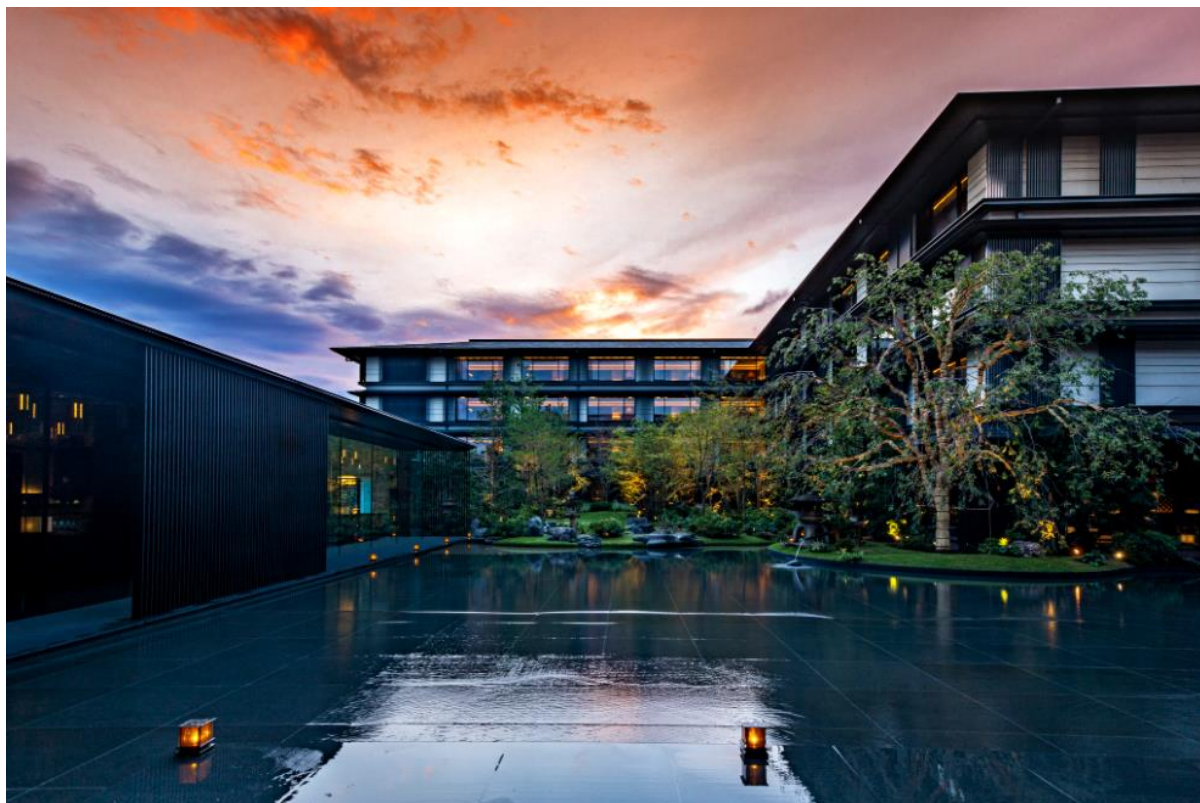


Announcement:
HOTEL THE MITSUI KYOTO Opens Today
3 November 2020



(London, 3rd November 2020) – HOTEL THE MITSUI KYOTO, the embodiment of timeless Japanese beauty and refinement opens today.

General Manager, Manabu Kusui said; “I am delighted to announce the opening of our hotel. I am confident we have achieved a milestone within the hospitality market in Kyoto, as the first Japanese brand to enter the luxury sector. The launch of our property sets the tone, and will redefine authentic luxury experiences in the ancient capital.”

For an overview of the hotel’s design, spa concept and facilities, gastronomy and more please see below.

About HOTEL THE MITSUI KYOTO

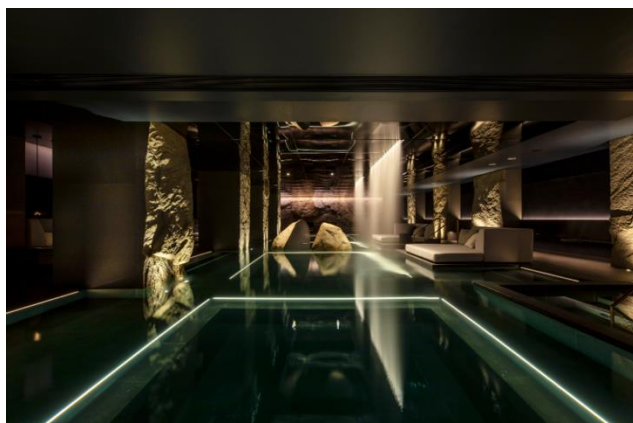
Design



The hotel has been developed by an award-winning team of specialist masters in their own fields: André Fu for guest rooms and lobby interiors, Shunsaku Miyagi for landscape design and Yohei Akao for the SPA and restaurants. The entire team has been led by Akira Kuryu, Master Design Advisor, recognised for his pursuit of architectural designs that blend with the surrounding environment. Traditional Japanese culture and heritage of the Mitsui family are combined with

modern design to create a space where tradition and innovation meet. The property features a total of 161 guest rooms and 22 suites, including two Onsen Suites and one Presidential Suite. Each room is a contemporary reimagining of the traditional Japanese tea room fashioned from meticulously selected natural materials and fitted using time-honoured techniques. The Onsen Suite guest rooms offer a special stay experience, featuring natural outdoor hot spring baths set in private garden quarters with trees, lanterns, and stonework walls for privacy.

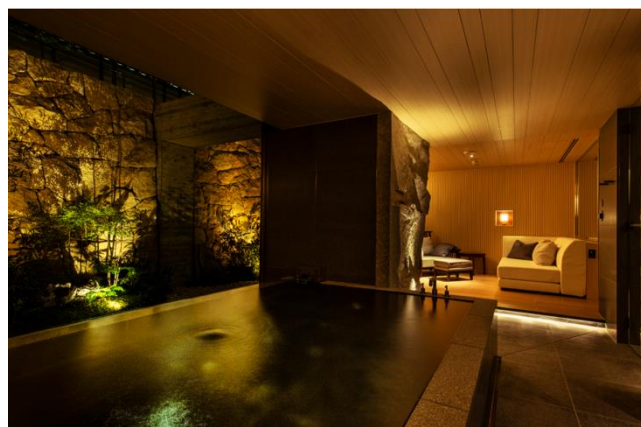
THERMAL SPRING SPA



HOTEL THE MITSUI KYOTO is the only luxury property in Kyoto city centre with its own natural spring water source located onsite. Since ancient times onsen bathing (soaking in a natural hot spring bath) has been associated with maintaining healthy and beautiful skin, alleviating muscle pain and relieving fatigue and stress. The THERMAL SPRING SPA at the hotel commands over 1,000 sq.m of space and features a Thermal Spring, two

Private Onsen facilities, four SPA treatment rooms (all with views of the Japanese garden) and a gym.

Private Onsen



The two Private Onsen facilities offer a space where guests can enjoy all of the benefits of a natural *onsen* bathing experience in complete privacy. The space features a living room and relaxation area (measuring over 1000 m²), *onsen* bath and a private garden for the complete Japanese experience.

Gastronomy

TOKI



FORNI



Designed to appeal to both domestic and international guests, the property features two restaurants. The signature restaurant: TOKI, combines the ingredients used in traditional Japanese cuisine and the techniques of French cookery to create a new ‘Gastronomy Teppan’ experience.

TOKI is a strikingly modern take on traditional Japanese design where guests can enjoy full-flavoured dishes prepared on a long open plan teppan brushed steel surface framed by an elegant wooden counter fashioned from Japanese Kabazakura birch. A sustainable approach underpins concept menus, utilising seasonal and home-grown produce to provide a taste connection to the history, culture and seasons of Kyoto.

TOKI opens with Tetsuya Asano at the helm as Signature Restaurant Chef. In 2017, Asano was the first Japanese chef to hold the title of Executive Sous Chef at the Ritz Paris’ two Michelin-star L’Espadon.

The second restaurant: FORNI (*Italian for wood-fired ovens*) features an *okudosan* – a traditional Japanese *kamado*-style cooking range – reimagined as a wood-burning oven for pizzas and oven-roasted dishes. Dishes at FORNI interweave provincial Italian cooking methods and Japanese ingredients. FORNI’s concept menus take inspiration from the solar calendar and the finest Italian and Japanese ingredients are sourced.

Shozo Sugano, Head Chef, of FORNI launched his career with a move to Italy where during the course of eight years he worked in Michelin-starred restaurants across the country including the two Michelin-star Il Mosaico and the three Michelin-star Enrico Bartolini.

THE GARDEN BAR

In addition to the two restaurants, the hotel features THE GARDEN BAR which provides the perfect setting to view the landscaped grounds which beautifully showcase the changing seasons; the breathtaking beauty of sakura cherry blossoms in the spring, the resplendently verdant in summer, the striking gold and crimson hues of autumn and the white snowscape of winter.

SHIKI-NO-MA



dining facility for the hotel's restaurants.

The hotel is located on the site of the former Aburanokoji Residence, the Kyoto home of the executive branch of the Mitsui family. At the centre of that structure was the *Okusbo-in*, also known as the *Shiki-no-Ma*, a room where heads of the Mitsui family would receive visitors and entertain guests. The new SHIKI-NO-MA room offers unimpeded views of the garden throughout the four seasons and can be used for hospitality and celebrations, as well as a private

Accommodation rates

To mark the opening HOTEL THE MITSUI KYOTO will offer a special room package - details below:

- Stay Period: 3rd November 2020 - 31st March 2021
- Room Rate: From £732 / \$932 / €798 per room (up to two people), per night, breakfast included for two people (service charge included, tax not included)
- Package includes: monetary value equivalent to £75/ \$96/ €82 applicable for restaurants and SPA treatments

*The above offer does not apply to stays booked for the Presidential Suite, Onsen Suites and Nijo Suites.

Reservations for HOTEL THE MITSUI KYOTO are accepted by telephone on: +81 (0)75 468 3155 (weekdays from 9am - 7pm, weekends/national holidays from 9am - 6pm JPN time) and via email: reservations.kyoto@hotelthemitsui.com.

HOTEL THE MITSUI KYOTO is located near Nijō-jo Castle, address: 284 Nijoaburanokoji-cho, Aburano-koji St. Nijo-sagaru, Nakagyo-ku, Kyoto 604-0051

-Ends -

www.hotelthemitsui.com

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