Storied eel restaurant to make its debut in Tokyo with Hotel Chinzanso Tokyo

Speciality eel restaurant of long-established ryotei, Kikusuiro, opens for the first time in Tokyo on March 15, 2023



TOKYO, **February 7**, **2023** – Eel Restaurant Unakiku, a well-established restaurant in Nara Prefecture, will open its second location at Hotel Chinzanso Tokyo on March 15, 2023. Just in time for cherry blossom season, the hotel will begin accepting reservations from March 6.

The restaurant's original location is in Kikusuiro, a revered ryotei (traditional Japanese restaurant), in Nara Prefecture. Opened in 1891, the venue has long been a favorite for many notable guests from Japan and abroad. In 2016, Kikusuiro opened Eel Restaurant Unakiku to bring exceptional, seasonal eel to more people.

Now, the renowned menu is coming to central Tokyo, providing guests the opportunity to taste the same recipes handed down for more than 130 years without having to travel to Nara. Guests can also dine while appreciating Hotel Chinzanso Tokyo's iconic Japanese garden, abundant with nature.

Diners can enjoy kabayaki, a dish where the eel is grilled slowly over charcoal and dipped in marinade. Shirayaki is another beloved grilled eel dish, using kombu sake and served with wasabi soy sauce or salt. One of the most popular menu items is 'Ainoseju,' which offers diners the opportunity to try both kabayaki and shirayaki eel.

The restaurant will also offer a menu item only available at its Tokyo location. Served in an iron pot, the Unagi Tetsunabe Mabushi can be enjoyed three ways and is designed to be shared in a group. The Tokyo location will also feature an exclusive, newly-arranged eel course.

The restaurant will be open every day, from 11:00-15:00 (last order) and 17:00- 21:00 (last order). More information can be found on their website: https://www.kikusuiro.com/unakiku-tokyo

About Hotel Chinzanso Tokyo

Hotel Chinzanso Tokyo is one of the city's most iconic luxury hotels with 70 years of history. The property includes 267 guest rooms/suites, nine restaurants, 38 meeting/banquet rooms, and a full-service spa with a Japanese onsen. Its award-winning garden has a wide variety of botanicals, including more than 100 cherry trees and 1,000 camellia trees. The standout feature of the garden is the 'Tokyo sea of clouds,' a recreation of the natural phenomenon that can usually only be found in the mountainous regions of Japan. The hotel is owned and managed by Fujita Kanko Inc., a publicly-traded tourism industry corporation headquartered in Tokyo.

COVID-19 safety policies:

https://hotel-chinzanso-tokyo.jp/wp/wp-content/uploads/2022 safety-policies.pdf

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