

A light display making the most of the garden and Japanese architecture!
It's a magical cherry blossom light-up night at stone grill restaurant Mokushundo,
cherry blossom-themed stone-grilled lunch and kaiseki to enjoy with all the senses.



Hotel Chinzanso Tokyo (located in Bunkyo ward, general manager Shinsuke Yamashita) is home to the modern-styled yet history-rich stone grill restaurant Mokushundo, which is located within the lush green garden. To commemorate the cherry blossom season, the restaurant has been specially outfitted with lighted sculptures. The restaurant offers cherry-blossom themed stone-grilled lunches with seasonal ingredients such as spring vegetables.

● **At Mokushundo, stone-grilled cuisine is prepared on lava stones from Mt. Fuji**

Mokushundo is a restaurant in a Showa-modern style Japanese building nestled within the forest-like garden. The lava stones used to grill meals produce minimal smoke, and use infrared effects to grill foods at their juiciest, providing the finest in stone-grilled and kettle cuisine. The kimono-clad staff preparing food in front of your very eyes serves over 10,000 guests from overseas destinations each year.

● **A gentle light by the windows beckons the coming of spring.**

The gardens at our hotel begin the cherry blossom season early with the Kawazu and Kanhi Sakura, followed by the Yoko, Miyabi and Somei Yoshino varieties from February to April. With some 120 trees among 20 types of cherry blossoms, the gardens are a well-known spot for urban cherry blossom viewing. In order to enhance the experience of gazing out at the flowering garden while enjoying a meal at Mokushundo, we have placed illuminated cherry blossom-inspired sculptures made with the traditional parchment used historically in official scrolls and scriptures. The restaurant interior lights will be dimmed from 8:00 pm, allowing gentle light to dance colorfully upon the windowsills.

● **Cherry blossom-flavored lunches and dinners to be enjoyed with the graceful lights**

Outline

Stone grill restaurant Mokushundo serves a fragrant cherry blossom lunch with fresh ingredients such as seasonal spring vegetables, and a luxurious stone-grilled dinner. Lunch features appetizers suggesting a viewing of the cherry blossoms served in a layered box with bamboo shoots, broccolini, clam, and other spring delights. The main dish is Mokushundo's specialty, steamed Japanese beef. Made just as it is prepared for traditional wedding courses, the vinegar soy sauce with over 10 spices and seasonings added to a soy sauce base must be tasted to be believed. In addition to the steamed Japanese beef, dinner centers around Saga beef loin, which is known for its exquisite quality, seasoned just to your liking with sakura salt, wasabi seaweed, or ponzu vinegar. These lavish meals recreating the appearance and aroma of the sakura season are just the way to welcome the coming of spring.



- Dates: February 17th (Mon.) to April 12th (Sun.) 2020
- Hours: Weekday lunch: 11:30 a.m. to 2:30 p.m. last order (3:00 p.m. last order on weekends and holidays 3:00 p.m.)
Dinner: 5:00 p.m. to 8:00 p.m. last order (dinner continues until 10:00 p.m.)
- Price: Stone-grilled lunch (Kodachi) 5,100 yen
Stone-grilled kaiseki (Harukaze) 11,600 yen
*Consumption tax and service fee (10%) will be collected separately.
*The stone-grilled kaiseki can be ordered during lunch hours as well.
- Course: Stone-grilled Lunch "Kodachi"
A course making rich use of cherry blossoms, with seasonal foods such as spring vegetables.

Appetizers

Mixed bamboo shoots and cherry blossoms in miso, baguette

Steamed Japanese beef, garnish, horseradish, soy sauce with vinegar

Asari clam dressed with vinegared miso, wheat gluten

Barbecue

Japanese beef loin 50g

Grilled sea bream with soy sauce Wakasa-style

Deep-fried tofu mixed with sakura shrimp

Homemade meatball rolled with cherry leaves

Fried bean curd stuffed with a mixture of sliced vegetables

Deep-fried minced fish and vegetables

Three kinds of vegetables

Grated radish, salted cherry blossoms, wasabi-flavored seaweed laver, soy sauce with sesame paste

Simmered dish

Sesame tofu, cherry blossom-flavored soymilk, salmon roe

Rice with garnish

Pickled vegetables

Miso soup

Dessert

Dessert of the day

■Course: Stone-grilled Kaiseki “Harukaze”

A course including ingredients such as wild vegetables and clams, with succulent Saga beef loin grilled on lava stones.

Grilled wild vegetables, wheat gluten, bud miso

Chef’s specialty

Steamed Japanese beef, broccolini, scrambled egg, garnish, horseradish, soy sauce with vinegar

Grilled dish

Grilled large asari clam, seaweed, green onion

Grilled trout with broccolini

Spikenard pickled in vinegar, deep-fried ashitaba greens

Barbecue

Japanese beef fillet 30g

Saga “Kuroge-Wagyu” beef loin 40g

Three kinds of vegetables

Grated radish, salted cherry blossoms, wasabi-flavored seaweed laver, ponzu vinegar

Steamed dish

Boiled Japanese Spanish mackerel, cherry leaves

Burdock, green vegetables, starch sauce, wasabi

Rice, squid pickled with soy sauce

Pickled vegetables

Miso soup

Dessert

Dessert of the day

*All rice used is Japanese rice

*Contents may be subject to change based on availability.

■For reservations or inquiries: Call 03-3943-5489 (9:00 a.m. to 20:00 p.m.)

■URL: https://hotel-chinzanso-tokyo.jp/restaurant/plan/sakura_mokushundo/

About Hotel Chinzanso Tokyo:

Hotel Chinzanso Tokyo is a hotel located in the center of Tokyo, but surrounded by a lush, forest-like garden. With the concept of “bringing Japanese hospitality to the world,” the hotel provides an environment in which

guests can enjoy the beauty of nature, Japanese hospitality, and a world-class standard of service. Each of the hotel’s 267 comfortable rooms is like a home away from home, replete with features and amenities, and a

panoramic view of the city or the verdant garden. The facilities also include 9 restaurants, a spa and treatment area lit by natural light, 38 event halls the largest of which accommodates 2000 people, chapels and shrines, beauty salons, photo studios and more. Taking a stroll in the garden provides a view of the tea house and three-story pagoda that are registered as national tangible cultural assets, along with many historic spots. Whether the sight of cherry blossoms in the spring, the lush green season, the fluttering fireflies in early summer, the cool waterfall during the hot summer, red autumn foliage, or winter camellias among the snow, each season promises marvels that will make guests forget that they're in the middle of the city.

Hotel Chinzanso Tokyo is the only Japan-based hotel to have been awarded the rank of 5 red pavilions in the Michelin Guide Tokyo, an honor it has held for 10 years running. In the Forbes Travel Guide, it was awarded the high rank of 3 stars in the Hotels and Spas categories. Signifying its status as a hotel offering the highest standard of service, Hotel Chinzanso Tokyo has been included in the Preferred Hotels & Resorts LVX Collection.

For inquiries, please contact:

Fujita Kanko Inc. Hotel Chinzanso Tokyo Marketing Dept. Staff: Sonobe, Sugawara
TEL. 03-3943-5506 (Direct) FAX. 03-3943-1172 Email: pressroom@hotel-chinzanso.com

Hotel Chinzanso Tokyo PR Dept.
Staff: Ishiguro, Ishihara, Omoda
TEL:03-6863-3377 Email: hotel-chinzanso-tokyo@scramble.jp

***When writing about the hotel, please refer to it as “Hotel Chinzanso Tokyo.”**