

Tokyo Dome Hotel Celebrates Seventh Anniversary

Tokyo Dome Hotel (Headquarters: 1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562; President and General Manager: Seiji Tsuchiya) will celebrate its seventh anniversary on June 1st, 2007 and hold a variety of events entitled “7th Anniversary Campaign” from June 1st to 30th. Please note that the period will vary by event, outlet or menu.

Accommodation Discount up to 45.7% (June 1st ~ 29th except Saturdays)

Under the name of “Anniversary Campaign,” room charges will be discounted by up to 45.7% from June 1st to 29th except Saturdays — ¥14,070 for a Single Room, ¥16,370 for single use of a Double Room, ¥18,700 for a Twin or Double Room, ¥19,700 for a Twin Room on floors 23 to 38, and ¥20,700 for a Triple Room. All prices include service charge and tax. Under this campaign, seventy-seven rooms will be available per day. For telephone reservations, please call Room Reservations at 03-5805-2222. The relevant URL is <http://www.tokyodome-hotels.co.jp>.

Restaurant Fair “Seven Chefs with Selected Ingredients” (June 1st ~ July 2nd: Period will vary by outlet or menu)

Seven restaurants, which include two directly operated outlets in the Tokyo Dome City, will offer festive menus entitled “Seven Chefs with Selected Ingredients” from June 1st to July 2nd. Please note that all prices include tax and are subject to a 10% service charge except for designated menus or items.

1st Chef: Ichiro Inaba of Dining Deux Mil (6F) From June 1st to 5th, the restaurant will offer a special French dinner “Twelve Plates of Delicacy” for ¥12,600. The menu features selected ingredients from Japan nationwide, and include burdock cream and French mushroom, langoustine carpaccio with caviar, salad of cuttlefish and salmon egg, smoked duck with coffee flavor and pan-fried foie gras, potage of crab, aubergine, and tomato, broiled fish with white and green asparagus, granite, broiled beef sirloin or filet with fondant of green soybean and Chinese yam, French cheese, muscat mousse and ice-cream with muscat jelly, dome-shaped chocolate with seasonal red fruit, homemade waffle with maple syrup, and coffee or tea. Also, at lunchtime during the fair period, an anniversary lunch set will be offered for ¥5,250.

2nd Chef: Hidetoshi Nogami of Sounds Stage & Dining The Artist's Café (43F) For the fair period, the restaurant will offer a special dinner set for ¥10,500. The menu includes amuse-bouche, marinated abalone, grilled conger and foie gras with port sauce, vegetable soup, roasted flatfish with lavender flavor sauce, grilled beef sirloin with pickled vegetables, cherry comport with lemon thyme mousseline and cherry jelly with sorbet, and coffee. Also, an assortment of appetizers, “Jewelry Box ,” will be available for ¥6,300, using abundant delicacies such as fresh foie gras, Japanese beef, French duck and Scotch salmon. This menu will be available at ten plates per day only at the restaurant’s Balcony Seat, seats for couples facing a magnificent view of Tokyo. Also, lunch buffet “Sky View” will be specially upgraded for June 1st to 3rd. The price is ¥2,940. Advance reservations will be required for the assortment of appetizers.

3rd Chef: Hiroyuki Miyata of Brasserie Lala China (3F) The restaurant will feature a special set and a la carte menus at dinnertime using Yamagata beef, sea cucumber and foie gras. The dinner set, “Mai,” will feature seven assorted appetizers, stewed shark’s fin with green, sautéed Yamagata beef, Peking duck, braised king crab with chili sauce, sautéed pork, noodle in soup with slices of roast pork, and two assorted desserts. The price is ¥3,990. The a la carte menus include foie gras rice ball for ¥2,625, sautéed Yamagata beef for ¥1,890, stewed sea cucumber and abalone with soy sauce for ¥5,250, and braised shark’s fin with green for ¥8,400.

4th Chef: Toshikazu Matsushita of Casual Dining Pier View (3F) “Anniversary Dinner Buffet,” using *Tokachi* beef, king crab, and *Hokkaido* seafood, will be available for ¥3,465 for adults and ¥1,050 for children, including service charge. The buffet boasts approximately 45 dishes including steamed king crab, *teppanyaki* of *Tokachi* beef, special *sushi*, marinated tomato and green soybean with parmigiano, Caesar salad with smoked salmon, broiled chicken with marinated spring vegetable, minestrone, cold pumpkin soup, pasta in bouillabaisse, risotto of cuttlefish and mushroom, roast beef, shrimp curry, sautéed tuna with salsa sauce, fresh melon, chocolate cake, etc.

5th Chef: Atsunori Akiyama of Japanese Restaurant Yugyo-an Tankuma Kita-mise (4F) The restaurant will offer festive dinner and lunch sets for ¥15,750 and ¥6,300 respectively. The dinner set will feature seasonal *Kyoto* appetizer, clear soup with sea eel, *sashimi* of sea eel, grilled sweetfish and beef steak, simmered aubergine, cold thin wheat noodle, rice, *miso* soup, Japanese pickle, fresh fruit, and green tea.

6th Chef: Hideaki Uchiyama of Chinese Restaurant Korakuen Hanten (2F of the Blue Bldg.) With “Shark’s Fin and Chinese Vegetable” set, guests can enjoy abundant shark’s fin, Chinese delicacy, such as cold appetizer of shark’s fin, braised shark’s fin in Shanghai style, stewed shark’s fin and sea cucumber with soy sauce, roasted shark’s fin and crab meat and shark’s fin rice ball with oyster sauce. The price is ¥7,350. Also available are a la carte menus such as sautéed abalone with Chinese chive, steamed abalone with cream sauce, each for ¥3,150. From June 4th to 6th, popular noodle in shark’s fin soup and shark’s fin rice ball will be offered at their half price of ¥1,575.

7th Chef: Manabu Yokogi of Japanese Restaurant Shunpu Banri (9F of LaQua Bldg.) The restaurant will offer special a la carte menus using sea eel, aubergine and *Okujiri* beef. For example, sea eel *tempura* will be available for ¥1,050, *dengaku* of aubergine for ¥735 and broiled *Okujiri* beef for ¥2,980.

During the fair period, there will be other festive menus and items such as Bar **2000** (6F) holding a “Champagne Cocktail Fair,” and Pâtisserie Petit Petit (3F) selling original “7 Color Dome Sweets,” available for ¥368 per piece and ¥2,520 per set. The Petit Petit items are not subject to service charge.

For restaurant reservations, please call 03-5805-2111 and ask for the specific restaurant.

Free Wedding Option “Magic of Seven”

Couples who contract in June for a wedding party with more than thirty guests to be held by March 2008 are entitled to one free option out of seven choices. For reservations and further information, please call Wedding Salon at 03-5805-2255.

April 10th, 2007

For further information, please contact

Marketing Communications, Executive Office
Tokyo Dome Hotel
1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562
TEL.03-5805-2151 FAX.03-5805-2153
URL <http://www.tokiodome-hotels.co.jp/e>
PRESS INFO <http://www.tokiodome-hotels.co.jp/press> (Japanese)

K. Press, Inc.
4F Hashizen Bldg., 1-7-11 Shinbashi,
Minato-ku, Tokyo 104-0004
TEL.03-6215-6204 FAX.03-6206-6201