

[PRESS RELEASE]

November 8, 2022

**Following the SORANO HOTEL, Tachihi Holdings to open Auberge TOKITO
integrating Japanese food, tea, and lodging**

Tachikawa, Tokyo, Spring 2023

Tachihi Holdings Co., Ltd. and Tachihi Hospitality Management Co., Ltd. (both located in Tachikawa City, Tokyo; Masamichi Murayama, President and Representative Director), which is in charge of hotel management and operation, is set to open Auberge TOKITO, appointed with a dining room, tea room, and guest rooms with hot spring water flowing from the source, in spring 2023 in the large-scale redevelopment area of Tachikawa.

Official website: www.aubergetokito.com

Auberge TOKITO



Auberge TOKITO 開業準備室

〒190 - 8680 東京都立川市栄町六丁目1番地 立飛ビル3号館

Auberge TOKITO Pre- opening Office

#3 Tachihi Bldg., 6-1 Sakae - cho, Tachikawa Tokyo 190- 8680 Japan

Tel 042 - 536 - 1111 (代表) www.aubergetokito.com

■ Tachikawa, the largest scale active redevelopment site in the Tama area

Tachihi Holdings owns approximately 980,000 square meters of land, which amounts to one twenty-fifth the size of Tachikawa City. The company takes on a significant role in community development as the business grows together with the city. In April 2020, GREEN SPRINGS, a new urban district expanding approximately 39,000 square meters, opened as a “Well-being Town connecting the Sky, the Earth, and People”. June that same year saw the opening of the SORANO HOTEL featuring an infinity pool on the rooftop overlooking the natural environs of Showa Kinen Park. As a new urban resort that promotes local tourism, Tachikawa continues to evolve not only as a new hub for business but as a new area awaiting exploration.

To quickly and accurately provide value in response to diversely changing social needs is the goal of Tachihi Holdings, and to further contribute to the local community, the company believes it is necessary to expand inbound luxury tourism and facilities and services catered to business executives.

■ Opening an auberge for showcasing Japan’s food and culture to the world

Against this backdrop, Auberge TOKITO is opening in the spring of 2023 as a platform from which Japanese food and culture is shared worldwide from Tachikawa. In Japanese, *toki* means ‘time’ or ‘moment’, and it is the interest of Auberge TOKITO to fill every guest’s time with happiness. The name TOKITO encapsulates the eternal question of what it means to fill one’s time with happiness. The name also expresses the company’s desire for the rich culture of Japan to ascend gracefully into the world as if it were the Japanese crested ibis, which is also called *toki* in Japanese. The aim is to enrich the people, community, and Japanese food culture through food based on the concept of *meguru megumi* – regenerative bounties.

We strive to achieve the evolution of Japanese food, tea, and lodging to fill our guests’ time with all kinds of happiness and become a place from where Japanese food and culture are projected into the world.

< Dining Room >



Toki, a time to encounter the true richness of food in Japan

As we aim to nurture Japanese food culture together with our producers, our chef visits the production sites in person to collect our main ingredients. Established theories are set aside as we express the true richness of Japanese food by going beyond what is in season to pursue ingredients that are delicious at the time of encounter.

< Tea Room >



Toki, a time to respect the aesthetics of tea and enjoy its creation

Our 16-seat tea room came about under the supervision of Saboe. Japan's tea culture evolved in a myriad of ways with the regions, customs, eras, and recipes. By interpreting tea in modern ways and developing it independently, tranquility and enjoyment are bred anew.

< Lodging >



***Toki*, a time of grace and generosity to heal your mind and body from the core**

Lodging oblivious to the bustle of the city materializes into four rooms, each a refined space furnished with an open-air bath with hot spring water flowing constantly from the source 1,300 meters below ground. Seek restoration for your body and soul as you experience ultimate healing, made possible by a property whose services are carried out by the chefs.

Auberge TOKITO Executive Chef-Producer Profile

Yoshinori Ishii

After building his career on achievements as the sous chef at Kyoto Kitcho Arashiyama, Ishii pursued an overseas career and worked as a chef at the UN ambassadors' residences in Geneva (Switzerland) and New York (USA). In 2010, he was appointed as the executive chef at UMU, a kaiseki restaurant in London where he maintained one Michelin star. In 2015, he led the first Japanese restaurant in Europe to receive two Michelin stars, which he maintained until 2021. With a thorough commitment to providing superb ingredients, he became widely known as a pioneer of *ikijime* preparation, making it possible to procure fresh fish maintaining a level of freshness never before seen in the UK.

And now, Ishii returns to the Japanese restaurant industry for the first time in 20 years as executive chef-producer of Auberge TOKITO. His unique view of the world is expressed through skillful coordination of his handmade ceramics and dishes.

Auberge TOKITO General Manager, Head Chef Profile

Kenji Okawara

After joining Kyoto Kitcho Arashiyama, Okawara thoroughly mastered not only cooking techniques, but also flower arrangement, tea ceremony (tea kaiseki), tableware, scrolls, and other aspects of Japanese culture that are inseparable from Japanese cuisine. He has a wide range of experience, including preparing kaiseki cuisine at the Kyoto Imperial Palace, temples, and overseas such as Italy, Ukraine, and India. In June 2008, he was posted as sous chef at the Kyoto Kitcho Toyako branch (inside the Windsor Hotel Toya), and worked during the Hokkaido Toyako Summit in July 2008. In 2010, he became the head chef of the Toyako restaurant, and since then was awarded two Michelin Hokkaido stars in 2012 and 2017. In 2019, seeking a new challenge, he was welcomed as the head chef at Ito, a kaiseki restaurant in Kyoto.

In August 2021, Okawara was appointed to the pre-opening office of Auberge TOKITO. Young talents have gathered under Chef Okawara not only for his technical skills, but also for his unique natural qualities and ability to take action.

Auberge TOKITO Property Overview

Scheduled opening: Spring 2023

Address: 1-24-26 Nishiki-cho, Tachikawa, Tokyo

Location: One minute on foot from Nishi-Kunitachi Station on the JR Nambu

Line

Facility composition: Dining room – 10 counter seats, 22 hall seats, 3 private rooms (4 seats each), 1 outbuilding (three-part banquet hall, up to 20)
Lodging – 4 guest rooms with private open-air *onsen kakenagashi* (hot spring water flowing continuously from the source) baths
*Includes spa treatment area (all rooms 106 m²)
Tea room – 16 seats *For both tea time and bar time

Building: 1 floor underground; total floor area: 1,629.19 m²; site area: 3,737.10 m²

Design: Baseline Design: Guild Design Architects Co., Ltd.
Detailed Design: Sumitomo Forestry Co., Ltd.

Construction: Sumitomo Forestry Co., Ltd.

Interior design: Simplicity Inc.

Management: Tachihi Hospitality Management Co., Ltd.
(wholly owned subsidiary of Tachihi Holdings Co., Ltd.)

Head office location: #3 Tachihi Bldg., 6-1 Sakae-cho, Tachikawa, Tokyo
President and Representative Director: Masamichi Murayama
Director & COO: Hiroyuki Sakamoto
Executive Chef-Producer: Yoshinori Ishii
General Manager, Head Chef: Kenji Okawara

[Company Overview]

Company name: Tachihi Holdings Co., Ltd.
Business details: Real estate
Address: #3 Tachihi Bldg., 6-1 Sakae-cho, Tachikawa, Tokyo
Representative: Masamichi Murayama, President and Representative Director
URL: <https://www.tachihi.co.jp/>

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[Inquiries]

Tachihi Hospitality Management Co., Ltd.
Auberge TOKITO Pre-opening Office / Murayama, Marketing (inside SORANO HOTEL)
TEL: 042-540-7777 E-mail: k.murayama@aubergtokito.com