

PRESS RELEASE

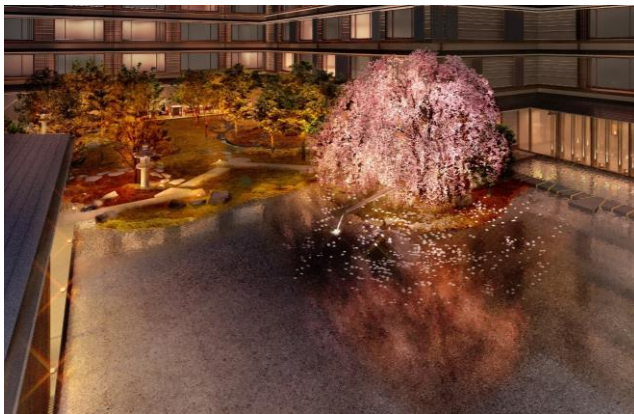
HOTEL THE MITSUI KYOTO

EMBRACING JAPAN'S BEAUTY across design, wellbeing, garden artistry and gastronomy

Announces 3 November 2020 Opening Date & Reveals New Property Features



(London, 21st July 2020) – Mitsui Fudosan Co., Ltd. and Mitsui Fudosan Resort Management Co., Ltd. have announced that the opening date of their first flagship luxury property: HOTEL THE MITSUI KYOTO is **3rd November 2020** and reservations will be taken from **21st July**.



General Manager, Manabu Kusui comments; “HOTEL THE MITSUI KYOTO, represents the true essence of Japan framed alongside contemporary aspects. This is expressed in our brand concept - EMBRACING JAPAN'S BEAUTY and is embodied throughout the property as we have merged tradition and modern philosophy across design, wellbeing, garden artistry and gastronomy. This is an exciting moment for all of us. As the hotel comes into fruition,

the design team are adding the touches to make HOTEL THE MITSUI KYOTO the ultimate emblem of Japan's Beauty. My team and I look forward to opening the hotel and welcoming guests.”

HOTEL THE MITSUI KYOTO is part of The Luxury Collection by Marriott International, a portfolio that includes the most iconic and highly regarded hotels and resorts. Many of the properties in the collection have over 100 years of history and are known as some of the best hotels in the world.

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 £730 / \$914 USD / €800 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 / \$94 USD / €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.

Design



HOTEL THE MITSUI KYOTO has been developed by an award-winning team of specialist masters in their own fields: André Fu for guest rooms and the lobby, 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 including 22 suites (there are 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.

Onsite hot spring



HOTEL THE MITSUI KYOTO is the only luxury property in Kyoto city centre with its own natural spring water source. Since ancient times, onsen bathing has been associated with maintaining healthy and beautiful skin, alleviating muscle pain and relieving fatigue and stress. The SPA area (over 1,000 sq.m) includes a communal

Thermal Onsen Spring, two additional private natural onsen spring baths (with living room, relaxation area and private garden) and four treatment rooms. Onsen Suite guest rooms offer a special experience featuring natural outdoor hot spring baths, set in private garden quarters with trees, lanterns, and stonework walls for privacy.

Gastronomy

TOKI



FORNI



Designed to appeal to both domestic and international guests, the property features two restaurants: the signature TOKI – which combines the traditions and techniques of French and Japanese cuisine to create a new gastronomy teppan experience, and the all-day dining Italian FORNI. TOKI will open 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. Executive Chef Tadahiro Takagi, who was previously Executive Sous Chef at the Mandarin Oriental Hotel Tokyo, will oversee all aspects of culinary service at the hotel.

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



The timber-framed SHIKI-NO-MA room, made of Japanese Cypress, is a faithful yet modern reconstruction of part of the former residence of Kitake, the executive branch of the Mitsui Family and will be available as a private dining area and to host traditional tea ceremony gatherings and other events such as traditional Maiko performances.

A gateway to discover Kyoto



- Afternoon Tea in a listed heritage property (90min) - The Former Shimogamo Villa of the Mitsui Family. A traditional Japanese experience held in a beautifully property built in 1925.
- A Curated Hotel Art Tour led by a HOTEL THE MITSUI KYOTO Ambassador (45min), to discover the cultural and historical significance of each and every unique piece of art in the hotel designed exclusively by Japanese artists for the property.
- Transformative Morning Practice - Wellness Breathing at SHIKI-NO-MA (40min). A wellness breathing session to start the day reinvigorated and energised with a direct view of the Japanese garden.

Reservations for HOTEL THE MITSUI KYOTO are accepted by telephone on: +81 (0)75 468 3155 (weekdays and Saturdays 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-dcho, Aburano-koji St. Nijo-sagaru, Nakagyo-ku, Kyoto 604-0051

-Ends -

<https://www.hotelthemitsui.com>

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Notes to Editors

- **Profile: Manabu Kusui, General Manager**



Joined Park Hyatt Tokyo in May 1994 after several years overseas in a variety of roles at renowned international luxury hotels, Kusui then moved to the Ritz Carlton Tokyo to serve as Director of Sales. Kusui then assumed the post of Director of Sales and Marketing at the Four Seasons Tokyo Marunouchi before moving to the Mandarin Oriental Tokyo as Executive Assistant Manager, overseeing sales and marketing. In June 2018, Kusui accepted the post of General Manager at HOTEL THE MITSUI KYOTO.

- **Profile: Tetsuya Asano, Signature Restaurant Chef**



Asano's career began at the Hotel Okura Amsterdam, after which he moved to Paris to serve as Sous Chef at several traditional Parisian restaurants such as Restaurant Drouant, moving to Restaurant Alain Ducasse at the Hôtel Plaza Athénée and the opportunity to work under the legendary chef himself, followed by Restaurant Le Cinq at the Four Seasons Hotel George V. In March 2017, Asano became the first Japanese chef engaged as Executive Sous Chef at L'Espadon (two Michelin-star), the main dining restaurant at the Ritz Paris – eventually serving as Executive Sous Chef across all of the hotel restaurants. In December 2019, Asano assumed the role of Signature Restaurant Chef at TOKI at HOTEL THE MITSUI KYOTO.

- **The Hotel Name**

In 1603, the Tokugawa Shogunate constructed Nijō-jo Castle in order to safeguard the Imperial Court located in Kyoto. Adjacent to Nijō-jo Castle was the location of the Kyoto home of Kitake, the executive branch of the Mitsui Family, maintained for over 250 years. The connection with the site began in the early 17th century with the decision taken by Takahira Mitsui, the second-generation head of the Mitsui family, to build a residence next to Nijō-jo Castle. The property remained in the possession of the Mitsui family until the period just after the Second World War. From the beginning of the 18th century until the early Meiji Period, the Oomotokata – the business steering committee for the Mitsui families – was organised and run from the Kyoto residence.

- **The Kajiimiya Gate**

The property features a number of relics that remain to this day, such as the main gate, some landscape features and stone lanterns. The Kajiimiya Gate was originally constructed in 1703 and has been restored and relocated to serve as the entrance of the hotel. The development has breathed new life into the heritage and legacy of the site.