

**TOM AIKENS TO UNVEIL THE JADE ROOM AND GARDEN TERRACE AT THE TOKYO
EDITION, TORANOMON - 1ST OCTOBER 2022**



In October 2022, world-renowned, award-winning Michelin-starred chef Tom Aikens, will open The Jade Room + Garden Terrace at The Tokyo EDITION, Toranomon. Recently celebrated in Conde Nast Traveler's Hot List and Travel + Leisure's It List - highlighting the best new hotels in the world for 2021 - this new offering for The Tokyo EDITION, Toranomon is a testament to the innovative, world-renowned dining experiences the EDITION brand is known for.

Set on the 31st floor adjacent to the lobby, The Jade Room + Garden Terrace is the hotel's signature restaurant, offering fresh and innovative food to be appreciated by locals and travelers alike. Celebrating the versatility and expressiveness ingrained in Japanese culture and cuisine, Tom Aikens' menu pushes these boundaries further to deliver a fusion of contemporary Japanese and Western influenced dishes prepared using diverse yet refined cooking techniques, all enjoyed against an astonishing backdrop of the Tokyo Tower and city skyline.

"I am thrilled to be opening my first venture in Japan this October, a country whose cuisine and traditions I greatly admire. I have designed two different menus for the indoor Jade Room and outdoor Garden Terrace that center on seasonality, inspired by mother nature. The result is a cohesive fusion of Japanese and Western dishes that I can't wait to share with the city." - Chef Tom Aikens

Jade Room

Seated within the serene surroundings of the restaurant, guests can enjoy dishes created by Tom Aikens - both a la carte and as part of a 4 or 6-course tasting menu - with seasonally changing plates including:

Squid consommé, yuzu, chicken, confit lemon

Fire roasted charred celeriac carpaccio, truffle

Mackerel, dashi, sesame, daikon, furikake

Piglet belly, squid, pineapple, and vanilla



The restaurant offers an exciting menu of cocktails and wines that champions new tastes and unexpected flavors. The seasonal cocktail menu focuses on collaborations with local botanical distilleries, to create bottled cocktails unique to The Jade Room + Garden Terrace.

Upon entering The Jade Room + Garden Terrace, guests will be welcomed through an entrance graced with photography by Masao Yamamoto and met with a lively and atmospheric space. The venue features flooring and walls of rich walnut paneling, circular banquettes, elegant counter seating with jewel green stools and custom commissioned paintings by artist John Jackson. The space is finished with six distinguished bamboo oak trees and 200 potted plants, transporting diners into an enchanted garden within the metropolis of the Toranomom district.

The Jade Room also features two private dining rooms, seating 8 and 14 respectively, where guests can enjoy tailored and carefully curated menus for their taste and predilection. Each room enveloped in hand crafted Japanese Washi paper, the rooms give a foremost panoramic view of the city center through layers of shimmering sheer drapery and the lush greenery of the exterior terrace.

Garden Terrace

Just a step out of Jade Room, is Garden Terrace, sitting 460ft above ground overlooking the city. Open throughout the summer season, Garden Terrace has seasonally changing greenery, creating a serene and inviting space where guests are sheltered from the busy pace of city life. Garden Terrace offers a menu of cocktails, alongside sharing small plates that include:

Lobster roll, sudachi spiced mayo, nori, fried cabbage

House made ricotta, pickled beets, schezwan cucumber

Scallops marinated with passionfruit and vanilla

Hand-chopped beef tartare, maple egg yolk, onion crumble



The Tokyo EDITION, Toranomon represents a very delicate balancing act between the refined, elegant, simple, and pure approach of Japan's culture, style, and traditions and EDITION's passion, emotion, sophistication, perpetual subversion of the status quo, and desire to break the rules to create something entirely new and that has never been seen before.

With the subversion of styles, this synergy of elegance and simplicity is present throughout the restaurant and bars at The Tokyo EDITION, Toranomon, and amplified by the experiences created by Tom Aikens for The Jade Room + Garden Terrace. Tom's menus are led first and foremost by produce and provenance, driven by seasonality and diversity, with a considered coalescence of international expressions.

*****ENDS*****

The Jade Room + Garden Terrace

The Tokyo EDITION, Toranomon

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SEAT COUNT: Chef counter: 12, Main dining room: 64, Small PDR: 8, Large PDR: 14, Terrace: 72

DAYS OF OPERATION

Jade Room

Lunch (Saturday and Sunday) - 4 courses: 10,000 JPY

Dinner (Wednesday - Sunday) - 4 courses: 16,000 JPY / 6 courses: 20,000 JPY, curated limited A La

Carte selection

Garden Terrace

Wednesday - Sunday: Selection of sharing and small plates

OPENING HOURS

Lunch 12:00-14:30

Dinner 17:30-21:30

Garden Terrace 12:00-21:30

ABOUT EDITION HOTEL

EDITION Hotels is an unexpected and refreshing collection of individualized, customized, one-of-a-kind hotels which redefine the codes of traditional luxury. Displaying the best of dining and entertainment, services and amenities “all under one roof,” each EDITION property is completely unique, reflecting the best of the cultural and social milieu of its location and of the time.

For affluent, culturally savvy and service-savvy guests, the EDITION experience and lifestyle explores the unprecedented intersection and the perfect balance between taste-making design and innovation and consistent, excellent service on a global scale.

EDITION manages 14 hotels around the world spanning from North America and Europe to the Middle East and Asia. EDITION Hotels recently announced further international expansion by the end of 2022, with the slated opening of eight new properties across three continents. The planned new openings include sites in Rome, Tampa, Doha, Mexico’s Riviera Maya at Kanai and EDITION’s second property in Tokyo. With 14 hotels worldwide currently, these planned openings underscore the brand’s strong growth. EDITION is one of Marriott International’s Luxury Brands.

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