

July, 2015

## Keio Plaza Hotel News Release

### Keio Plaza Hotel Tokyo's Korean Dining Offers New Shaved Ice Desserts Using Mt. Fuji Natural Spring Water

TOKYO - [Keio Plaza Hotel Tokyo](#) (KPH), one of Japan's most prestigious international hotels located in Shinjuku, Tokyo, will offer desserts using shaved ice made from natural spring water from Mt. Fuji specially prepared by Head Chef Hiroshi Tano from June to September, 2015. Four flavors of shaved ice will be served, including Korean style Patbingsu, Japanese maccha green tea, mango, and strawberry at [Korean Dining "Gokoku-Tei"](#) located on the second floor of our hotel.



The Korean dining "Gokoku-Tei" is the first Korean restaurant to operate inside of a hotel within Tokyo and has come to be highly regarded for its delicious high quality meats, and its original seasonings and soups. This restaurant is frequented by business workers and female customers, and provides a dining experience that is consistent with the high quality levels of our hotel's other services. "Gokoku-Tei" has also come to be known for its desserts, and this summer will serve new flavors of "shaved ice made from natural spring water."

The ice is made from natural subterranean spring water taken from the Mt. Fuji region, and gives the shaved ice a delicate texture. Our Head Chef Hiroshi Tano has created three syrup flavors including strawberry, mango and Japanese maccha green tea. These syrups are to be used in combination with an additional syrup made from Japanese "wasanbon" brown sugar to accentuate the delicate texture of the shaved ice and to allow customers to adjust the sweetness of the syrups by adding more or less of the "wasanbon" syrup. In addition, condensed sweet milk is also provided to add another dimension to the flavor of our shaved ice.

"Gokoku-Tei" has served Korean style Patbingsu shaved ice as a summer dessert item in recent years. In addition to shaved ice, Patbingsu also uses ice cream, fruits, beans and flour dumplings to provide a refreshing appearance and taste that is particularly appealing to female diners. The addition of the three other flavors mentioned above is designed to expand our customers' dining experiences. Moreover, our "shaved ice made from natural spring water" is served both at lunch and dinner times, and can be ordered from 1PM to 2PM without ordering a full meal.

#### **Korean Dining "Gokoku-Tei": "Shaved Ice Made from Natural Spring Water"**

- "Shaved ice made from natural spring water" 1,200 yen  
Flavors: "Strawberry, Mango, Japanese Maccha Green Tea"
- "Korean Style Patbingsu shaved ice made from natural spring water" 1,800 yen

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