

July 9, 2020

For immediate release

Mitsui Fudosan Co., Ltd.

Mitsui Fudosan Resort Management Co., Ltd.

HOTEL THE MITSUI KYOTO to Open on November 3, 2020 (Tuesday)

Reservations to be taken from July 21 (Tuesday)

Tokyo, Japan, July 9, 2020—Mitsui Fudosan Co., Ltd., a leading global real estate company headquartered in Tokyo, and Mitsui Fudosan Resort Management Co., Ltd. (Chuo-ku, Tokyo; President: Wataru Sudo) are delighted to announce HOTEL THE MITSUI KYOTO (location: 284 Nijoaburanokoji-cho, Aburano-koji St. Nijo-sagaru, Nakagyo-ku, Kyoto; General Manager: Manabu Kusui) will open on Nov 3rd, 2020 (Tue). Reservations shall be accepted from July 21st, 2020 (Tue).

We are proud to announce a new partnership with The Luxury Collection, part of Marriott International, Inc. The Luxury Collection offers a gateway to the world’s most exciting and desirable destinations. With this affiliation HOTEL THE MITSUI KYOTO aims to attract guests from Japan and overseas.



Entrance*



Courtyard and Japanese Garden

*The Kajimiya Gate was originally constructed in 1703 by the Kitake, the executive branch of the Mitsui Family. The gate has been restored and relocated to serve as the entrance of the hotel.

*All images are shown for illustration purposes only.

■ Overview of HOTEL THE MITSUI KYOTO

Designed under the brand concept - EMBRACING JAPAN’S BEAUTY - HOTEL THE MITSUI KYOTO will offer all guests a distinctive, relaxing experience through attentive hospitality and sophisticated service, showcasing the unique beauty of Japan as seen in its traditional culture and architecture, cuisine and other aspects.

The hotel has 161 guestrooms, including 22 suites, with an average area of over 50m² providing ample space for restful relaxation.

Executive Chef Tadahiro Takagi, whose previous posts include Executive Sous Chef at the Mandarin Oriental Tokyo, will oversee all aspects of culinary service at the hotel. The signature gastronomy teppan restaurant, TOKI, will open with Tetsuya Asano at the helm. Asano was the first Japanese to hold the title of Executive Sous Chef at the Ritz Paris. The hotel will also see the opening of an Italian restaurant, FORNI, offering all-day dining with a view of the Japanese courtyard garden, as well as THE GARDEN BAR and Shiki-no-ma - constructed from Japanese cypress – which can serve as a private dining area for guests at TOKI and FORNI. Shiki-no-ma can also be used for exclusive dining events and tea ceremony gatherings.

The Spa area features a thermal spring* and a private spa. Water is sourced from an onsite hot spring to provide guests with a unique onsen bathing experience during their stay.

*Thermal spring: A natural hot spring pool facility where bathers wear swimwear.

Reservations

Reservations accepted online/by phone from July 21, 2020 (Tue)

Reservations Direct Line: +81-75-468-3155

Business Hours: Weekdays and Saturdays 9am - 6pm (closed Sundays and National Holidays)

Official website: <https://www.hotelthemitsui.com/>

Please direct any inquiries about this release to: ♪

Public Relations Dept., Mitsui Fudosan ♪

TEL: +81-3-3246-3155 ♪

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Click here to download the press pack images ♪

<https://www.mitsuifudosan.co.jp/press/> ♪

■ Overview of Guestrooms

The 161 guestrooms range in size from 43m² to 213m², including 22 suites that range in size from 55m² to 213m².

The Onsen Suites feature outdoor natural hot spring baths, set in private garden quarters with trees, lanterns, and stonework. In every room, interior designer André Fu has infused a design philosophy of modernity, comfort, and what Fu calls 'relaxed luxury' to create beautiful spaces in a traditional Japanese style with a modern touch.

Room type	Size	Number of rooms
Deluxe Room	43m ² – 51m ²	43
Deluxe Garden Room	47m ²	11
Premier Room	50m ² – 67m ²	36
Premier Garden Room	50m ² – 61m ²	30
Nijo Room	50m ²	19
Deluxe Suite	55m ² – 65m ²	9
Executive Suite	78m ² – 86m ²	3
Garden Suite	95m ² – 97m ²	2
Nijo Suite	112m ²	5
Onsen Suite*	101m ² – 111m ²	2
Presidential Suite	213m ²	1

* Onsen Suites feature outdoor natural hot spring baths



Guestroom (Onsen Suite)



Guestroom (Nijo Room)

*All images are shown for illustration purposes only.

■ Overview of Restaurants and Other Facilities

The hotel has two restaurants: the signature gastronomy teppan restaurant, TOKI, and the all-day dining Italian restaurant, FORNI. They offer dishes made with select ingredients sourced both locally from Kyoto as well as from other areas in Japan and overseas. Diners can enjoy a special meal while viewing the delightful Japanese courtyard garden and water feature.

TOKI (Gastronomy Teppan)

The Japanese courtyard garden and water feature forms the perfect backdrop at TOKI, a place for diners to mark special occasions whilst enjoying the turn of the seasons in Kyoto. The restaurant combines the traditions and techniques of French and Japanese cuisine to create a new teppan experience, in a space composed of a modern design based on traditional Japanese architecture.



FORNI (Italian Cuisine)

Like Kyoto, Italy is blessed with ingredients grown locally in rich in natural surroundings. FORNI is the Italian word for traditional ovens, and the restaurant offers a wide range of Italian dishes from wood-fired pizza to authentic grill cuisine. Diners can enjoy refined hospitality in a traditional Japanese space presented in a modern style.



THE GARDEN BAR

The hotel's Japanese garden changes through the seasons, with *sakura* blossoms in spring, richly verdant flora in summer, red colours in autumn, and snowy scenery in winter. At THE GARDEN BAR, guests can unwind looking out over the traditional Japanese courtyard, beautifully illuminated at dusk.



SHIKI NO MA

Shiki-no-ma is a faithful yet modern reimagining of part of the former Mitsui home, constructed from Japanese cypress. In addition to serving as a private dining area for guests at TOKI and FORNI, the room can also be used for exclusive dining events and tea ceremony gatherings.



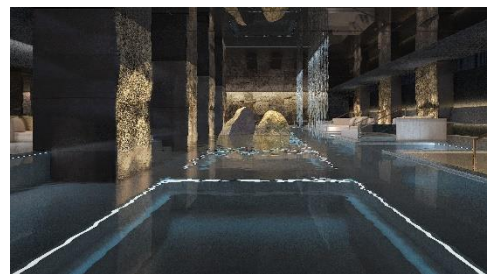
*All images are shown for illustration purposes only.

■ Overview of the Thermal Spring SPA

Kyoto is home to verdant mountains and clear water. Using natural spring water drawn from an on-site source, the Thermal Spring SPA facilities at the HOTEL THE MITSUI KYOTO are a haven for relaxation. The core concept is of an Oasis of Serenity – where guests are invited to step away from their everyday lives and surround themselves with the tranquility of spring water. Experience deep relaxation, cocooned in a space created through the interplay of time, sound, light, fragrance and water. Your five senses will be enriched by deeply peaceful surroundings. Make the most of the thermal spring, private onsen, SPA, indulge in spa treatments and enjoy a workout at the fitness gym.

Thermal Spring

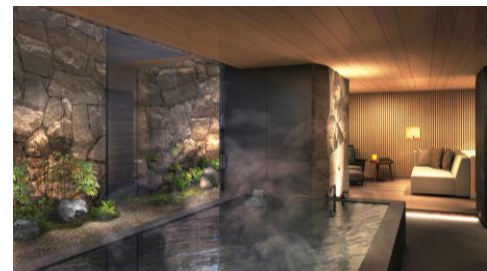
Using natural spring water drawn from an on-site source, at the thermal spring* experience natural onsen bathing unique to HOTEL THE MITSUI KYOTO. Immerse yourself in healing waters in a calming, restful environment. Attain complete relaxation and deepen your Kyoto experience.



*Please note that bathers are asked to use swimwear at the thermal spring.

Private Onsen

Enjoy natural onsen bathing in complete privacy at the Private Onsen. With a living room and relaxation area measuring over 100m², the space also features a private garden for the complete Japanese experience.



SPA

Choose from a unique SPA treatment menu consisting of minerals and active ingredients sourced from our own natural onsen water. Pamper yourself with a signature treatment following visits to the thermal spring and private onsen for a totally restful experience.



*All images are shown for illustration purposes only.

■ Affiliation with Marriott International, Inc.

Kyoto is known around the world as a city of history and culture. Each year over 50 million visitors from Japan and overseas make Kyoto their destination of choice. HOTEL THE MITSUI KYOTO partners with overseas travel companies and hotel management companies with the aim of building our brand as the place to stay in Kyoto - one of the world's most iconic destinations. As part of this strategy, we are proud to announce our partnership with the Luxury Collection, the luxury brand of Marriott International, Inc. The Luxury Collection is a hotel brand that operates hotels around the world that embody a unique attraction connected to their location, such as their individual history and distinctive local culture. The company's travel program, Marriott Bonvoy™ has a global membership of approximately 141 million, and this partnership will widen recognition of HOTEL THE MITSUI KYOTO among a greater number of guests.

About Marriott International, Inc.

Marriott International, Inc. (NASDAQ: MAR) is based in Bethesda, Maryland, USA, and encompasses a portfolio of more than 7,400 properties under 30 leading brands spanning 134 countries and territories. Marriott operates and franchises hotels and licenses vacation ownership resorts all around the world. The company offers Marriott Bonvoy™, its highly-awarded travel program. For more information, please visit our website at www.marriott.com, and for the latest company news, visit www.marriottnewscenter.com. In addition, connect with us on [Facebook](#) and @MarriottIntl on [Twitter](#) and [Instagram](#).

About Luxury Collection Hotels and Resorts

The Luxury Collection®, part of Marriott International, Inc., is comprised of world-renowned hotels and resorts offering unique, authentic experiences that evoke lasting, treasured memories. For the global explorer, The Luxury Collection offers a gateway to the world's most exciting and desirable destinations. Each hotel and resort is a unique and cherished expression of its location; a portal to the destination's indigenous charms and treasures. Originated in 1906 under the CIGA® brand as a collection of Europe's most celebrated and iconic properties, today The Luxury Collection brand is a glittering ensemble, recently surpassing 119 of the world's finest hotels and resorts in more than 30 countries and territories. All of these hotels, many of them centuries old, are internationally recognized as being among the world's finest. For more information and new openings, visit theluxurycollection.com or follow Twitter, Instagram and Facebook. The Luxury Collection is proud to participate in Marriott Bonvoy, the new name of Marriott's travel program replacing Marriott Rewards®, The Ritz- Carlton Rewards®, and Starwood Preferred Guest® (SPG). The program offers members an extraordinary portfolio of global brands, experiences on Marriott Bonvoy Moments and unparalleled benefits including earning points toward free hotel stays and nights toward Elite status recognition. To enrol for free or for more information about the program, visit MarriottBonvoy.marriott.com.

■ Outline of HOTEL THE MITSUI KYOTO

Hotel Name	HOTEL THE MITSUI KYOTO
Opening	November 3, 2020
Location	284 Nijoaburanokoji-cho, Aburano-koji St. Nijo-sagaru, Nakagyo-ku, Kyoto
Ground Area of Project Site	7,459.86m ² (80,297.26 ft ²)
Access	On the subway Tozai Line, alight at Nijojo-mae Station (3min walk) On the subway Karasuma Line, alight at Karasuma Oike Station (10min walk)
No. of Guestrooms	161 rooms (including 22 suites)
Areas of Guestrooms by Type	43m ² – 213m ²
Food/Beverage Facilities	TOKI (Gastronomy Teppan) – 44 seats
	FORNI (Italian Cuisine) – 107 seats (including 18 terrace seats)
	THE GARDEN BAR (Bar) – 44 seats (including 6 terrace seats)
Spa	Thermal Spring (natural hot spring pool facility, swimwear required) Two Private Onsen bathing facilities Four SPA Treatment Rooms
Other Facilities	Fitness Gym, etc.
General Manager	Manabu Kusui
Operating Company	Mitsui Fudosan Resort Management Co., Ltd.*

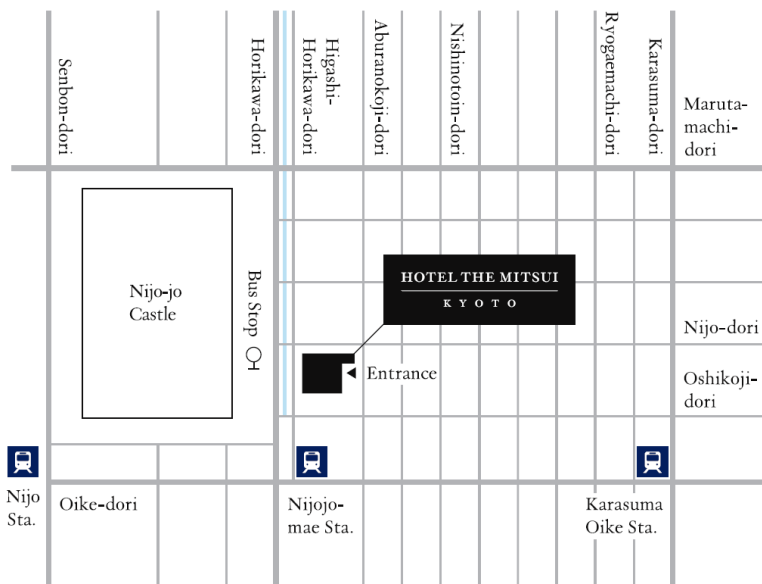
*Mitsui Fudosan Resort Management Co., Ltd. is a wholly owned subsidiary of Mitsui Fudosan Co., Ltd. and the owner/operator of HOTEL THE MITSUI KYOTO in addition to Halekulani Okinawa (Opened July 26, 2019; 360 guest rooms) and Four Seasons Hotel Tokyo Otemachi (Opening September 1, 2020; 190 guest rooms).

■ Access Map

(Location Map)



(Detailed View)



■Profiles

Manabu Kusui, General Manager



At HOTEL THE MITSUI KYOTO, based on our brand concept of EMBRACING JAPAN'S BEAUTY, we have created a space where each guest can relax and feel welcome. With a deep respect for the culture and history of Kyoto, underlined by our location and its rich heritage as the residence of the Kitake, the executive branch of the Mitsui family for over 250 years, we promise to create unforgettable experiences, not just with comfort and hospitality, but also through the fare we can offer from our restaurants and also our Thermal Spring SPA, which is fed by natural spring water drawn from an on-site source.

Profile

Joined Park Hyatt Tokyo in May 1994. Subsequently Director of Sales at The Ritz Carlton Tokyo, then Director of Sales and Marketing at Four Seasons Hotel Tokyo at Marunouchi, Executive Assistant Manager - Sales & Marketing at Mandarin Oriental Tokyo. After serving in these and other key positions, Kusui was appointed General Manager of HOTEL THE MITSUI KYOTO in June 2018.

Tadahiro Takagi, Executive Chef



With over 1000 years as the nation's capital, Kyoto's forebearers built the traditions that echo down through the ages. It is also a place of innovation, where people tried something new that developed into traditional industries, cultures and the arts. The city is also the capital of Japanese culinary traditions; the pinnacle of elegance and taste in Japanese cuisine. Across the two restaurants at HOTEL THE MITSUI KYOTO, our team will choose the finest ingredients and will showcase their exceptional, innovative culinary skills to deliver outstanding dining experiences.

Profile

After working at Park Hyatt Tokyo, Westin Hotel Tokyo and others, Takagi joined Mandarin Oriental Tokyo in September 2005. Appointed Executive Sous Chef of Mandarin Oriental Tokyo in October 2010, Takagi contributed to that hotel achieving a one Michelin star rating across its three restaurants, the Signature, Sense, and Tapas Molecular Bar. Takagi was appointed Executive Chef at the Hilton Odawara Resort & Spa in October 2017, before taking up the post of Executive Chef at HOTEL THE MITSUI

KYOTO in July 2019.

Tetsuya Asano, Signature Restaurant Chef at TOKI



Paris and Kyoto are sister cities and French cuisine is acclaimed worldwide, both for its sense of tradition but also its positive approach to new techniques. I believe French cuisine shares this with Kyoto culture. Japanese cuisine has its own traditions and unique ingredients. At TOKI we aim to showcase the heritage and techniques of Japanese culinary arts, combined with the essence of French cuisine to create a new concept – a bridge between east and west – and deliver an unrivalled experience in dining. Since my return to Japan, I have spent time walking the streets of Kyoto and I have been inspired by what I have encountered, and I have many new ideas to share. At TOKI diners will enjoy innovative, beautiful dishes that excite the senses. At TOKI taste the history, culture and seasons of Kyoto – the best way to experience Japan.

Profile

Asano's career began at the Hotel Okura Amsterdam, after which he moved to Paris to serve as sous chef at several traditional Parisian restaurants such as Restaurant Drouant, moving to Restaurant Alain Ducasse at the Hôtel Plaza Athénée and the opportunity to work under the legendary chef himself, followed by Restaurant Le Cinq at the Four Seasons Hotel George V. In March 2017 Asano became the first Japanese chef appointed Executive Sous Chef at L'Espadon (two Michelin star), the main dining restaurant at the Ritz Paris – eventually serving as Executive Sous Chef across all of the hotel restaurants. In December 2019, Asano assumed the role of Signature Restaurant Chef at TOKI at HOTEL THE MITSUI KYOTO.

■ Hygiene standards and protocols at HOTEL THE MITSUI KYOTO

At HOTEL THE MITSUI KYOTO, our three key concepts for welcoming guests are: peace of mind, safety and health. With the novel coronavirus currently prevalent around the world, we have instituted some operational guidelines to define our procedures and protocols to combat the spread of this virus, which provide a holistic approach towards delivering on our key concepts. As we all adjust to the “new normal” as a society, we will do our utmost to preserve the safety and health of our guests and our employees, who can then enjoy their stay and their workplace with peace of mind. We ask for your understanding and cooperation with our efforts and policies in this regard.

HOTEL THE MITSUI KYOTO × ECOLAB

In 170 countries and across over 40 different industries, ECOLAB is the global leader in water, hygiene and infection prevention solutions and services that protect people and vital resources. HOTEL THE MITSUI KYOTO is collaborating with ECOLAB to institute operational guidelines on cleaning and hygiene procedures, drawing upon the specialized knowledge and scientific approach of the world leader in hygiene and infection prevention.



For more details visit the ECOLAB website: www.ecolab.com

■ Mitsui Fudosan Group – Contributing to Sustainable Development Goals

https://www.mitsuifudosan.co.jp/corporate/esg_csr/

Based on three key concepts: co-existence, connecting diverse values and creating a sustainable society, Mitsui Fudosan Group is aiming towards a richer future for both people and the planet. Focusing on the environment (E), society (S) and governance (G) going forward Mitsui Fudosan Group is committed to evaluating its business projects using ESG management. Mitsui Fudosan Group believes that ESG management can make significant contributions to what the Japanese government calls Society 5.0 as well as working to achieve Sustainable Development Goals.

*The content of this press release directly contributes to these three Sustainable Development Goals

Goal 3: Good Health and Well-Being
Goal 11: Sustainable Cities and Communities
Goal 17: Partnerships for the Goals

