



May 10, 2023

Press

SORANO HOTEL and Newly-opened Auberge TOKITO Sister Property Collaboration Launching Sales of the SORANO & TOKITO Stay Package New Japanese luxury cuisine at Auberge TOKITO and a Well-being stay at the SORANO HOTEL

Tachihi Hospitality Management (Main Office: Tachikawa, Tokyo; Director & COO: Hiroyuki Sakamoto), which manages the SORANO HOTEL and newly opened Auberge TOKITO, commemorates the April grand opening with sales of an accommodation package that combines a Sorano Hotel stay with an Auberge TOKITO meal, making use of the close proximity of the properties for the collaborative promotion. Lodging provided by the Sorano Hotel is expected to fulfill the needs of guests visiting from outside Tokyo from other parts of Japan and overseas.

The SORANO & TOKITO Stay Package provides accommodations at the Sorano Hotel and dinner at the Auberge TOKITO counter or table. Counter seats are recommended for fully appreciating the allure of the dishes while table seats offer the perfect setting for a meal with your family or business partners.

『SORANO & TOKITO Stay Package』

① **Auberge TOKITO Counter Seat (Dinner for Two) and SORANO HOTEL One-Night Stay Package with Breakfast**

Chefs give a talk about ingredients and cooking as you see firsthand the craftsmanship with which the dishes are prepared. Such one-of-a-kind experience at the counter seat is the true charm of Auberge TOKITO.

*Omakase Course with approximately 14 items *Dinner starts at 7:00 p.m. *Available for guests 16 years of age and older

Period A: May 15 to July 7, 2023 (during the temporary closure of the SORANO HOTEL's Infinity Pool)

Rates: Weekdays 161,260 yen (tax & service charge inclusive); Saturdays 167,860 yen (tax & service charge inclusive)

Period B: July 8 to September 30, 2023

Rates: From 166,980 yen (tax and service charge inclusive)

② **Auberge TOKITO Table Seat (Dinner for Two) and SORANO HOTEL One-Night Stay Package**

The wooden lattice window frames give the restaurant hall a classic modern atmosphere where a sense of calm flows in the space governed by high ceilings. A custom-made trolley is rolled to each table where ingredients are presented and plated and a lively conversation with the chef is sparked. Use this package for a special occasion with your family or for business. We also have a private room that seats groups of four.

*Omakase Course with approximately 10 items *Dinner starts at 6:00 p.m. or 7:30 p.m. *An additional fee applies for use of our private room. *Available for guests 16 years of age and older

Period A: May 15 to July 7, 2023 (during the temporary closure of the SORANO HOTEL's Infinity Pool)

Rates: Weekdays 98,010 yen (tax & service charge inclusive); Saturdays 104,610 yen (tax & service charge inclusive)

Period B: July 8 to September 30, 2023

Rates: From 103,730 yen (tax and service charge inclusive)

※Above rates of Auberge TOKITO include tax and service charge; and SORANO HOTEL's does tax only. For breakdown, please refer to [the news page](#).

SORANO HOTEL

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For the plan details and reservation: [SORANO HOTEL](#) or [Auberge TOKITO](#)

Auberge TOKITO

To share a new form of Japanese cuisine from the global city of Tokyo, chefs with a wealth of experience in Japan and overseas gather for the creation of free-spirited dishes. At Auberge TOKITO, we call it “Artisan Cuisine” reflecting the interminable endeavor for excellence by masters of the craft. We offer a priceless food experience that feels truly rich, replacing the existing form of luxury that thrives on expensive ingredients and high-end tableware. We search for the ultimate ingredients throughout Japan, use up life’s blessings to the fullest, and with skills, time, and effort, sublimate ingredients headed for the waste bin into the best tasting dishes. We question the way tableware ought to be as plates suited for each dish are handmade by our chef.

Michelin star chefs – Executive Chef-Producer Yoshinori Ishii and General Manager and Grand Chef Kenji Okawara – are joined by Japan- and globally-trained Head Chef Hiroki Hiyama, Sous-chefs Kei Sazawa and Kenichiro Ueno, and Pastry Chef Kanako Kuroiwa. The team offers new Japanese cuisine that pursues true abundance unconstrained by the rules of traditional kaiseki cuisine.

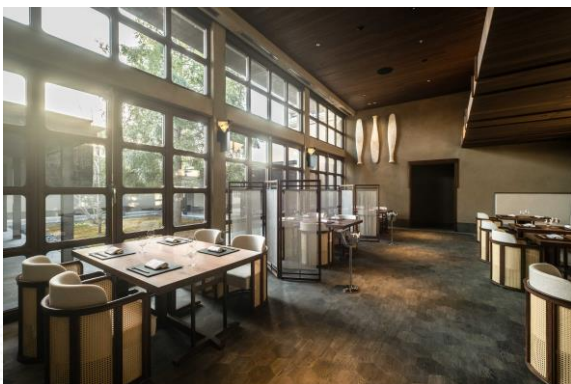
SORANO HOTEL & AUBERGE TOKITO

The SORANO HOTEL opened in 2020 with Well-being as the concept, followed by Auberge TOKITO this April aimed at creating new Japanese cuisine out of Tokyo. These are two unique brands conceived in Tachikawa, Tokyo. The distance between the two properties is approximately 10 minutes by taxi. Both properties are easily accessible from Tachikawa Station, with the Sorano Hotel just an 8-minute walk and Auberge TOKITO a 10-minute taxi ride from the train station.

Auberge TOKITO: Maguro-bushi with bamboo shoots, one of Tokito’s characteristic dishes



SORANO HOTEL
All standard rooms face Showa Kinen Park



Auberge TOKITO
The restaurant hall a classic modern atmosphere



SORANO HOTEL: Entrance Lobby

Please direct inquiries about this press release to:
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*The photographs seen in this release can be downloaded here: <https://xgf.nu/ajHD>
(Valid until: June 7 (Wednesday), 2023 / Password: sora)