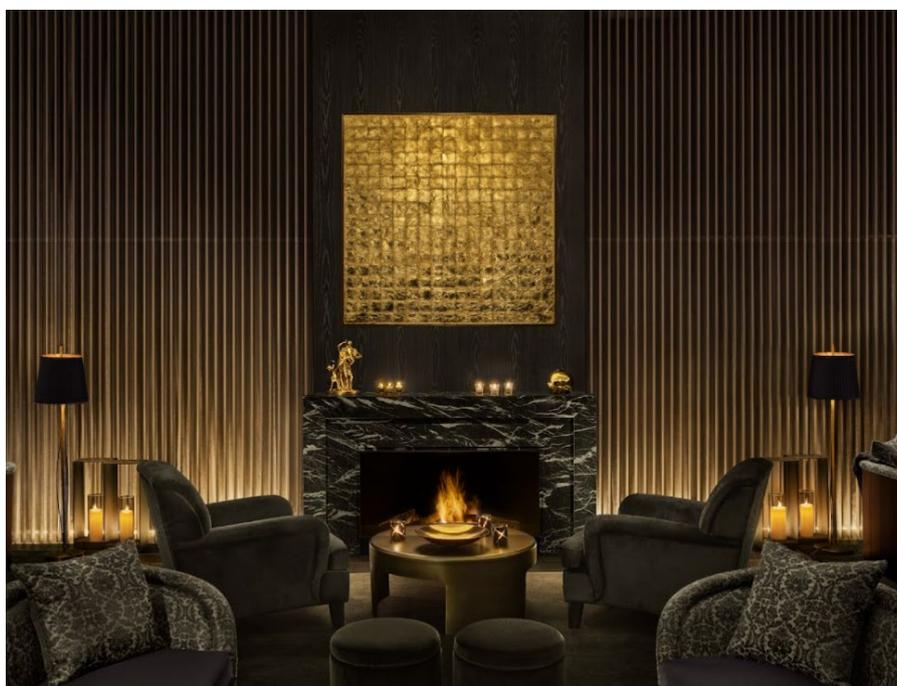


THE
TOKYO
TORANOMON
EDITION[®]

**GOLD BAR AT EDITION OPENS AT THE TOKYO EDITION, TORANOMON - 29TH APRIL
2022**



APRIL 2022 - This Spring, The Tokyo EDITION, Toranomom, launches Gold Bar at EDITION, an intimate cocktail destination to stimulate the senses, inspired by the golden age of classic cocktails in pre-Prohibition America. 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, Toranomom is a testament to the innovative, world-renowned cocktail bars that the EDITION brand is known for.

Gold Bar at EDITION is a sophisticated haven for hotel guests and visitors, showcasing innovative takes on classic cocktails alongside an ever-evolving menu of small plates and a vast selection of whiskies and local gins.

"The Golden Age of Cocktails" brought about some of mixology's best inventions: The Martini, Daiquiri, and Manhattan were all created in this time, spanning from the 1860s through the Prohibition Era. The 87-seat Gold Bar at EDITION features a creative cocktail menu reimagining these timeless concoctions with modern techniques, incorporating Japanese spirits and select local ingredients.

Curated by Director of Bars Hideyuki Saito, the menu focuses on classic cocktail categories, such as Punch, Sour, and Fizz. Cocktails on the menu include, *NIPPON PALE ALE*, made with

local chardonnay from Nagano, pisco, grappa, pineapple, IPA and nutmeg; *PINOT & TWO GRAPES*, made with bourbon, nature pinot noir, local concord grape, vermouth, citrus; and *MUGI & SHOGA*, which combines dark rum, Yamazaru Mugi Shochu (a smokey barley shochu), blood orange liqueur, ginger, citrus and soda.

Gold Bar at EDITION's food menu will be created each season by a locally renowned chef, Chef Narukiyo, highlighting the finest Japanese ingredients. Known for his celebrated downtown namesake, izakaya Narukiyo, serving homemade southern Japanese seasonal food, will be the first to curate the menu. A selection of small plates will be served throughout the day and into the evening. Dishes on the menu include *Tasmanian Salmon marinated in White Miso*, *Salmon Roe with Truffles*; *Cutlet Sandwich with Wagyu Beef Tenderloin with Dengaku Miso Sauce* and *Gold Bar Chocolate with Hazelnut, Almond and Lemon*.

All black with deft flourishes of white and gold, inspired by the design of rare pieces of fine jewellery, Gold Bar at EDITION will feature blackened wood finishes inspired by Japanese yakisugi, a traditional method of charring cedar to preserve the wood. The venue will also feature gold accents, a black marble bar, and white barrel-vaulted 16ft (5m)-high ceilings. The intimate bar is finished with a focal fireplace made of Nero Marquina, which hangs a gold-leaf artwork by Guerin Swing. Gold Bar at EDITION will play a mix of low-tempo classic, jazz, soul, and R&B midweek selected by Gray V, with named DJs playing on Friday and Saturday nights.

The Tokyo EDITION, Toranomom 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, Toranomom, and none more so than in Gold Bar at EDITION.

***** ENDS *****

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NOTES TO EDITORS

LOCATION: 1st Floor
CAPACITY: 87 seats
OPENING HOURS:
Weds - Thu
17:00 - 24:00
Fri, Sat, Day before public holidays
17:00 - 02:00
Closed on Sunday, Monday and Tuesday (Open on 1st & 2nd May)

ABOUT EDITION HOTELS

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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