



HOSHINOYA Tokyo presents a dinner course defined by a new culinary style

The HOSHINOYA Tokyo restaurant incorporates a new culinary style into its dinner menu Nippon Cuisine—a type of location-specific French cuisine. Our award-winning Executive Chef Noriyuki Hamada uses his trained French techniques to produce meticulously designed dishes prepared with Japanese ingredients, mainly fish, and seasonings.



Blue mackerel

Nippon cuisine: Where traditional Japanese meets classic French

Hamada's focus is on fish—a common staple in Japan from ancient era. Hamada travels around the country to visit local farmers and producers to find the finest ingredients that have been raised with care, or have grown in natural environments such as sea, forests and mountains. . With his trained technique in French cuisine and his attention to detail, Hamada draws out the fullest potential from the defining qualities of his ingredients. “Nippon Cuisine” is the culinary style presented at HOSHINOYA Tokyo by Hamada inspired by the carefully selected ingredients from bountiful sea, limpid rivers, and flavorful and nutritious soil in Japan.

Dinner course at HOSHINOYA Tokyo

Reservations: Select a room reservation option that includes dinner

Price: ¥18,000 (excl. sales tax and 10% service charge)

Non-hotel guests may reserve a table by calling +81-50-3786-1144 (9:00 am - 8:00 pm Tokyo Time)

About the new dinner course

Meals that showcase underappreciated fish

Fish play a central role in the dinner menu. Dishes feature fish that are ordinarily only consumed locally, are difficult to prepare, or are rarely featured in French cuisine. Each meal resembles an art display, showcasing fish—as well as fish parts such as bones and broth dregs—that are rarely found on the dining table, prepared with visual flair.



Tuile of small fish

Dishes that pay homage to their ingredients

Based on the philosophy that "one is what one eats," Hamada only uses ingredients that have been raised with care, or have grown in natural environments such as forests and mountains. These are prepared in ways inspired by the very lives of the ingredients. Fish that use seaweed and rocks to hide from prey may be served draped with seaweed, and hiding at the edge of the plate. Mushrooms may be steamed with fall leaves picked in the same area. Ancient Japanese culinary wisdom and techniques will also be used to accentuate the links between the various ingredients.



Ayu hiding at the edge of a plate

French cuisine with a Japanese heart

In 2013, Hamada became the first Japanese chef to earn Bronze in the Bocuse d'Or --a prestigious gastronomic competition held every two years at Lyon in France. He also earned 1st place in the fish category. The award is a testament not only to Hamada's sense of taste and aesthetic touch, but also to his creativity, speed, and accuracy.

Hamada grew up experiencing a wide variety of food that helped him develop a keen sense of taste. He uses this ability to continually explore new flavors, developed through the traditional Japanese method of combining Japanese spices with broths extracted from Japanese ingredients. The culinary worlds that Hamada creates represent a fusion of his acquired French culinary techniques and his Japanese identity.



Sample dinner course menu

Each dish is prepared with the finest seasonal ingredients that Executive Chef Noriyuki Hamada amasses from across Japan. Wine and sake pairings are offered.

Five flavors of delight

Five meticulously designed items representing the five flavors (sour, sweet, bitter, salty, and umami) are each placed on stones individually heated to ideal serving temperatures.

Pictured (from left to right):

Sea bream tartare

French onion soup

Croquet of chrysanthemum greens, with
whelk and escargot butter

Bonito boudin with apple

Persimmon and cream cheese paste, steamed
in a root vegetable pouch



Monkfish soup

Juices extracted from a monkfish are blended with consommé to produce an umami-rich soup that is initially clear, but thickens as the monkfish liver begins to melt at the bottom of the bowl. Once one has tasted the soup in its two forms, one may eat the fish, soft enough to crumble in one's mouth. At the end, raw wheat wort is added to the concoction to create a palate cleanser. It is an entire course meal contained in a single dish.



Red tilefish and turnips

The lid of a wooden lunchbox is lifted with a waft of citrusy aroma to reveal a cut of red tilefish, pan-fried in rice bran oil to give its skin a satisfying crispiness while maintaining the flesh's soft meatiness. A yuzu citrus sauce made with sake enhances its rich flavor.



The restaurant

The HOSHINOYA Tokyo restaurant is located in the basement floor. With its plastered walls and large rock centerpiece, the entrance hall suggests a hidden gem that has been excavated from the layers of Tokyo's urban topography. Past the entrance are six tatami-matted private rooms with tables and seating, and an open space consisting of four tables and a counter. It is a serene environment that recalls the silence one encounters in ryokans, often located in remote locations. Guests are invited to dine in their modern-type kimonos prepared in the guest rooms.



Entrance hall

Dinnerware

All dinnerware have been crafted by ceramic, *urushi* lacquer, wood, and metal artisans whom Hamada has known for years. Recalling the entrance hall concept, materials excavated from the HOSHINOYA Tokyo construction site have been used. Fossilized wood from the pillars of the feudal mansion that once stood here has been layered with fresh timber to produce plates and bowls. Food picks have been reforged from spikes that once reinforced those pillars. These items represent the refined Japanese aesthetic that Hamada seeks to convey with his culinary creations.



Dinnerware crafted from fossilized wood and ancient spikes

Noriyuki Hamada, Executive Chef at HOSHINOYA Tokyo

- 1975 Born in Tottori Prefecture.
- 1993 Begins apprenticeship at Italian restaurant.
- 1999 Changes focus to French cuisine.
- 2000 Enters French Food Culture Center culinary competition
- 2004 Becomes youngest winner of Bocuse d'Or Japan
- 2005 Enters Bocuse d'Or World Finale
- 2007 Inducted into the Bocuse d'Or Academy
- 2010 Places 3rd at the Le Tattinger Prix Culinaire International Japon
- 2012 Runner-up at the Bocuse d'Or Selection Asia-Pacific
- 2013 Wins Bronze at the Bocuse d'Or World Finale
- 2016 Appointed Executive Chef of HOSHINOYA Tokyo
- 2017 Serves fish dishes to 1,500 gourmards from around the world at Bocuse d'Or 30th Anniversary Gala Dinner



HOSHINOYA Tokyo

Address: 1-9-1 Otemachi, Chiyoda-ku, Tokyo, Japan

Reservations: +81-50-3786-1144 (9:00 am - 8:00 pm Tokyo Time)

Website: <http://www.hoshinoresorts.com/en/resortsandhotels/hoshinoya/tokyo.html>

Rooms: 84 Check-in: 15:00 p.m. Check-out: 12:00 p.m.

Public areas: Hot Spring / Restaurant / Spa / Reception Room

Rates: From ¥72,000 per night per room (excl. tax, 10% service charge, board)

Dinner: ¥18,000 per person (excl. tax and 10% service charge)

Access: 10 min. walk from Tokyo Station (Marunouchi North Exit)

2 min. walk from Tokyo Metro Otemachi Station (Exit A1 or C1)