

NEWS



IMPERIAL HOTEL TOKYO

FOR IMMEDIATE RELEASE:

MARCH 16TH, 2018:

EAST MEETS WEST

AT THE IMPERIAL'S ELEGANT NEWLY RENOVATED KAMON TEPPANYAKI RESTAURANT

Tokyo, Japan; March 16th, 2018: Tokyo's world famous 128 year old Imperial Hotel has reopened its popular open grill specialty restaurant, Kamon, on March 7th, 2018. The 330 square meter dining room now houses some 64 counter seats, a dessert corner for up to 20, and two separate private dining rooms with Ginza or Hibiya parkside views accommodating 14 persons. All dining areas surround open grills.

The central dining room is in front of a spacious keynote screen with a glossy marbled surface in various shades of rich pewters and ivories, and echoes the color schemes employed in the long entry "allee". Kamon also houses a quiet, separate dessert corner.

Kamon's menu spotlights premier wagyu beef from Kobe and other major producers around Japan, as well as prime cuts from the United States. Numerous fresh seafoods from Japan and nearby oceans are also on the main menu.

Kamon offers opulent table d'hote and a la carte choices, and entrees such as Kobe beef loin, premium Japanese sirloin, Japanese filet steak, U. S. rib roast and U. S. steaks, fresh Japanese abalone, fresh spiny rock lobster and king crab. Deluxe, full course presentations are from ¥5,800 for a four course luncheon, to lavish multi-course luncheons or dinners at ¥18,000, centered around a 120 gram Japanese sirloin steak or an 80

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gram Japanese filet steak. Luncheon is served from 11:30 a.m. to 2:30 p.m.; dinner service starts at 5:30 p.m. with last orders accepted at 9:30 p.m. Smoking is permitted only in the restaurant's two private dining rooms

For reservations and further information, kindly call (03) 3539-8116.

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Photo:

The entry to The Imperial's newly redecorated teppanyaki specialty restaurant, Kamon, on the 17th Floor of the Main Building of the hotel.