

Tokyo Dome Hotel Holds a “Kyushu Fair” in November

Eight restaurants & lounges and a cake shop of the Tokyo Dome Hotel (Headquarters: 1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562; President and General Manager: Seiji Tsuchiya) will hold a “**Kyushu Fair**” from November 1st to 30th, 2006. As the “Hokkaido Fair 2006” is being held in October with cooperation by the Sapporo Korakuen Hotel, this event will be realized the second time, followed by last year, in collaboration with Kijima Korakuen Hotel in Oita Prefecture, also a member of the Tokyo Dome Group, and will feature Kyushu delicacies such as meat including black pork, seafood, vegetables and *shochu* alcohol on various menus. Please note that prices in parentheses include tax and that a 10% service charge will be added except for buffets and take-away items.

Sounds Stage & Dining The Artist's Café (43F)

Appetizers using Kyushu products such as marinated organic carrot and dried raisin, marinated purple sweet potato with raspberry flavor, fish fritto in vinegar sauce, sautéed shrimp and mushroom with olive oil, roasted potato with thyme flavor and cured ham will be added to the lunch buffet “Sky View.” Its main dish can be chosen from the following four: broiled red sea bream with porto liquor, soup with angel prawn and deep-fried minced fish, grilled duck with mushroom, and today’s pasta. The prices are ¥2,800 (¥2,940) for adults and ¥2,000 (¥2,100) for children.

French Dining Deux Mil (6F)

Special set menus in Japanese *kaiseki* style will be offered for ¥5,000 (¥5,250) for lunch and ¥12,000 (¥12,600) for dinner. The menus will change from day to day with abundant seasonal Kyushu ingredients.

Bar 2000 (6F)

Kyushu is well-known for its *shochu* alcohol. The bar will feature two distinguished *shochu* by glass — “*Tomino Houzan*” and “*Kiccho Houzan*,” both distilled from potato and priced each for ¥1,300 (¥1,365). Also, four *shochu*- and *awamori*-based special cocktails will be offered: “Little Crane Balalaika” and “Passion” for ¥1,300 (¥1,365) each, and “*Uchina Piña*” and “*Satsuma*” for ¥1,500 (¥1,575).

Japanese Restaurant Yugyo-an Tankuma Kita-mise (3F)

Special dinner set with various globefish dishes will be offered for ¥25,000 (¥26,250).

Casual Dining Pier View (3F)

Plenty of Kyushu delicacies will be available with its popular lunch and dinner buffets. During the period, approximately forty-five dishes including marinated deep-fried minced fish and autumn vegetables, *Saga* chicken salad, breaded *Kagoshima* pork cutlet, pasta with cod roe Chili sauce, meat gratin with eggplant, *Hakata* noodle in soup with six different choices of toppings, roast beef, *Nagasaki* sponge cake with favorite toppings, etc. will be available for ¥2,500 (¥2,625) for lunch and ¥3,300 (¥3,465) for dinner. The price for children is ¥1,000 (¥1,050) for both lunch and dinner buffets.

Brasserie Lala China (3F)

The Chinese lunch buffet will be offered for ¥2,500 (¥2,625) for adults and ¥1,000 (¥1,050) for children. The buffet will feature more than forty dishes which include eight-hour stewed *Kagoshima* black pork, grilled bonito with special sauce, *Nagasaki* fried noodles, fried rice with *Fukuoka* leaf mustard, Peking duck, noodle in soup with shark-fin, dim sum from the wagon and cake using *Kagoshima* purple sweet potato. At dinnertime, a “Shabu Shabu” set menu will be available for ¥3,800 (¥3,990). The menu will include grilled bonito, jellyfish in sweetened vinegar, deep-fried round herring in vinegar sauce, salad of smoked pork ear, deep-fried *Saga* chicken, *Kagoshima* black pork “Shabu Shabu” in Lala China style and today’s dessert.

Lobby Lounge Garden Terrace (1F)

“*Warabimochi* with ice cream” will be offered for ¥880 (¥924).

Chinese Restaurant Korakuen Hanten (2F of the Blue Bldg., the hotel's annex)

A special set menu, “Mai-Ohgi,” will be offered for ¥5,500 (¥5,775). The menu will include five assorted appetizers with Kyushu selected ingredients, asparagus and prawn with Chili mayonnaise sauce, Chinese hamburger steak, pork sparerib, minced fish and shrimp with shark-fin sauce, steamed round herring, fried rice with chicken and loquat jelly.

Pâtisserie Petit Petit (3F)

“Mont Blanc with Red Sweet Potato” and “Grand Fraise,” a shortcake with *Fukuoka* strawberries, will be available for ¥450 (¥473) and ¥800 (¥840) accordingly.

For reservations and further information, please dial 03-5805-2111 and ask for each specific restaurant or lounge.

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For further information, please contact

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