

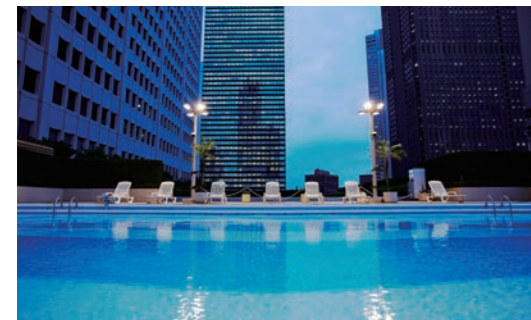
An illuminating summer

Get ready to be wowed this summer. In collaboration with the creative company NAKED Inc., we will be putting on a lightshow to remember at our restaurant All Day Dining Jurin, from June 19 to September 30. The lightshow will fill the restaurant with realistic, 3D projections of traditional Japanese summer images, such as wind chimes and fireworks.

To create an even more romantic atmosphere, we will set up an Art Tree that will be lit up with Luminara candles and lanterns.

The illumination experience will change with the seasons, and a new show is planned for the winter.

Make reservations early for this truly innovative dining experience, called Candle Beer Night in Collaboration with NAKED, which includes dinner and free-flowing drinks, for ¥6,600 per person.



Premier Grand

Let the summer go swimmingly

The warmer weather a great excuse to get your swimsuit out and take a dip in our Sky Pool, open from June 22 to September 16. This is the perfect place to beat the heat.

Access to the pool is free for guests staying on the Premier Grand Club Floors.

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Member rate advantages

- Best rate guarantee
- Extended checkouts upon request (Prime: until 1:00 p.m. / Royal: until 3:00p.m.)
- Free use of the fitness room, and Sky Pool (summer only)
- Spécial "Pillow Menu" available upon request
- Fruit plate service for stays longer than seven nights
- Free parking
- Extra fees for the Express laundry service will be waived (for Royal members only)

ONLY AT KEIO PLAZA

The greenery at Jurin

Through the large floor-to-ceiling windows of our restaurant All Day Dining Jurin, you can enjoy the luscious and magnificent greenery of the garden — designed in 1971 by the landscape guru Koki Fukaya.

The space was influenced by Fukaya's unique sense of beauty and his strong desire to reproduce the original landscape of Musashino, which is located in western Tokyo and blessed with beautiful, lush greenery. He wanted his creation to become a symbol of nature within the skyscraper forest of Tokyo.

In the garden, there is a natural-stone promenade covered by deciduous trees,



such as East Asian oak, Japanese elm, and Japanese maple. Relax and enjoy your meal while looking out on the charming elegance of our Musashino-inspired woodland at Jurin.

JUNE / JULY 2019

plaza life



KEIO PLAZA HOTEL
TOKYO



The Old and the New in HARMONY

PLUS

- Experience four centuries of a living cultural tradition
- Perfectly in place
- An illuminating summer
- The greenery at Jurin



17th century Ko-imari (above), courtesy of Gallery Maesaka Seitendo
Riso Porcelain (below)

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Kakiemon (late 17th century)
Courtesy of Gallery Maesaka Seitendo

Experience four centuries of a living cultural tradition

The 39th annual Arita and Imari Porcelain Fair

Visitors to Japan often marvel at the harmony of the old and the new, of tradition and innovation. This embracing of the past and present is not limited to the nation's architecture or lifestyle, but even extends to its tableware. From July 1 to August 5, Keio Plaza Hotel Tokyo will be holding its 39th annual Arita and Imari Porcelain Fair, and this year we are highlighting both the enduring beauty of Ko-imari, or old Imari, porcelain from the Edo period (1603-1868) and the stylishness of modern Arita porcelain.

This exquisite Japanese pottery has been made in Saga Prefecture, in the southern island of Kyushu, since the 1600s. It was the first porcelain to be made in Japan, and it quickly became a popular export to Europe. In the 17th century, Ko-imari porcelain was a collectors' item among European aristocrats. Beautiful antique porcelain items from the Edo period through to the present day will be on display.



Nabeshima (late 17th century - early 18th century)
Courtesy of Gallery Maesaka Seitendo

Perfectly in place

Also on display will be table settings, using Arita and Imari, by the professional table coordinator Yoko Maruyama — who is also chairperson of the Japan Party Planners Association — and her associates. Their table settings will show an expert balance of flowers, glasses and silverware as a backdrop to the beautifully crafted porcelain pieces.



The Old and the New in HARMONY



Arita Porcelain Lab



Hataman

While being refined over the past 400 years, the techniques for making Arita and Imari have been preserved through the generations. Alongside the older Ko-imari works, contemporary pieces from eight porcelain makers — Arita Porcelain Lab, Kaneao, Gen-emon Kiln, Shobido-honten, Tsujiyo Ceramics Factory, Hataman, Riso Porcelain, and Yanagiya — will be on display in our art lobby.

A large selection of old and new Arita ware will also be available for purchase. Take the opportunity to pick up one of these beautiful pieces as a unique souvenir of your time in Japan.

Our Arita and Imari Porcelain Fair is sure to give you greater insight into this living Japanese cultural tradition. While you are in a land where the contrast of the old and the new is a part of everyday life, discover how a centuries-old art style continues to innovate.



Shobido-honten

More than art

While their designs are undeniably striking, Arita and Imari porcelain are more than just art pieces. Each of these porcelain items are also to be used. To celebrate the Arita and Imari Porcelain Fair, we have arranged for special menus at seven of our restaurants where each dish will be served on a piece of Arita or Imari tableware. It's a chance to please both your palate and your eyes.