

## **Toranomon Hills Station Tower to Officially Open on October 6, 2023**

*Will mark Toranomon Hills' emergence as a full-fledged international hub and global business center*

Tokyo, July 20, 2023 — Mori Building Co., Ltd., Japan's leading urban landscape developer, announced today that Toranomon Hills Station Tower, a major construction project in which Mori Building has played a leading role, completed construction on July 20, and is scheduled to open on Friday, October 6.



Toranomon Hills has been expanding and evolving for nearly a decade, starting with the completion of Toranomon Hills Mori Tower in 2014, followed by Toranomon Hills Business Tower in 2020 and Toranomon Hills Residential Tower in 2022. In particular, Toranomon Hills has been strategically developed for full integration with the area's transportation infrastructure, including a major highway, Loop Route No. 2, and Toranomon Hills Station on the Tokyo Metro Hibiya Line, a subway station being developed by the Urban Renaissance Agency and Tokyo Metro Corporation.

By the opening of the Station Tower, its open and lively Station Atrium —unprecedented among Japan's many subway stations—and the T-Deck, a 20-meter-wide pedestrian walkway that spans Sakurada-dori Avenue (National Route 1), will enliven the area and significantly improve pedestrian flows.

The Station Tower will also be home to TOKYO NODE, an interactive communication facility; T-Market shops and dining connected directly to the Station Atrium; Hotel Toranomon Hills, the first Tokyo location for the Unbound Collection by Hyatt brand; and several floors of additional retail space, including the area's first large-scale boutique store and numerous restaurants.

With the addition of the Station Tower, Toranomon Hills will grow to approximately 7.5 hectares and a total floor area of about 792,000 m<sup>2</sup>, including some 305,000 m<sup>2</sup> of office space, 730 residential units, 170 retail shops, two hotels (about 370 guest rooms), an interactive communication facility and conference facilities.

The Station Tower's opening on October 6 will mark Toranomon Hills' emergence as a full-fledged international hub and global business center offering diverse urban functions sought by global players.

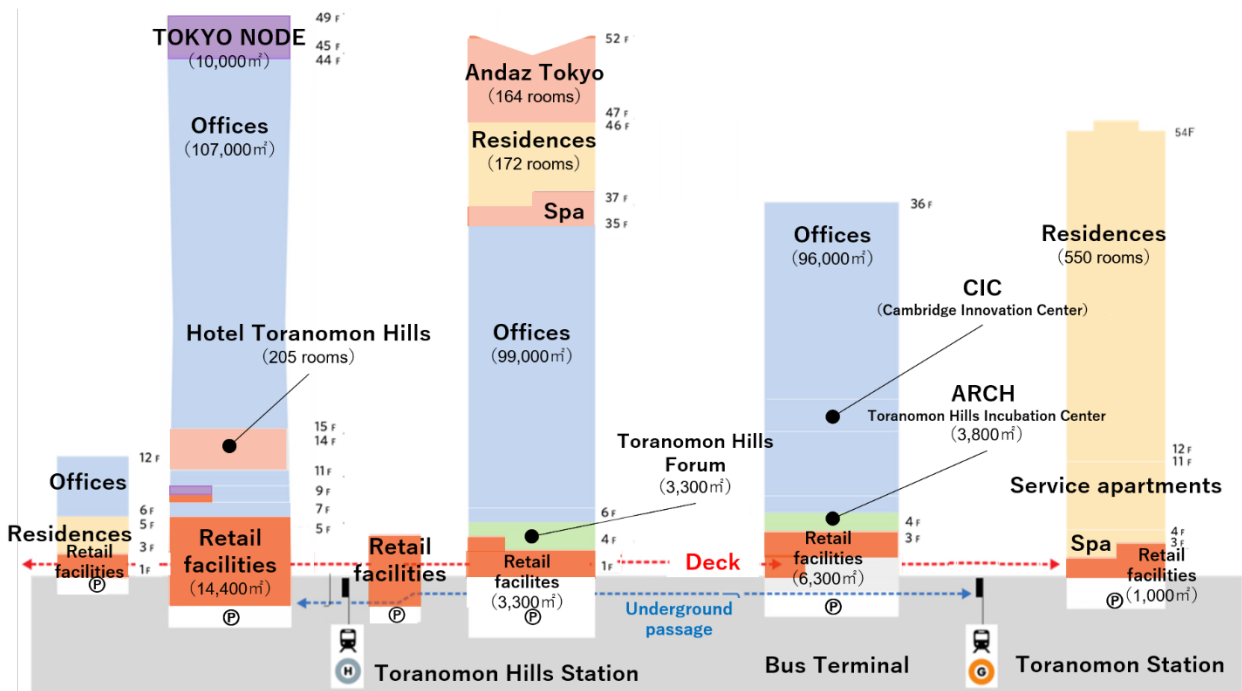
# Toranomon Hills Overview

**Toranomon Hills Station Tower**  
 Completed July 14, 2023  
 Height: 266m/49 fls.  
 Site: 13,960 m<sup>2</sup>  
 Total floors: 253,540 m<sup>2</sup>

**Mori Tower**  
 Opened in 2014  
 Height: 247m/52 fls.  
 Site: 170,069 m<sup>2</sup>  
 Total floors: 244,360 m<sup>2</sup>

**Business Tower**  
 Opened in 2020  
 Height: 185m/36 fls.  
 Site: 10,065 m<sup>2</sup>  
 Total floors: 172,925 m<sup>2</sup>

**Residential Tower**  
 Completed in 2022  
 Height: 220m/54 fls.  
 Site: 6,530 m<sup>2</sup>  
 Total floors: 121,000 m<sup>2</sup>



## Location



## Toranomom Hills overview

Site Area	: 7.5ha
Total Floor Area	: 792,000m <sup>2</sup>
Offices	: 305,000m <sup>2</sup>
Residences	: 730 rooms
Retail Facilities	: 26,200m <sup>2</sup>
	170 stores
Hotels	: 370 rooms
	(2 hotels)
Conference Area	: 13,300m <sup>2</sup>
Green Area	: 21,000m <sup>2</sup>

Note: All measurements are approx.

# Toranomon Hills Station Tower Overview



Toranomon Hills Station Tower

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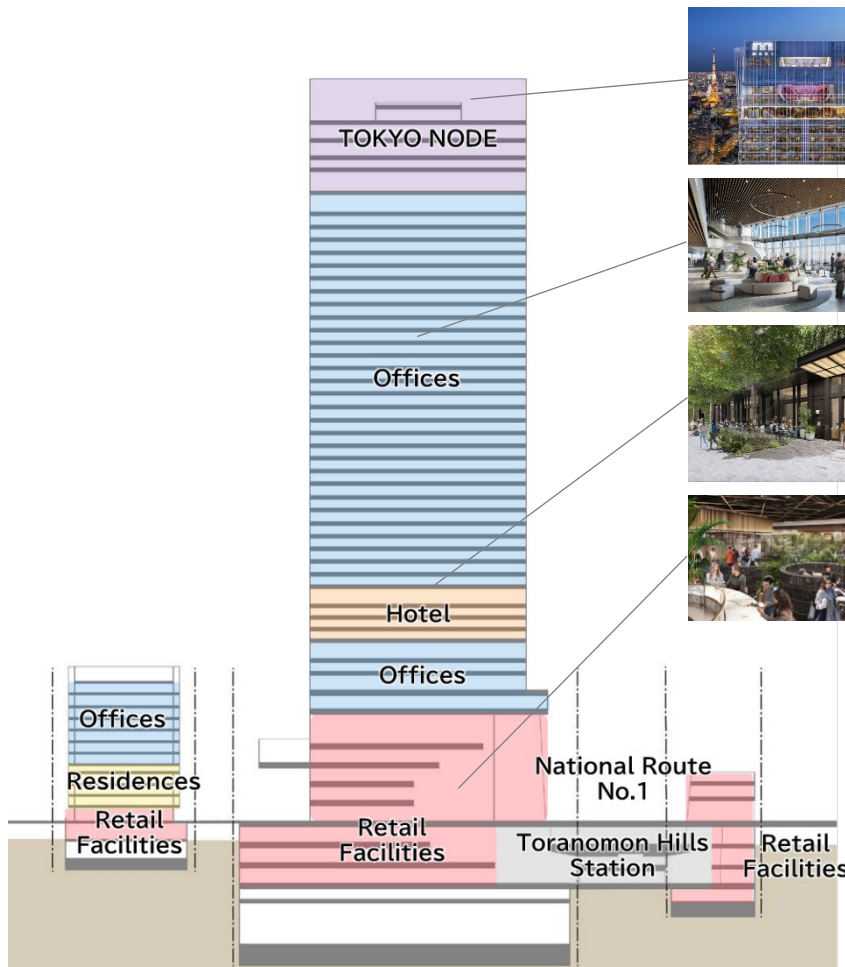
T-Deck spanning Sakurada-dori Avenue

©The Boundary



Station Atrium as a node of the city and the Station

©DBOX for Mori Building Co., Ltd.



## TOKYO NODE

Unique Facility for Disseminating New Business and Innovation to the World



## Offices

New Office Space for Connecting People, Responding to Diverse Needs and New Workstyles of Global Companies



## Hotel Toranomon Hills

Tokyo's First Unbound Collection by Hyatt



## Retail Facilities

Shops & Restaurants Enlivening the Area

## ■ Station Tower overview

Site Area	: 2.2ha
Total Floor Area	: 253,540m <sup>2</sup>
Offices	: 107,000m <sup>2</sup>
Retail Space	: 14,400m <sup>2</sup>
Retail Facilities	: 70 stores
Hotel Rooms	: 200 rooms

## TOKYO NODE: Unique Facility for Disseminating New Business and Innovation to the World

The top floors of Toranomon Hills Station Tower (45th to 49th and part of the 8th floor) are home to TOKYO NODE, a totally new type of facility for interactive communication from Tokyo's highest vantage point at 250 meters above ground level. The combined 10,000 m<sup>2</sup> space will serve as a node, or connection point, for delivering new experiences, values, content and information through creative collaborations that expand the horizons of business, art, entertainment, technology and fashion, and connect Tokyo to the world.



TOKYO NODE Exterior (image)

©DBOX for Mori Building Co., Ltd.

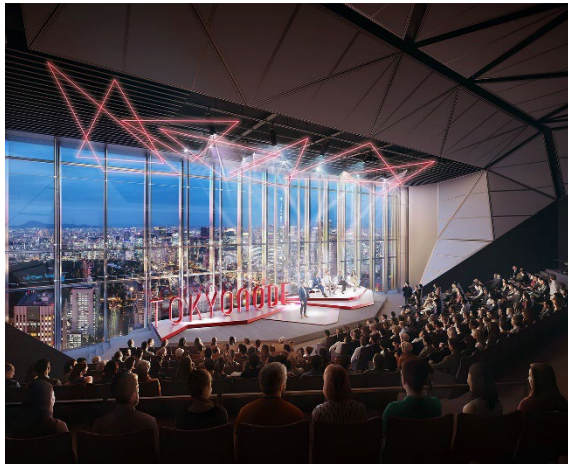
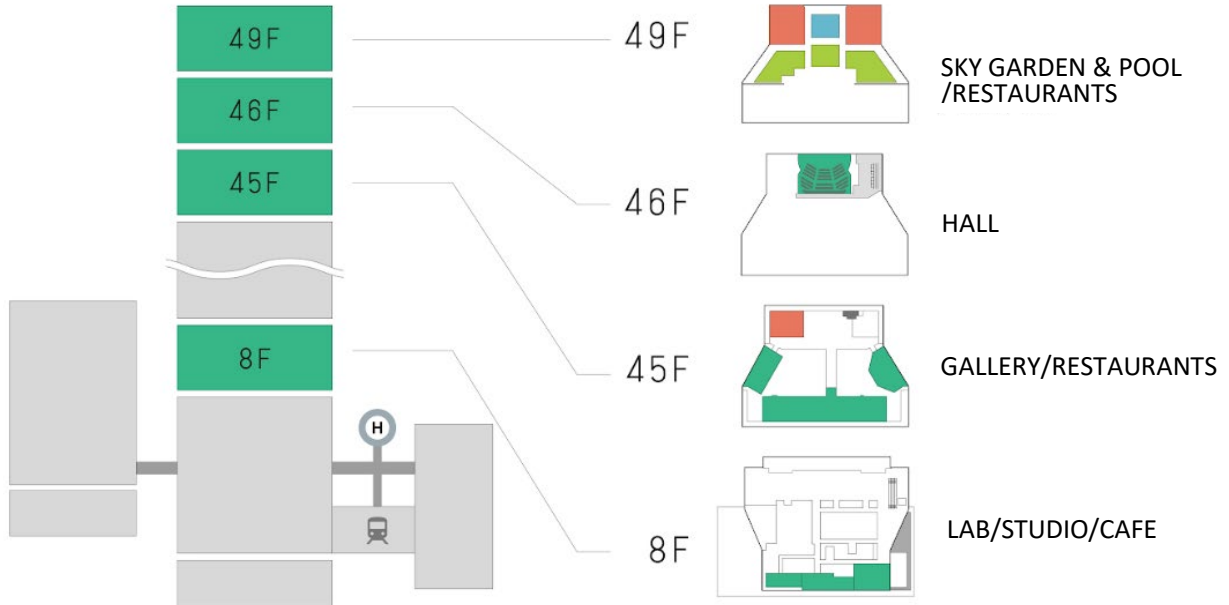
The centerpiece of TOKYO NODE is the main hall, TOKYO NODE HALL, located on the 46th floor, which presentations and performances can be held against the magnificent backdrop of Tokyo's skyline overlooking the Imperial Palace. Other facilities include TOKYO NODE GALLERY A, an immersive 360-degree space with a dome-shaped ceiling, and TOKYO NODE GALLERY B, a massive space measuring an impressive 1,020 m<sup>2</sup>. The various spaces can also be used in an integrated manner for more spectacular endeavors. On the 49th floor, 250 meters in the sky, a vast open-air garden and infinity pool offer breathtaking views for unforgettable experiences.

TOKYO NODE also offers four distinctive food and beverage venues, ranging from casual to formal. Two are located on the 49th floor: KEI COLLECTION PARIS is a concept restaurant newly launched by Kei Kobayashi, the first Asian chef to win three Michelin French stars in France, and "apothose" offers French gastronomy created by Keita Kitamura, formerly a chef at a Michelin-starred restaurant in Paris. TOKYO NODE DINING on the 45th floor offers convenient all-day dining and TOKYO NODE CAFE on the 8th floor is a casual restaurant and bar, with both venues available for holding events and as well as catering.

The 8th floor is also home to "TOKYO NODE LAB," a place where creators will gather for collaborative innovation, including by using lab facilities such as a state-of-the-art volumetric studio capable of XR live streaming.

# Interactive Communication Facility: TOKYO NODE

## ■ TOKYO NODE Plan



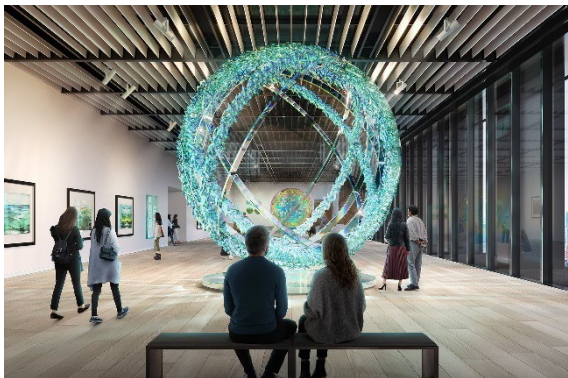
TOKYO NODE HALL

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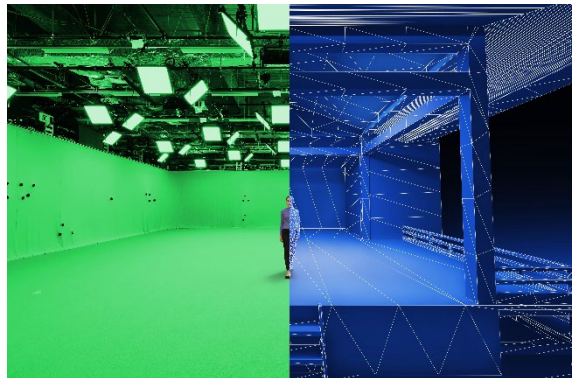
SKY GARDEN & POOL

©DBOX for Mori Building Co., Ltd.



TOKYO NODE GALLERY

©DBOX for Mori Building Co., Ltd.



TOKYO NODE LAB

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## TOKYO NODE: Restaurants and Cafe

### KEI COLLECTION PARIS

#### French gastronomy grill and bar (49F)

Kei Kobayashi, the first Asian chef to receive three Michelin stars for French cuisine in France, will newly launch this French gastronomy grill & bar. Based on the concept of a “gourmet’s wonderland,” Kobayashi’s theater-style luxury restaurant creates a live-performance atmosphere with a playful approach to French cuisine that pays particular attention to ingredients.



#### Chef Kei Kobayashi



Born in Nagano Prefecture, Japan in 1977, Kobayashi trained at restaurants in Nagano and Tokyo before moving to France in 1999. He studied mainly regional cuisine at starred restaurants in southern France and Alsace. From 2003, he joined Alain Ducasse au Plaza Athénée for 7 years, including as the sous chef for some 5 years. In 2011, he opened Restaurant Kei in Paris and earned his first Michelin star in 2012, after which he became the first Asian in France to win three Michelin stars in 2020.

### apothéose

#### French gastronomy (49F)

Chef Keita Kitamura, who won a Michelin star while working in the second district of Paris, will now present his distinctive style of French gastronomy at apothéose. He will be stationed in the restaurant to produce nouvelle gastronomie terroir Japonais. Kitamura will draw on time-honored French cooking techniques to create memorable dishes that combine new sensibilities with respect for the regions where he carefully sources food.

apothéose

#### Chef Keita Kitamura



Born in Shiga Prefecture in 1980, Kitamura started his career at La Napoule and Les Création de Narisawa in Japan before moving to France in 2008. After training in Paris at Chez les Anges (7<sup>th</sup> district of Paris) and Pierre Gagnaire Paris (8<sup>th</sup> district of Paris), he became a chef at RESTAURANT ERH (second district of Paris) from June 2017 for about 6 years and was awarded a Michelin Star in 2019. He is currently back home from France and preparing to open apothéose.

### TOKYO NODE DINING

TOKYONODE  
DINING

All-day dining adjacent to the lobby on the upper floor. The menu is centered on Italian classics and features a wide range of dishes made with ingredients carefully selected from throughout Japan, as well as many choices of natural wines. The venue can also arrange special collaboration-menus coordinated with events at TOKYO NODE.

### TOKYO NODE CAFE

TOKYONODE  
CAFE

A casual café and bar with a view of Tokyo Tower and Toranomon Hills. In addition to offering delicious, healthy and environmentally friendly food in an open space with terrace seating, the cafe will host various events symbolizing the new Tokyo in collaboration with the adjacent TOKYO NODE LAB.

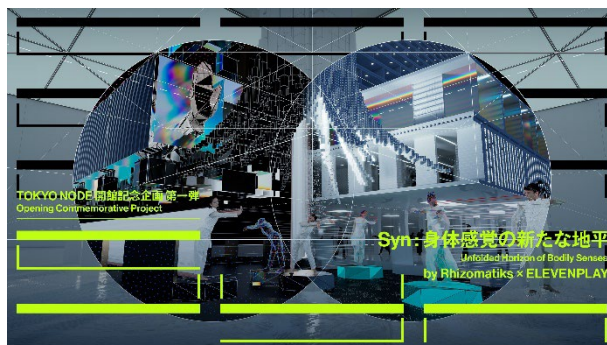
## TOKYO NODE: Opening Commemorative Project

### TOKYO NODE Opening Commemorative Project #1

#### “Syn : Unfold Horizon of Bodily Senses” by Rhizomatiks x ELEVENPLAY

A dance journey that the audience and the performers will take together, sharing a unique experience that deepens human senses and reconstructs the human existence.

This first-ever performance will combine the talents of Rhizomatiks led by Daito Manabe and Motoi Ishibashi, and ELEVENPLAY led by MIKIKO. TOKYO NODE’s vast exhibition space will serve as an elaborate stage with a soaring 15-meter ceiling and 1,500 m<sup>2</sup> of floor space, which the audience will step into—along with the dancers—to serve as “witnesses” to the story. The performance, which will unfold as a non-verbal narrative, will take people on a journey to explore and sharpen their senses—a totally unique experience that will make its world premiere at TOKYO NODE this fall.



Period : Friday Oct. 6 – Sunday Nov. 12, 2023

(\*The duration of the exhibition has been extended since it was announced on July 20.)

Venue : TOKYO NODE 45F GALLERY A/B/C

Required time : approx. 70 minutes

Organizer : TOKYO NODE

Equipment supplied by :Canon Inc., Canon IT Solutions Inc., LED TOKYO Corporation, EASTERN SOUND FACTORY Co., Ltd., XEBEX Inc., GRID Inc.

Cooperating partner : Crescent Inc.

Official website : <https://www.tokyonode.jp/en/sp/syn/>

#### Daito Manabe

Artist, programmer and DJ



Rhizomatiks co-founder (2006) Manabe strives to reinterpret and combine phenomena and materials from diverse perspectives.

However, rather than pursue expressiveness solely through high resolution and high realism, his works focus on intrinsic interests that he discovers through careful observation of the human body, data, programming, computers and other phenomena, as well as the interrelationships and boundaries of analog/digital and real/virtual.

#### Motoi Ishibashi

Engineer and artist



Rhizomatiks co-director Ishibashi graduated from the Department of Systems and Control Engineering at the Tokyo Institute of Technology and the International Academy of Media Arts and Sciences (IAMAS).

He is involved in a diverse range of projects, including art performances, music videos, and installations centered on the development of devices and other hardware. His works have received many awards, including from Prix Ars Electronica, Cannes Lions, and the Japan Media Arts Festival.

#### MIKIKO

Stage designer and choreographer



MIKIKO, as the leader of the dance company “ELEVENPLAY,” has cultivated an environment of exceptional talent, carving out a unique creative sphere. Her work directing and choreographing music videos, commercials, and stage performances for renowned Japanese artists such as Perfume, BABYMETAL, and Ringo Shiina has enhanced her reputation in the media art scenes both in Japan and internationally. Furthermore, MIKIKO collaborates with creators across various genres, applying cutting-edge technologies to craft engaging choreographies that blend the real and virtual worlds.

#### Artists’ Joint Statement

“Syn : Unfolded Horizon of Bodily Senses” by Rhizomatiks × ELEVENPLAY will reconstruct the inherent sense in ourselves and explore the real world from a new perspective. The stage is a counterpoint where the audience and the performers meet and gather, as well as a creative space each interpretation of the narrative continuously converges. We wish to share with you this unique journey where the body and the mind will resonate together to invite you to the new realms of perception.

## TOKYO NODE Opening Commemorative Project #2 MIKA NINAGAWA EXHIBITION “Eternity in a Moment”

Photographer and film director Mika Ninagawa, a member of the creative team EiM, will hold a spatial-experience exhibition called “Eternity in a Moment.” Beautiful works of art will convey a narrative about various spaces that resemble an ideal world. The overwhelming scale of the installation, which will fully utilize TOKYO NODE’s huge space, will envelop visitors in an unprecedented immersive experience in which people become part of artworks.



Period : Dec. 5, 2023–Feb. 25, 2024  
Venue : TOKYO NODE 45F GALLERY A/B/C  
Organizer : TOKYO NODE

### Mika Ninagawa

Photographer and film director



Ninagawa has worked on movies, videos and spatial installations in addition to her main focus on photography. Ninagawa is the recipient of numerous awards, including the Kimura Ihei Award for Photography, and she produced a book of photography published by Rizzoli N.Y. in 2010. Ninagawa has directed five feature films, including *Helter Skelter* (2012) and *Diner Diner* (2019), as well as the Netflix original drama *FOLLOWERS*. Her latest photo book is “Flowers, Twinkling Light.” Ninagawa is also a member of the creative team EiM: Eternity in a Moment.

<https://mikaninagawa.com>

Main solo exhibition: “MIKA NINAGAWA” Modern Art of Contemporary Art, Taipei (MOCA Taipei) 2016; “MIKA NINAGAWA INTO FICTION / REALITY” 2018-2021 (Touring exhibition in Japan); MIKA NINAGAWA INTO FICTION / REALITY” Beijing Times Art Museum 2022; “Mika Ninagawa A Garden of Flickering Lights” Tokyo Metropolitan Teien Art Museum 2022.



## Retail Facilities: Shops & Restaurants Enlivening the Area

On B2–7th floors of Station Tower, the retail space (approx. 11,200 m<sup>2</sup>) offering some 70 stores will open. The Station Tower’s extensive retail facilities begin on B2F with T-Market (3,000 m<sup>2</sup>) connected directly to the underground plaza, the Station Atrium, in front of the subway station. T-Market will offer a diverse selection of 27 shops, including restaurants and product stores. Moving up one floor, B1F (approx. 860 m<sup>2</sup>) will offer a total of four casual dining venues and prepared food shops. Next, on floors 2F and 3F, shoppers will enjoy the area’s first large-scale boutique store (some 2,800 m<sup>2</sup>) operated by BAYCREW’S, one of Japan’s leading stores in this retail sector. On the 4F dining floor (1,500 m<sup>2</sup>), visitors will be able to choose from 20 different restaurants, including some with Bib Gourmand credentials, as well as various branches of popular difficult-to-reserve restaurants. And lastly, 5F will be home to the Toranomon area’s first large-scale fitness center and spa (approx. 2,000 m<sup>2</sup>). Taken together, the many new retail facilities at Toranomon Hills Station Tower are sure to enhance the urban lifestyles of global players.

With the opening of Station Tower, the number of stores in the Toranomon Hills complex will increase to about 170, with a total floor area of about 26,200 m<sup>2</sup>.

The Station Tower retail facilities will open gradually from Friday, October 6.

## Retail Facilities: T-Market (B2F / Approx. 3,000 m<sup>2</sup> / 27 stores)

T-Market, directly connected to the Station Atrium, will open as a “third-place” gathering spot for commuters and the community. T-Market will boast an impressive collection of 27 cafes, restaurants, breweries, bars and other dining venues as well as stores selling confectionery, cheese & wine, flowers, sundries and many other useful items. Directly adjacent to the Station Tower’s underground plaza Station Atrium, T-Market will be full of life from morning till night, facilitating communication between people and enlivening the atmosphere of the surrounding area, and play a vital role.

The interior, designed by Wonderwall under the direction of Masamichi Katayama, will be a sophisticated urban courtyard filled with lush greenery and comfortable sofa-style seating.

Some 140 of T-Market’s total 650 seats will serve different purposes depending on the time of day. From morning to late afternoon, flexible seating will be available for breakfast, lunch, café dining, work or casual meetings. Then, in the evening, this common area will become a dining area where servers will bring food from various restaurants in T-Market. As an added convenience, customers seated in the common area will be allowed to order selected items from various restaurants, and share the cuisine within groups.

From time to time, T-Market will also host special collaborative menus by various chefs, as well as workshops by food producers, art shows and musical events.



## T-Market: Main Shops

### ■ CRAZY PIZZA TORANOMON

Pizza, Italian & craft beer



Owned by DonBravo, a popular Italian restaurant in Kokuryo, this pizza house serves must-try items such as Mayo-Corn Pizza and hearty Bukkake Pizza. Best enjoyed with tasty craft beer.

### ■ PON CUE BON (new business model, first in Tokyo)

Lemon sour, natural wine & oysters



This new venue is a collaboration between LEMON STAND HIROSHIMA, a disseminating culture base from Hiroshima Pref., and AURELIO, a popular restaurant in Shinsen. Everyone is welcomed to drop by this “communicative bar” to sample pleasing natural wine and Hiroshima-style lemon sours.

### ■ BGM COFFEE & TACOS (new business model)

Cafe, Mexican & tacos



Coffee, tacos, tequila and mezcal served all day by Chef Yusuke Namai from “Ode,” a Michelin-starred and Asia Best 50 restaurant. The menu includes more than 20 varieties of house-roasted coffee, tacos made from house-grown ingredients, and signature Mexican drinks.

### ■ DOLCE TACUBO CAFFE

Patisserie

(new business model)



Dessert that combine the very best ingredients, recipes and arrangements are served in this patisserie, where customers can experience exquisite tastes that please the body and excite the mind—this is DOLCE TACUBO.

### ■ dam brewery restaurant

Brewery & restaurant

(new business model)



This dual-venue facility, which is open all day long, combines restaurant dining and drinking craft beers from the operator’s own brewery. The menu includes signature fish and chips as well as a variety of items representing Mediterranean, Middle Eastern, Asian and other global cuisines.

### ■ Uké

Izakaya

(new business model)

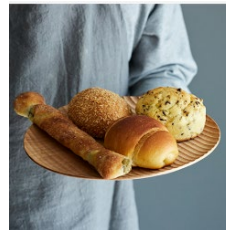


Discriminating customers will delight in this cozy, upscale izakaya (Japanese pub) run by Chef Kyohei Nishi, operator of “Neki” and “songbook” restaurants, and bartender Sorato Nomura. The dining experience combines genre-free cuisine with modernized izakaya drinks.

### ■ BEAVER BREAD BROTHERS

Bakery & bar

(new business model)



This new version of the popular bakery BEAVER BREAD in Higashi-Nihonbashi is a neighborhood-style bakery offering Japanese classics such as sweet breads, special-topping breads and hard breads. Freshly baked goods are delivered from an open kitchen in a lively atmosphere. In the evening, enjoy snack breads and oven-baked dishes with a glass of wine or whiskey.

### ■ Akasaka Ogino Wakan

Japanese gelato, dorayaki,  
condensed-milk tofu & warabi-mochi

(new business model)



Akasaka Ogino, a kaiseki restaurant that received a Michelin star after opening in 2020, presents special Japanese sweets that can be found here and nowhere else, such as seasonal gelato, fluffy, moist dorayaki baked on site, and much more.

## Retail Facilities: Main Shops

### ■ THE GRILL TORANOMON(2F) (new business model)

All-day dining



Fresh oysters, select seafood appetizers and dishes prepared with simple, unpretentious grilling to capture the essence of European-style foods. This upscale restaurant, which is sure to become a new symbol of Tokyo cuisine, is a perfect place to enjoy a leisurely meal with loved ones.

### ■ Sushi Onikai x 2 (4F)

Kuzushi sushi



At this modern, inventive sushi bar, young artisans with fresh ideas create unique breakout-style kuzushi sushi. While honoring the traditions of Edomae sushi, the restaurant also surprises and delights guests by pairing highly original sushi creations with delicious wines.

### ■ Toranomom Lucky (4F)

Izakaya

(new business model)



This Next JAPAN-themed izakaya strives to convey the Japanese spirit of wa (harmony) to overseas customers. Everyone is invited to experience relaxing izakaya-style hospitality while dining on meticulously prepared dishes made with seasonal ingredients and enjoyed with sake and other delicious drinks.

### ■ Lien (4F)

French



Chef Koichi Uehara, who trained at Michelin-starred Hélène Darroze in Paris, applies his culinary skills to select foods from throughout Japan, with an emphasis on his hometown of Aomori. Prices are reasonable and, as the name (“connection”) implies, customer relationships are highly respected in this intimate dining space.

### ■ Nichijosahanji (2F)

Rice & Japanese cuisine

(new business model)



The knowledge of Japanese chefs and technologies of Japanese manufacturers are combined in modernized, high-quality cooking with an emphasis on rice. Aiming to become a “home away from home,” this restaurant offers unique home-style cooking that highlights the marvels of Japanese cuisine.

### ■ Sousaku Kushiage TSUDA (4F)

Skewered fried food & wine



Tsuda, after training at Rokukakutei, a famous restaurant in Osaka, went solo in his hometown of Aichi. Here he serves freshly fried seasonal ingredients. Tsuda enhances his delicious food with fluffy, crispy batter and five kinds of special sauces. There is also a wide selection of global wines. The atmosphere is relaxed at this mainly counter-seating restaurant.

### ■ Chinese Bar Sawada (4F)

Chinese bar

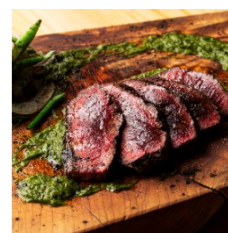
(new business model)



Following Michelin-starred chef Shuhei Sawada's Sawadaism philosophy of “serving delicious Chinese food to as many people as possible,” this bar offers an à carte menu that goes well with wine, including the chef's signature crispy chicken originating from Hong Kong.

### ■ falò+ (4F)

Charcoal-grilled Italian



Combining the culinary themes of charcoal grilling and fermentation, this Italian restaurant brings out the best in ingredients as simple yet profound cuisine flavored with homemade fermented seasonings. While dining on sumptuous meals, customers can also enjoy the open kitchen from all-counter seating.

### ■ cask / W TORANOMON (B1F)

Deli, liquor & restaurant

(new business model)



cask is a new-format store combining the supermarket and liquor store Shinanoya in Daita, Tokyo, and the wine restaurant "W." Cask offers fresh deli foods, sweets, bread, beverages and confectionery for casual enjoyment, using carefully selected ingredients and fermentation products from various regions. It also has tasting events attended by the producers. The in-store restaurant W, which emphasizes choice seasonings, offers deli-style boxes and plate-style lunches. In the evening, several hundred kinds of wine from the wine cellar are available, and can be enjoyed BYO style at reasonable prices.

## Retail Facilities: Main Product & Service Shops

### ■ SELECT by BAYCREW'S (2-3F)

(new business model)



BAYCREW'S operates boutique stores such as JOURNAL STANDARD, IÉNA, and Deuxième Classe for the enjoyment of life through clothing, food, shelter and beauty. In the fall of 2021, it opened large-scale BAYCREW'S STORE venues in Sendai, Nagoya and Fukuoka to create a new market category. And now, in the fall of 2023, it will open a new landmark store, SELECT by BAYCREW'S, which will leverage the inherent value of boutique stores.

The company's talented curators will draw on their experience and expertise to arrange specially selected fashions. Collaboration corners will be arranged with Circles, a well-established shop in Nagoya loved by bicycle enthusiasts; a new unisex footwear business with Herringbone; and a new store, named THENIME, that will focus on women's vintage denim. There will even be a gallery, "art cruise gallery." Combined, this vast 2,800 m<sup>2</sup> store will enrich people's lives with a wide selection of fashion, art, culture, hobby goods, food and much more.

### ■ CARAPPO (5F)

(new business model)

This first comprehensive wellbeing facility operated by Tokyu Sports Oasis combines a gymnasium, hot baths, saunas, meditation rooms and other facilities as one of the largest facilities of its kind in the city center, measuring 2,000 m<sup>2</sup>. Based on the concept of "Reset for a creative life," the facility's wellness experiences—distinctly unlike those at conventional gyms—will mesh perfectly with the lives of hardworking people pressed for time.



(image)



(image)

## Hotel Toranomon Hills: Tokyo's First Unbound Collection by Hyatt

The 1st and 11th to 14th floors of Toranomon Hills Station Tower will be home to Hotel Toranomon Hills, which will offer 205 guest rooms including standard rooms measuring about 27 m<sup>2</sup> to 34 m<sup>2</sup>. The hotel brand is “The Unbound Collection by Hyatt,” which will be making its debut in Tokyo as a part of the “Independent Collection,” is a curated compilation of one-of-a-kind hotels offering premium facilities, amenities and unique experiences based on top-level originality and quality. Hotel Toranomon Hills is scheduled to open in November 2023.

The concept of Hotel Toranomon Hills is a hotel connected to diverse facilities and functions. It will serve as an “urban living room of Toranomon” welcoming a variety of guests with its restaurant, cafe and lounges open to the city. The hotel can be used in a variety of situations, featuring an open lounge with a view of the central city, which can be used as a working space, as well as a shower booth, relaxation rooms, and meeting rooms. In addition, the maisonette-style suite room is a unique space where small-scale events can be held in private.



The Lounge (image)

The interior design is by Space Copenhagen of Denmark, which is making its first appearance in Japan. The design is based on Scandinavian architectural style, including simple, natural materials, blended with Japanese traditional architecture, expressing a new type of luxury hotel inspired by the aesthetics and practicality of Japanese architecture.

All food and beverage experiences in the hotel's café and restaurant will be supervised by Sergio Herman, one of Europe's star chefs. Herman, a native of the Netherlands and longtime Michelin-starred chef beloved by food lovers the world over, will be making his first foray into Japan. The 1st floor restaurant as well as the café & bar and deli will all offer modern-casual European gastronomic experiences prepared under Herman's supervision.



Entrance (image)

**Office: International-standard Business Environment  
Responding to Diverse Needs and New Workstyles of Global Companies**

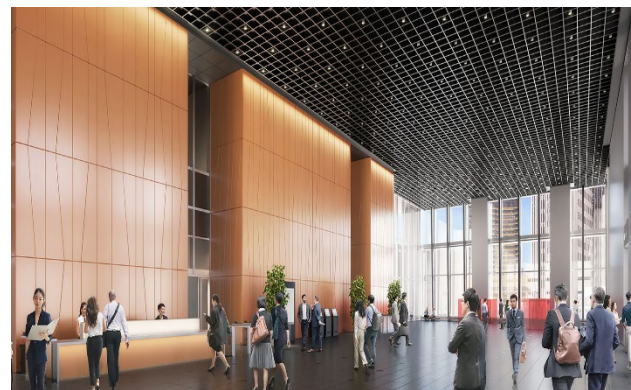
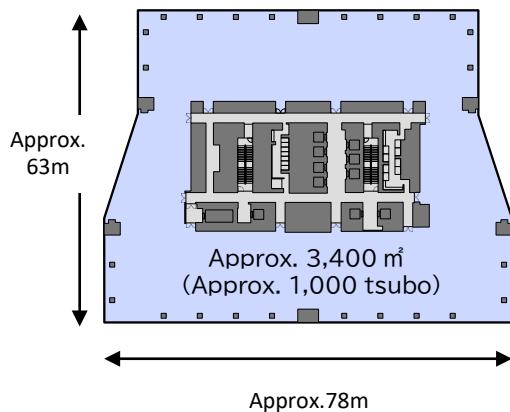
Toranomon Hills Station Tower (A-1 district) has offices located on the 9th, 10th and 15-44th floors (total 32 floors), with a total rental area measuring some 107,000 m<sup>2</sup> and equipped with the very latest features for cutting-edge offices. Standard floors of about 3,400 m<sup>2</sup>, including column-free plans with depths from core to window surface of about 18.5m, accommodate diverse workstyles and other needs of global companies.

In addition, two “magnet zones” on the east and west sides of the upper two floors of each bank (eight zones in total) are equipped with atrium spaces and staircases connecting the upper and lower floors to promote communication and collaboration among workers, realizing highly dynamic and creative workplaces. The zones, designed to be highly visible from the outside of the building, convey the messages that “activities inside the building will spread to the entire city” and “the entire city can be used as a workplace.”



Magnet Zone for facilitating employee communication and collaboration

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Office Lobby

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## World-leading Architects, Designers and Artists

The design of Toranomon Hills Station Tower is OMA's first large-scale architectural project in Tokyo. It is based on "THE ACTIVITY BAND" concept, which refers to the urban axis running from Shintora-dori Avenue to the Akasaka/Toranomon area, creating a symbolic place for people to gather and interact along this axis. To prevent the high-rise tower from being isolated from its surroundings, ideas are incorporated to achieve integration with the area's network of subways and roads as well as nearby public spaces.

### Shohei Shigematsu Profile

Architect Shohei Shigematsu is a partner of OMA, an international architectural design group, and is the head of its New York office. He was born in Fukuoka Prefecture, Japan in 1973. After graduating from Kyushu University with a degree in architecture, he moved to the Netherlands and joined OMA in 1998. In 2006, he became the head of OMA's New York office, and became a partner in 2008.



## Public Art

Public art appearing in various locations within the Station Tower has been carefully selected to boldly emphasize the complex as a global business center and platform for communicating from Tokyo to the world. Public art displays throughout Toranomon Hills enhance this iconic new location with visions of the future and symbolize both the energy of Tokyo and the natural world. The artworks also express the legacy of Toranomon, once the gateway to the outer moat of Edo Castle.

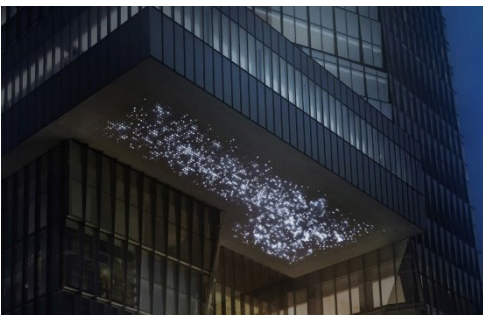


●Larry Bell, "Pinky," 2022  
Glass, silicone gel 244×244×183 cm (x4 pieces) \*Commissioned work



Reference work "M" 2021  
Acrylic paint, oil paint, linen, wooden panel  
180 (H) x 180 (W) x 6cm (D)

●Oba Daisuke, "M," 2022  
Oil paint, acrylic on cotton fabric panel 3 x 9m, 2.8 x 5.6m (2 pieces)  
\*Commissioned work



●Leo Villareal, "Firmament," (Mori) 2023  
LED, custom software 38.4×12 m \*Commissioned work



●N.S. Harsha "Matter," 2014  
Bronze 2.78×1.37×1.65m