- (Prime: until 1:00 P.M. / Royal: until 3:00 P.M.) • Daily breakfast at the Cocktail & Tea Lounge
- Free use of the Luxe Lounge
- A counter for exclusive use when checking in
- (These privileges apply to guests staying at the membership rates.)

Members are also provided services such as

- Free use of a fitness room
- Frequent flyer mileage on more than 10 airlines worldwide

For more details, please visit our "Executive Card" membership webpage:

http://www.keioplaza.com/member/index.html

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KEIO PLAZA HOTEL FAMILY

·Keio Plaza Hotel Sapporo



Howard

福華大飯店

Executive Bloom



Hina-matsuri (Girls' doll festival) Experience Japan's culture fully, right here in the hotel.

Unveiling traditional

A spectacular in-house exhibition brings you face-to-face with marvels of Japanese tradition

From Feb. 1 to Mar. 31, 2016

The time-honored hina-matsuri festival is a special springtime occasion for families to pray for the good health and growth of their female children. Every February and March, the Keio Plaza Hotel's renowned hina-matsuri event delivers all the splendor of brilliant exhibits and hina-matsuri restaurant specials. Some 6,000 handmade silk dolls—charms believed to bring good luck to girls—hang in the hotel's public spaces. A fascinating, meticulously crafted set of dolls brings the medieval Japanese court to life in miniature. This year, particular focus is placed on different ways of gift wrapping (origata) and knotting (musubi), which are used in hina-matsuri ornaments. We hope our exhibits will allow you to gain a new perspective on Japanese sensibilities. The Keio Plaza Hotel is truly without parallel when it comes to experiencing authentic Japanese culture.

Hanging ornaments

Hanging ornaments for hina-matsuri. Using precious antique cloth of silk, careful handwork is used to make sure every single needle stitch is perfect. Each motif carries its own implications as a charm to bring happiness to girls.





Art of gift wrapping (origata)

Japan has developed its own culture of wrapping, which includes special ways of enfolding gifts. This reflects strict rules of decorum observed by upper-class samural families for over six centries. Both paper and folding styles differ, depending on the recipient and what is being wrapped. Using the method of origata, tender solicitude for the recipient is communicated.



Art of the knot (musubi)

Japan's "art of the knot" turns a single string into anything from a flower to a butterfly. In addition to its aesthetics, it serves a practical purpose as well—once untied, a perfect knot is hard to reproduce, thus serving as a seal. The method is also used in the kimonos worn by hina-matsuri dolls.



A colorful variety of special *hina-matsuri* meals breathes life into the Japanese spring.

Kagari's hina-matsuri special meal excels in both visual presentation and taste.

Shun will celebrate the girls' festival with its

Art Lounge Duet will offer an afternoon "Japonesque" tea set during the festival.

Concurrently with the in-house hina-matsuri festival, nine hotel restaurants will offer special hina-matsuri meals. Each and every one of them transforms the ingredients of early spring into unique dishes alive with the spirit of springtime and a joy to behold and taste. Let yourself bask in the coming of spring.

Try on a wedding kimono, complete with personalized fitting. News

Reservations At the Guest Relations Desk in the lobby.





The perfect opportunity to photograph yourself in traditional Japanese garb with hina-matsuri ornamentation as a backdrop

The Keio Plaza Hotel now offers a new paid service for staying guests. Allow a specialist to help you dress perfectly in an authentic wedding kimono, and experience the Juxury that characterizes the hotel. You can take photos of yourself at a Japanese-style shrine for weddings and other photogenic in-house locations used for special occasions. During February and March, our beautiful hina-matsuri ornaments will also provide an unforgettable backdrop.

Fees For women: ¥32,400 For men: ¥32,400 For a couple: ¥54,000 Hours Available on weekdays only, between 10:00 A.M. and 4:00 P.M. The service takes an hour to complete, including 15 minutes for dressing.)

