

【PRESS RELEASE】

April 3, 2023

Japanese-style Auberge TOKITO April 6 (Thursday), 2023 Grand Opening~
Truly rich Japanese cuisine and experiences
brought to you by an ensemble of chefs offering Artisan Cuisine



Auberge TOKITO



Tachihi Hospitality Management Co., Ltd. (Tachikawa, Tokyo; Masamichi Murayama, President and Representative Director) is opening Auberge TOKITO (www.aubergetokito.com/en/), a property consisting of a dining room, tea room, and guest rooms in Tokyo's Tachikawa area on Thursday, April 6.

Auberge TOKITO located a one-minute walk from the Nishi-Kunitachi Station on the JR Nambu Line, unfolds following its sister property, the SORANO HOTEL, which opened in June 2020. Offering an environment of quiet and comfort the moment you set foot inside, the auberge is built on the former site of the long-established Mumon-an restaurant, inheriting the garden and part of the historic building that has been revived with a dining room, tea room, and guest rooms accommodating four parties per night.

Artisan Cuisine for New Luxury is the concept of the cuisine served at Auberge TOKITO, where chefs offer a full course from start to finish, from a warm welcome to a heartfelt farewell.

Auberge TOKITO

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As suggested by the French-derived words “artisan” and “cuisine”, all the craftspeople involved, including the expert chefs; the ingredient producers, hunters, and fishermen; and the makers of tableware, which is integral to the cuisine, unite as a team of artisans pouring their hearts and souls into each dish, making full use of their skills to meet the desires of the guests, rather than serving a one-sided selection of dishes.

Michelin star chefs – Executive Chef-Producer Yoshinori Ishii and General Manager and Grand Chef Kenji Okawara – are joined by Japan- and globally-trained Hiroki Hiyama, Sous-chefs Kei Sazawa and Kenichiro Ueno, and Pastry Chef Kanako Kuroiwa. The team offers new Japanese cuisine that pursues true abundance unconstrained by the rules of traditional kaiseki cuisine and new ideas not dependent on the use of extravagant ingredients.



Classic & modern – Shokubo with a courtyard view

We aim to become a place where guests are filled with happiness at every toki, or moment, of their stay and where the richness of Japanese culture takes off into the world like the graceful toki Japanese crested ibis.

meguru megumi Artisan Cuisine

At the root of Auberge TOKITO cuisine is a sustainable way of thinking of appreciation and respect for the people, materials, and even the soil, and using these blessings not only for Japan but for the world and the future. The cuisine refers to what is on the plate as well as the philosophies and stories behind it, the tableware and setting, and the surrounding region and environment that the chefs take into consideration as they assemble the course menu with their outstanding skills and rich experience in Japan and abroad. Rather than the existing kind of luxury featuring expensive ingredients and high-grade tableware, Auberge TOKITO makes the following seven promises to offer a truly rich and priceless dining experience.

< Seven Promises of Artisan Cuisine for New Luxury >

- We will pursue rich bounties across Japan and continue to seek the catches of legendary hunters and ultimate ingredients.
- We will not waste but circulate the blessings of life to create true sustainability in the world of food.
- We will apply skills, time, and effort to ingredients bound for the waste bin and sublimate them into the tastiest dishes.
- We will rethink how tableware should be and create plates to match each dish.
- We will inherit important ingredients and techniques, and thoughtfully retell the background story.
- We will pursue the joy of cooking and create a happy dining environment.
- We will bring together talented “masters of food” who will each fly into the world with thoughts of TOKITO on their wings.



Bamboo shoot with “Hokkori” maguro-bushi (dried tuna)

Shokubo, the essence of Auberge TOKITO

The shokubo dining room is the essence of Auberge TOKITO, with counter seats (10 seats) where guests can see the chefs’ work up close, hall seats (20 seats) overlooking the well-maintained courtyard, and private rooms (3 rooms with 4 seats each) ideal for a wide range of purposes such as private parties, business, and ceremonial occasions.

The course menu featuring carefully selected ingredients from all over Japan, is composed of around 12 dishes and changes according to the season (counter seats from 63,250 yen per guest, hall seats from 31,625 yen per guest, tax and service charge inclusive). While valuing

the basics, Auberge TOKITO chefs who are renowned in Japan and overseas continue to take on challenges with new ideas, such as making soup stock using not only bonito and kelp but also vegetables, wild game, and prosciutto ham.

So that our guests can appreciate our cuisine with all five senses, dishes are served in original tableware made by Executive Chef-Producer Ishii. In addition to breathing new life into pottery and chopsticks by using the soil excavated during construction and felled trees, the charcoal ash emitted while cooking or burning used chopsticks is reused as glaze for the pottery.

We also hope to turn our guests' attention to our tableware and stories behind their creation, including Edo Kiriko glassware in which delicate glasswork combines Japanese patterns with Western techniques, the works of Japanese glass artists who specialize in blown and frosted glass, contemporary lacquerware by lacquer artists who aspire to carry on the tradition of lacquer, and the creations of a group of young Bizen ware artists who perceive the land where they were born and raised from a global perspective.



Hirame halibut presented on "Ujio" Horiguchi Kiriko glassware

Sabo for experiencing Wabi-sabi

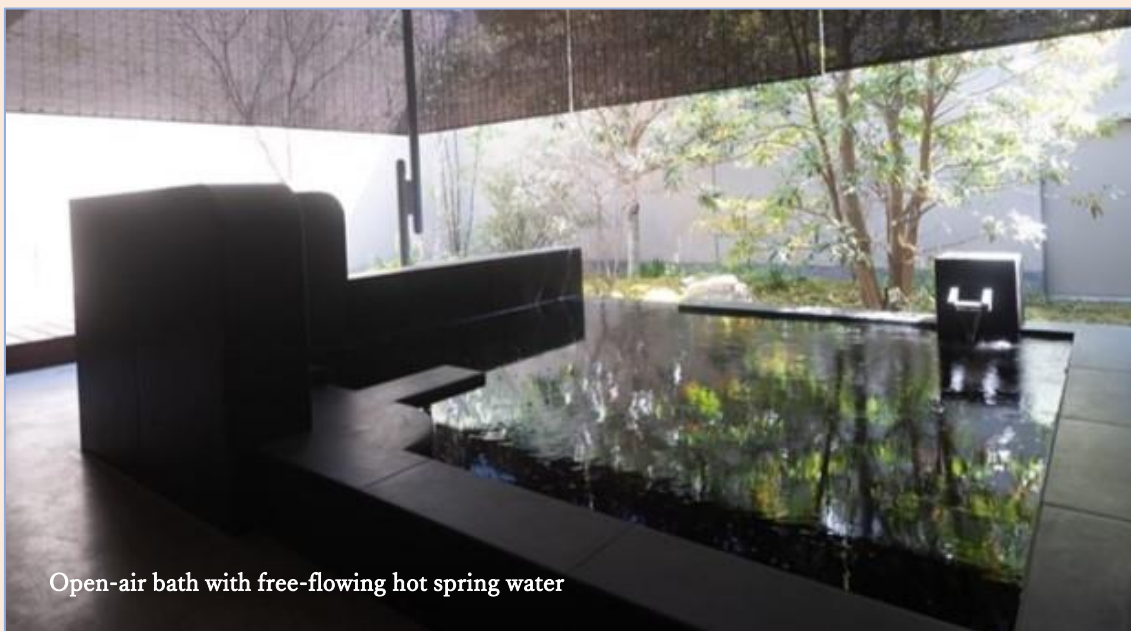
The aesthetic world of tea spreads out beyond the wooden door of the teahouse hidden away in the garden. Under the supervision of Saboe in Nakameguro, Tokyo, we have created a new, modern interpretation of Japanese tea culture, which has evolved in various ways depending on the region, customs, eras, and recipes in a space woven with the harmony of yin and yang. Here, guests can experience peace and enjoy wabi-sabi transience and imperfection.

With a total of 16 seats consisting of sunken kotatsu (tables with foot warmers) and chairs,

the tea room serves afternoon tea (from 7,590 yen per guest, tax and service charge inclusive) complete with a chaukebako box of sweets and savories that change with the season and three varieties of tea. We also have a tea room with a sunken hearth that has been preserved from the historic Mumon-an restaurant.

Restoration at the shukubo, forgetting the hustle and bustle of the city

The four shukubo guest rooms appearing at the end of the stone pavement and rock garden offer the ultimate relaxation unique to a lodging facility where the focus is on mental and physical recovery and all services are provided by our chefs. Our spacious 106-square-meter guest rooms, where guests spend the most time during their stay, are each appointed with a living room, bedroom, bathroom with an open-air bath with free-flowing hot springs pumped from 1,300 meters underground, spa treatment bed, and kitchenette (Grand Opening Commemorative Package from 342,250 yen for two guests with dinner, breakfast, and tax and service charge included).



Open-air bath with free-flowing hot spring water

Our comfortable, well-appointed rooms incorporating Japanese shoji screens and mud walls are furnished with hand selected bedding intended for a good night's sleep and the most pleasant experience when waking up. Reclining beds allow guests to spend time reading and chatting, metal-free wood springs support a comfortable sleep environment free from electromagnetic waves and geomagnetic disturbances, and elastic, breathable horse hair pillows are tangible conveyors of the culture and charm of Japan during the stay.

A record player and high-quality speakers are also provided in these rooms for an out-of-the-ordinary experience. Guests can choose their favorite music from over 50 analog records and spend their time as they please.

Auberge TOKITO Property Overview

Name: Auberge TOKITO

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

Phone number: +81(0)42-525-8888

Scheduled opening: Thursday, April 6, 2023

Facilities:

■ Shokubo Dining Room

Number of seats: 10 counter seats, 22 hall seats, 3 private rooms (4 seats each), 1 annex (three-span hall for up to 20 guests)

Hours: Hall from 12:00 p.m. and 1:00 p.m. for lunch and two seatings from 6:00 p.m. and 7:30 p.m. for dinner; Counter from 7:00 p.m. for dinner

■ Shukubo Guest Rooms

Number of rooms: 4 (each room is 106 square meters and appointed with free-flowing open-air hot springs and spa treatment room)

■ Sabo Tea Room

Number of seats: 16

Hours: < Tea room > 11:00 a.m. to 4:30 p.m. by reservation only for two hours at a time
< Bar time > 7:00 p.m. to 11:00 p.m.

Site area: 3,737.10 m²

Total floor area: 1,629.19 m² (1 floor above ground)

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

Management: Tachihi Hospitality Management Co., Ltd.

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

Address: 6-1 Sakae-cho, Tachikawa, Tokyo

President and Representative Director: Masamichi Murayama

Director & COO: Hiroyuki Sakamoto

Executive Chef-Producer: Yoshinori Ishii

General Manager and Grand Chef: Kenji Okawara

Official website: www.aubergetokito.com/en

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[Inquiries]

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*The photographs seen in this release can be downloaded here.

<https://bit.ly/3TSKwOZ>