### National Noh Theatre

Since 1983, the National Noh Theatre has been producing elaborate, traditional performances of Noh and Kyogen for audiences from around the world. The stage's large roof is a reminder of days past when plays were performed outdoors. The exhibition room of the Noh resources library is accessible for free. Screens showing English subtitles are available at all seats. A performance schedule can be found at the website below.

4-18-1 Sendagaya, Shibuya-ku, Tokyo, www.nti.iac.go.ip/english National Theatre Ticket Centre (10:00-18:00), 0570-07-9900.

Access: From Shinjuku Station, take the Chuo Line two stops to Sendagaya Station. On the Oedo Line, go from Tochomae Station to Kokuritsu-kyogijo Station. The theatre is a 5-min (400m) walk from either station.

#### Discover Noh & Kyogen

In June there will be two exceptional opportunities to learn more about these ancient dramatic art forms. The first of these is a hands-on workshop on Friday, June 24, from 16:00. Fifty people will be able to take part in the two-hour lecture/hands-on workshop focusing on the basic elements of a Noh play.

On the same day, from 19:00-21:00, there will be performances of the Noh play, "Kokaji," and the Kyogen dramatic work, "Kaki Yamabushi," with commentary in English by Noh expert, Professor Richard Emmert.



### 45th Anniversary Cocktail Our very own Katsuya Takano is serving up Plaza Comfort, a cocktail he has created in celebration of the 45th Anniversary of Keio Plaza Hotel Tokyo. Plaza Comfort recently won top honors at the Keio Plaza bartenders competition, Cocktail Award Vol. 13. Takano's cocktails have also won numerous awards around the world. He will be extending his heartfelt greetings to his customers in our bars and lounges.

## Keio Plaza Hotel **Family News**



Keio Plaza Hotel Tokyo's new official movie is now online.

Scan the code to see the





Your "My Account" page can now be accessed from our website's Membership section.

You can now check the Executive Card member points you have earned and update your membership information.

#### 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.) Special "Pillow Menu" available upon request
- (Only available to Royal members from 14:00 to 20:00)

#### 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 www.keioplaza.com/member/



#### Keio Plaza Hotel Family





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EVENT IN JUNE

# DRAMATIC MASTERPIECES

In collaboration with the National Noh Theatre, Keio Plaza is showcasing the oldest dramatic form in the world. We will be exhibiting authentic Noh wooden masks, actors' costumes, manuscripts, set and costume drawings, and more.

Noh is a kind of symbolic drama that began in the 14th century and developed into a highly stylized art form. It is concerned more with the theme of human destiny than with story and events. Its artistic value is highly acclaimed around the world. In 2008, UNESCO added Noh to its Intangible Cultural Heritage list as

a Masterpiece of Oral and Intangible Heritage of Humanity.

Structured around song and dance, Noh drama features the main actor performing while wearing a mask of exceptional beauty, sculpted in such a way so that the real and abstract are ingeniously united. The costumes, made of silk, are elegantly beautiful. Many decorations, costumes and props will be in the June exhibition, which is free of charge.

On Thursday, June 16th an excerpt from the Noh play, Atsumori, will be performed. The story centers on the imperial clan of Heike during the Heian Era, in the ancient capital of Kyoto. The performance will be preceded by a special lunch course prepared by our Executive Chef Hiroshi Ichikawa. Please note that this is a paid event.

#### **Special Performance**

You can enjoy a portion of a Noh play up close and for free in the main lobby on the third floor on Wednesday, June 22nd and Thursday, June 23rd from 14:00 to 14:15.



In 2008, UNESCO
added Noh to its
Intangible Cultural
Heritage list as a
Masterpiece of Oral and
Intangible Heritage of
Humanity.

Inoue Manji and his son Yasunori

have immersed themselves in the

Their work is known for its softness

and smooth texture while expressing

unique style of white porcelain.

nobility, warmth and dignity.



EVENT IN JULY

## EXPLORING 400 YEARS OF JAPANESE PORCELAIN

Japan's first porcelain was fired in Saga Prefecture in 1616, which means this year marks the 400th anniversary of Arita porcelain. Arita was the center of porcelain production in the country until the late Edo period when other areas began to produce porcelain.

For the past 36 years, Keio Plaza's annual Arita Porcelain Fair has been a popular event with



guests and visitors. This year's fair, presented in collaboration with Saga prefecture, is sure to be even more spectacular as we celebrate Arita porcelain's 400th anniversary.

Keio Plaza will be featuring the modern works of three renowned porcelain artists – two of whom are National Living Treasures – whose Arita porcelain overturn conventions and challenge perceptions. Ten of our restaurants and bars will be serving dishes on genuine Arita porcelain, and visitors will also have the opportunity to purchase authentic Arita ware at a discounted price in the main lobby.



The 14th Imaizumi Imaemon's Iro-Nabeshima works employ the "sumi-hajiki" technique; India ink's repellant nature creates a reverse pattern on the white base, disappearing after firing.





Kagari, Japanese cuisine

## 45<sup>TH</sup> ANNIVERSARY MENUS FOR JUNE & JULY

To celebrate the 45th anniversary of our opening, our expert chefs are preparing exclusive courses using favorite seasonal ingredients and time-honored cooking methods. We invite you to try these dishes, fusing tradition and innovation.



Gokoku-Tei, Korean dining



amanami, Teppan-yaki



Nan-En Chinese dining



uo Fourchettes, ench & Italian cuisine