NEWS

IMPERIAL HOTEL

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 \(\frac{1}{2}\)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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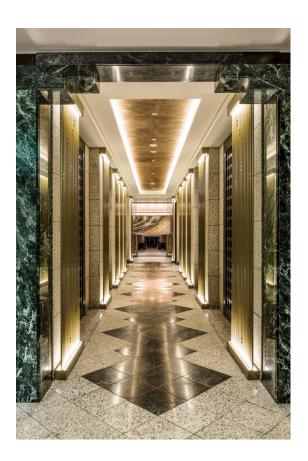


Photo:

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