

**Tokyo Dome Hotel Features Its Most Popular “Hokkaido Fair”  
from September 20<sup>th</sup> to November 5<sup>th</sup>, 2007**

Ten restaurants & lounges and a cake shop of the Tokyo Dome Hotel (Location: 1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562; President and General Manager: Seiji Tsuchiya) will hold a “**Hokkaido Fair 2007**” from September 20<sup>th</sup> to November 5<sup>th</sup>, 2007. The hotel’s most popular event will be carried out in collaboration with Sapporo Korakuen Hotel, a member of the Tokyo Dome Group. The fair will feature an abundance of *Hokkaido* products on various menus such as *Shiretoko* salmon and salmon roe, *Tokachi* beef, *Furano* beef, *Nakasatsunai* chicken, *Kamifurano* pork, *Chitose* potato, *Yubari* pumpkin and melon. Please note that all prices include tax and that a 10% service charge will be added except for buffets and take-away items.

**《Highlighted Outlets》**

**Sounds Stage & Dining THE ARTIST'S CAFÉ (43F)**

The lunch buffet “Sky View” will feature appetizers and desserts using *Hokkaido* products such as fish fritto with lemon dressing, octopus with tomato sauce and macedonia with melon. Its main dish can be chosen from the following three: beef cheese gratin with potato, pan-fried *asari* clam and salmon, and Chinese-style risotto with scallop and cured ham. The price is ¥2,940. Lunch set, “Brillante,” will be available for ¥3,675, dinner sets, “Capriccioso” for ¥6,300 and “Grazioso” for ¥8,925. Seasonal a la carte menus includes sea urchin and beef carpaccio for ¥2,310, saffron-flavor steamed rice with salmon, salmon roe and king crab for ¥3,990, charcoal-grilled beef sirloin with horseradish sauce for ¥5,040 and fresh melon with vanilla ice cream, orange sorbet and whipped cream for ¥2,520.

**Japanese Restaurant SHUNPU BANRI (9F of the LaQua Bldg.)**

A variety of *Hokkaido* menus will be available, including assorted *sashimi* (¥2,100), carpaccio of salmon and scallop (¥945), grilled beef sirloin 150g (¥3,480) and 300g (¥6,800), lightly roasted beef (¥980), pork *shabu shabu* (¥945), bowl of rice topped with salmon and salmon roe (¥840) and bowl of rice topped with seafood (¥2,100). From 15:00, a 10% service charge will be added.

**《Other Fair Features》**

**French Dining DEUX MIL (6F)**

A special lunch set will include amuse-bouche, king crab and mushroom in pie, lightly roasted salmon with lettuce sauce, stewed beef with red wine flavor and potato puree, cheese cake and ice cream, coffee or tea and mignardises for ¥5,250. A special dinner set will feature amuse-bouche, salad of crab, avocado, kidney beans with caviar, cheese fondue in pie with seasonal vegetable, various shellfish and organic vegetable in soup, lavender-flavored granite, roasted venison with coffee-flavored truffle sauce or grilled lamb with baked potato, French cheese from the wagon, assorted dessert, coffee or tea and mignardises for ¥12,600.

**Bar 2000 (6F)**

Four original cocktails, associated with *Hokkaido*, will be offered — “Cream Delight,” “Sweet Dream,” “Snow Kiss” and “North Sea” each for ¥1,575.

### **SWEETS SALON (Bar 2000) (6F)**

From 12:00 to 16:00 on Saturday, Sunday and holiday, dessert buffet will be held at the location of Bar 2000. During the fair period, six special *Hokkaido* desserts will be included such as melon shortcake, pumpkin Mont Blanc, pumpkin pudding, layer cheese cake, cheese soufflé, and fresh cream bavaois. The buffet also features light snacks and beverages. Prices are ¥2,100 for adults and ¥1,050 for children including service charge.

### **Casual Dining PIER VIEW (3F)**

Guests can enjoy *Hokkaido* products with popular lunch and dinner buffets. During the period, the buffets with approximately forty-five dishes include marinated pumpkin, steamed snow crab, original *sushi*, corn soup, cold pumpkin soup, seafood pasta, seafood paella, roasted salmon, sautéed pork with ginger sauce, bouillabaisse with three kinds of crabs, roast beef, beef *Teppanyaki*, fresh melon and milk pudding. Prices are ¥2,625 for lunch and ¥3,465 for dinner. The price for children is ¥1,050 for both lunch and dinner buffets. dinner time only

### **Brasserie LALA CHINA (3F)**

The Chinese lunch buffet will be offered for ¥2,625 for adults and ¥1,050 for children. The buffet will feature more than forty dishes which include roasted salmon with *miso* paste cream sauce, bowl of rice topped with barbecued beef, stewed *asari* clam, Kinka ham and bean starch vermicelli, fried noodle with pork and vegetable, fried rice with salmon, steamed snow crab, Peking duck, noodle in soup with shark-fin, fresh melon, pumpkin pudding and sweet almond jelly. The restaurant will specially feature a dinner buffet with upgraded menus for ¥3,465 for adults and ¥1,050 for children, available on Saturday, Sunday and holiday. At dinner time, a set menu, “Mai,” will be available for ¥3,990. Another dinner set, “Hana” will be offered on weekdays only for ¥6,300. In addition, eight seasonal a la carte menus will be available from ¥630.

### **Lobby Lounge GARDEN TERRACE (1F)**

“*Yubari* Melon a la Mode” and “Special Tomato Juice” will be offered for ¥1,260 and ¥840 respectively.

### **Pâtisserie PETIT PETIT (3F)**

“Pumpkin Mont Blanc,” “Melon and White Chocolate Mousse” and “Ensemble of Cheese Cake and Cream Bavaois” will be available for ¥473 each.

### **Chinese Restaurant KORAKUEN HANTEN (2F of the Blue Bldg., the hotel's annex)**

A special set menu, “Hana-Ohgi,” will be offered for ¥7,350, available from September 1<sup>st</sup> to October 31<sup>st</sup> for a group of two or more. The menu will include five assorted appetizers with *Hokkaido* selected ingredients, stewed shark-fin and king crab, sautéed chicken and ginkgo nut with red pepper, abalone steak with eggplant and XO sauce, steamed *asari* clam, *Matsutake* mushroom rolled with pork, fried noodle with spicy beef and vegetable, sweet almond jelly and melon jelly. Advance reservations will be required.

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

August 17<sup>th</sup>, 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.tokyodome-hotels.co.jp/e>  
PRESS INFO <http://www.tokyodome-hotels.co.jp/e/press>

**K. Press, Inc.**  
4F Hashizen Bldg., 1-7-11 Shimbashi,  
Minato-ku, Tokyo 105-0004  
TEL.03-6215-6204 FAX.03-6215-6201