



THINGS TO DO AT KEIO PLAZA HOTEL

A resort in the city

At Keio Plaza Hotel, you can feel like you are at a resort in the center of the world's largest metropolis. Our outdoor Sky Pool on the 7th floor roof terrace will be open from June 24th to September 10th. There is also a dedicated children's pool. Guests staying at member rates can use the pool for free.

We offer a number of special pool-and-restaurant-bar packages including daytime and nighttime plans.

» www.keioplaza.com/facilities/pool_rate.pdf

Special advantages exclusive for Executive Card members

The Keio Plaza Hotel Tokyo offers special room rates for members.

Member rate advantages

- Priority stay reservations
- Extended checkouts upon request (Prime: until 1:00 p.m. / Royal: until 3:00 p.m.)
- Free use of the Luxe Lounge (South Tower, 34F)
- Premier Counter for exclusive use when checking in
- Free use of the fitness room, and Sky Pool (summer only)
- Frequent flyer miles on more than 10 airlines worldwide
- Special "Pillow Menu" available upon request (only available to Royal members from 2:00 p.m. to 8:00 p.m.)
- Fruit plate service for stays longer than seven nights
- Extra fees for the Express laundry service will be waived (for Royal members only)

A 500-point bonus will be awarded to those who register to receive the new issue of Plaza Life via e-mail. You can sign-up on your My Account page.



Please visit our "Executive Card" membership webpage:
www.keioplaza.com/member/



Our Annual Beer Festival

In Japan, the perfect way to cool down in the summer is with a cold glass of beer. Take advantage of our beer plan at participating restaurants in the hotel. You can have drinks or snacks starting from ¥500, and there are also all-you-can-drink plans available. Come and enjoy some beer with us this summer!

Check out our website for more details:

» www.keioplaza.com/offers/summer_beer.html

OUR PREMIER SERVICES Premier Grand

Discover & rediscover traditional Japan

The theme of the artwork and cultural items on display in our Club Lounge — exclusive to guests staying in Premier Grand rooms — is "Discover & Rediscover". The space has been created in such a way that guests from overseas can discover Japan, and Japanese guests can rediscover it.

For example, the *kiridame* was an everyday item that was used throughout Japanese history. Not often seen today, the *kiridame* is a lacquered, multi-tiered box with a heavy

lid mainly used for storing food. In the dining zone of the Club Lounge, we have set out a display of *kiridame*.

And the *tenugui*, or hand towel, presented to guests upon arrival, is made of cotton from Ise and manufactured using traditional weaving methods with over 250 years of history. Conveying traditional Japan through displays and cultural items is an important aspect of our hospitality.



Find more stories at our Feature 100 page:
 » www.keioplaza.co.jp/feature100

JULY / AUGUST 2017

plaza life



KEIO PLAZA HOTEL
TOKYO

PLUS

- Exquisite taste
- Exclusive Premier Grand breakfast
- Resort in the city
- Our Annual Beer Festival
- Discover & rediscover traditional Japan

FRAGILE BEAUTY

*Exquisite antique
Japanese porcelain*



Keio Plaza Hotel Family



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Fragile beauty



For the 37th year, Keio Plaza Hotel Tokyo will be exhibiting exquisite antique Japanese porcelain from the southern island of Kyushu — where the first porcelain in Japan was made, and the center of porcelain production from the 17th century to the mid-19th century. The exhibition will take place in the Art Lobby and along the second-floor corridor from **July 1st to August 2nd**.

The many faces of Arita

Designer Yoko Maruyama — who is chairperson of the Japan Party Planners Association — will prepare special table settings using antique Imari and Arita porcelain. The different way each table is set will allow visitors to see the many delicate faces of Arita.

*Discover the perfect gift
for a friend, or for yourself*

In collaboration with antique art dealers, antique Arita and Imari porcelain pieces will be available for purchase at Keio Plaza Hotel for the first time. There will also be pieces on sale by talented contemporary pottery artists. Discover the perfect gift for a friend, or for yourself.

» www.keioplaza.com/offers/arita.html



Exquisite taste

Visitors and guests can also experience the beauty of Arita porcelain when they select certain lunch and dinner courses at any one of our nine restaurants and lounges from July 1 to 31.

The Japanese restaurant, Kagari, is serving the Japanese dinner course, which includes three types of sashimi, grilled pike conger with Japanese *sansho* pepper, *ayu* sushi, and roast beef in a sweet-and-sour mustard sauce.

French & Italian restaurant, Duo Fourchettes, is offering a French dinner course. Its nine dishes, served on Arita and Imari porcelain, include grilled sirloin *wagyu* beef from Saga Prefecture, rolled sole with scampi, and *yobuko* squid prepared three different ways: grilled, fried, and with *somen* noodles.

At *kaiseki* cuisine restaurant Soujuan, you can have the ten course *Touri*, which features corn shrimp *shinjo*, pickled Oriental melon stuffed with ocean trout, baked swordfish in a cream sauce, omelet-wrapped eel, and black-haired *wagyu* beef.

(Right, from top to bottom)
Japanese dinner course, Karatsu Monogatari;
French dinner course, FOUR; *Kaiseki* dinner course, *Touri*

OUR PREMIER SERVICES

An exclusive breakfast in our Premier Grand Club Lounge

In our Club Lounge, a special Japanese breakfast will be served on Arita porcelain dishware from July 1 to 31. The breakfast will feature some ingredients from Saga Prefecture. This exclusive experience is only available to guests staying on our Premier Grand club floors.

Our Executive Chef Hiroshi Ichikawa has collaborated with Food Specialist Mackey Makimoto in creating the special breakfast.



Premier Grand

