


**List of stores: Azabudai Hills** (stores that will open later than the opening date are indicated with an asterisk (\*) next to the name of the store)

■ Garden Plaza | Luxury Brands

No	Floor	Name of store	Business category	Overview
1	Garden Plaza C/ 1F	<b>Hermès*</b>	Bags / Leather goods / Shoes	Founded in 1837 in Paris as a harness and saddle maker, Hermès has remained faithful to its artisanal and its humanist values. Creativity, constant quests for beautiful materials and exceptional know-how forge the uniqueness of Hermès in the form of products that transcend time and generation.
2	Garden Plaza C/ 1F	<b>Officine Universelle Buly*</b>	Fragrance / Beauty items	Founded in Paris in 1803, this beauty emporium offers an extensive line of perfumes, home fragrances, and cosmetic basics. You'll find cosmetic products developed using raw materials and beauty tools and oddities selected from all around the world. Inheriting the philosophy and innovation of its founder Jean-Vincent Bully, Buly continues to develop products that maximize the benefits of nature, while incorporating revolutionary manufacturing techniques from the modern era of beauty.
3	Garden Plaza C/ 1F	<b>Cartier*</b>	Jewelry / Watches / Bags / Leather goods	Cartier has represented the world of luxury since its foundation in Paris in 1847. Cartier's diverse creations in jewellery and watchmaking combine exceptional craftsmanship with a timeless signature.
4	Garden Plaza B/ 2F	<b>Saint-Louis*</b>	Lighting/ Crystal items	Saint-Louis crystal pieces are entirely handcrafted and decorated with the same master craftsmanship that has been handed down since 1586. The Saint-Louis collections that preserve tradition while continually innovating, promise to be a beautiful addition to your life. Azabudai Hills store is the only street-front boutique in Japan to introduce the world of Saint-Louis, including beautifully illuminated lighting such as chandeliers and portable lamps, tableware such as hand-cut glasses, ornaments, and more.
5	Garden Plaza B/ 1F	<b>Celine*</b>	Bags / Leather goods / Women's wear	Céline was founded in 1945 by Céline Vipiana as a made-to-measure shoe brand for children. Since then, the brand has become synonymous with Parisian chic, based on the idea of combining "savoir-faire" mastery with the highest quality materials always at its core. In 2018, Hedi Slimane was appointed as an Artistic, Creative & Image Director. In addition to leather goods, such as the iconic Triomphe and 16, Celine Azabudai offers a wide range of women's wear, small leather goods, shoes, accessories, haute perfumery and Maison Celine home items

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No	Floor	Name of store	Business category	Overview
6	Garden Plaza A / 1F	<b>TimeVallée*</b> 	Watches / Jewelry	Starting in Europe and China, TimeVallée has now more than 40 stores operated by strategic partners. Their first domestic boutique in Japan is opening at Azabudai Hills, where visitors will be able to immerse into the world of exclusive watchmaking Maisons such as Baume & Mercier, Chopard, IWC, Jaeger-LeCoultre, Montblanc, Panerai, Piaget, Roger Dubuis, and Vacheron Constantin.
7	Garden Plaza C / 1F	<b>Dior*</b>	Bags / Leather goods / Men's wear / Women's wear	Founded by Christian Dior in 1946. In his first collection, "The New Look" was introduced in 1947 with a new silhouette widely recognized for changing the fashion trend for women at the time. Today, in addition to the Haute Couture and Women's Collection creations by Women's creative director Maria Grazia Chiuri, and the Men's Collection by creative director Kim Jones, the brand also offers a wide range of products including Kids & Baby, Fine Jewelry, Maison, and Cosmetics.
8	Garden Plaza B / 1F	<b>BVLGARI*</b>	Jewelry / Watches / Leather goods	Bulgari, a member of the LVMH Group, was founded in Rome in 1884. As a high jeweler with a mastery of colored gemstones, the brand established a worldwide reputation for excellence in Italian craftsmanship and continues to boast the finest artisan skills today. Its international success has allowed it to evolve into a global luxury brand with a network of boutiques and hotels located in the world's most exclusive shopping areas, offering a diversified range of products and services from fine jewelry and luxury watches to accessories and perfumes. It has also partnered with numerous charities and is actively committed to innovation in the present for a sustainable future through its Corporate Social Responsibility (CSR) commitments, as well as contributing to the natural environment and local communities.
9	Garden Plaza A / 1F	<b>Berluti*</b>	Shoes / Bags / Leather goods / Men's wear	Berluti was established in Paris in 1895 and has been built by four generations of shoemakers. From its earliest days, Berluti's style has been known for its technical virtuosity and offbeat creativity that spring from its deep roots of savoir-faire in bespoke creation. While changing with the times, the Maison has inherited an unchanged spirit of craftsmanship. Azabudai Hills, one of the largest street-front boutiques in Japan, will offer a full lineup of collections from shoes to leather goods and ready-to-wear, in a boutique with a corrugated facade and luxurious interior tailored according to the latest design concepts.




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No	Floor	Name of store	Business category	Overview
10	Garden Plaza B / 2F	<b>Bottega Veneta*</b>	Bags / Leather goods / Clothes / Shoes / Lifestyle	Bottega Veneta – inspiring individuality with innovative craftsmanship since 1966. Creativity lies at the heart of all that we do. Rooted in Italian culture, Bottega Veneta is as much of a feeling as it is an aesthetic by offering exclusive products. At Bottega Veneta Azabudai Hills stores, clients can enjoy a personalized 'Made to Order' service for bags and small leather goods, alongside an extensive home collection that focuses on various lifestyles.

## ■ Garden Plaza | Shops

No	Floor	Name of store	Business category	Overview
11	Garden Plaza B / 2F	<b>Esthe Pro Labo AZABUDAI</b>	Beauty Supplements / Nutrition	With nutritionists and professional counselors on staff, Estée Pro Labo provides customized dietary, supplement, and fasting guidance for each customer based on four inner beauty analyses. The Azabudai Hills shop offers smoothies and protein juices using Estée Pro Labo products, as well as Azabudai Hills exclusive inner beauty drinks. Also, for the first time in the Minato-ku area, the shop will offer precision skin analysis and highly concentrated hydrogen infusion.
12	Garden Plaza B / 2F	<b>THANN</b> Flagship store	Skincare / Sundries	THANN is a natural skincare brand born in Thailand that proposes a comfortable lifestyle filled with wellness. Products contain carefully selected rice bran oil, perilla extract, and other essential oils. The delicate fragrance that conveys the rich blessings of plants, and the comfortable feel of the products, are gender-free. At Azabudai Hills, visitors will be able to try the products at their consultation table, surrounded by the creative interior and fragrance of essential oils, as well as luxurious fragrance diffusers and limited edition products.
13	Garden Plaza B / 2F	<b>davines</b>	Natural hair care / Cosmetics	The Davines hair care brand was established in 1993 in Parma, Italy. Based on the idea of "making the most of nature's bounty and applying its benefits to people's lives," the brand engages in sustainable manufacturing that's friendly to both the environment and people. At Azabudai Hills, customers can relax and shop in a chic yet cozy space based on emerald green under the supervision of their new creative director, based on the theme "at-home elegant Italian style." The store offers a wide range of products, from hair care products that keep hair healthy to "comfort zone" skin care and room fragrances.

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No	Floor	Name of store	Business category	Overview
14	Garden Plaza B/ 2F	<b>FUEGUIA 1833 Azabudai</b> 	Fragrance	The fragrance house FUEGUIA 1833 was founded in Buenos Aires in 2010 by Julian Bedel. With a unique concept in the field of global perfumery, their unique collection of fragrances are inspired by the vast expanse of South America, its history, art, music, nature, and culture. In the newly constructed "Tree House" in Azabudai Hills, visitors are welcomed to experience a range of handcrafted products that have been analyzed, researched, and developed using cutting-edge scientific technology, from the molecular structure of the raw materials, in a space where they can explore their own identity without limit.
15	Garden Plaza B/ 2F	<b>LINARI Baobab COLLECTION</b>  	Fragrance / Sundries	The first select store to bring together the famous German fragrance brand LINARI and the Belgian candle brand Baobab Collection, focusing on room fragrances from both brands. At Azabudai Hills, these brands offer the world's first combination of LINARI skincare products and Baobab Collection candles. Enjoy the wide variety of items including room fragrances, perfumes, candles, and skincare items, in a luxurious black and wood-grain based setting.

## ■ Garden Plaza | Services

No	Floor	Name of store	Business category	Overview
16	Garden Plaza B/ 2F	<b>kakimoto arms</b> 	Total beauty hair salon	A Men's Grooming Salon has been added to the full-service beauty salon with specialists in hair coloring, nail care, eyebrows and eyelashes, head spas, as well as offering at-home hair care advice. In addition, three private rooms are available for the first time, creating a safe and relaxing environment for singles, couples, and families. The head spa menu, based on the concept of "scalp beauty," was developed jointly with a beauty clinic. An anti-aging course for the scalp, which applies therapeutic ingredients that are gaining attention in the field of scalp care, was launched at Azabudai Hills. Experience a higher grade of beauty, both physically and spiritually.

## ■ Garden Plaza | Art & Design

No	Floor	Name of store	Business category	Overview
17	Garden Plaza A / B1F	<b>Gallery&amp;Restaurant Butaiura</b> <span>New business</span>	Gallery restaurant	The Chain Museum, which has provided a place for artists and viewers to meet online, has created a real storefront called "Gallery Restaurant Behind the Scenes." Walk around to the back of the exhibition space and you will find a kitchen run by a chef where you can enjoy chilled white wine and casual appetizers, or even a full course meal. The museum features everything from seasoned artists to the hottest names in the global marketplace, with the occasional theatrical or dance performance. This is a gallery and restaurant where the people are the stars of the show, where you can enjoy art and then talk about it over a beer or a glass of wine.
18	Garden Plaza A / B1F	<b>Shueisha Manga-Art Heritage</b> <span>First real store</span>	Manga-art gallery	Manga destined to be passed on as art includes Eiichiro Oda's "One Piece," Tite Kubo's "Bleach," Riyoko Ikeda's "The Rose of Versailles," and more. Shueisha Manga-Art Heritage, a "manga art" gallery by publisher Shueisha, which has been viewable exclusively online since 2021, finally opens its first permanent gallery as a real storefront. Using the best currently available materials and techniques, the gallery will produce uncompromising art prints supervised by manga artists and publishers. For works sold in limited editions, the NFT blockchain will be used to guarantee the artwork and record its history.
19	Garden Plaza A / B1F	<b>teamLab Sketch Factory by teamLab Borderless*</b>	Shop	The experience at teamLab Borderless, a museum by the globally popular art group teamLab, is transformed into a factory that produces original products. Here, visitors can watch as the fish they draw on the "Sketch Ocean" exhibit in the museum are fashioned into one-of-a-kind badges, T-shirts, and tote bags, which they can take home with them.
20	Garden Plaza A / B1F	<b>Azabudai Hills Gallery Cafe / Space</b>	Gallery café / Space	Located near Azabudai Hills Gallery, this café and space is a great place to stop by before or after viewing art. It can be used in a variety of ways, for lunch, and as a café or bar. As a satellite space of the gallery, it operates as a special café offering a collaborative menu during exhibitions and events, with occasional pop-up shops. The kiosk area in front of the station offers take-out.

## ■Garden Plaza | High-end Restaurants

No	Floor	Name of store	Business category	Overview
21	Garden Plaza A/ 2F	<b>Azabudai Nakamura *</b>	Teppanyaki	Ever since opening of Teppanyaki Nakamura in 2011 in Kagurazaka, owner Chef Nakamura has consistently visited the producers of the highest quality, safe, and delicious Wagyu beef including Kobe Beef, as well as the finest produce from all over Japan. These are carefully prepared using as little oil and seasonings as possible, so that patrons can enjoy the original taste of the food ingredients in the best way possible. With the relocation to Azabudai Hills, the restaurant now has a new furnace oven and charcoal grilling table to offer customers new ways to enjoy Nakamura.
22	Garden Plaza B/ 1F	<b>Terakoya Sushisho</b>	Sushi	Tatsushige Somagi, who trained for 16 years under legendary master chef Keiji Nakazawa who cultivates comprehensive craftsmanship by learning not only cooking techniques but also Japanese culture and traditions, will be offering his talents at the Azabudai Hills restaurant. The time spent alternating between nigiri and a la carte dishes is like a story told with the finest seasonal ingredients prepared using Edo-mae sushi techniques. Sushisho's specialties such as "Ohagi," which is made by mixing chopped green onions and pickled radish with chopped tuna, will captivate you with masterful preparation methods that make the most of seasonal ingredients. Sushisho in Azabudai Hills will also be collaborating with other restaurants to offer a unique Azabudai Hills experience not available anywhere else.
23	Garden Plaza D/ 1F	<b>Tempura Niitome</b>	Tempura	Tempura Niitome, owned by Shuji Niitome, is a leader in the tempura restaurant industry, expanding from Nagoya where it is a long-time favorite, to Tokyo, aiming for a higher level of excellence. The tempura with a "living batter" that Niitome pioneered through his daily pursuit of excellence is a gem that can only be tasted here, and you can enjoy the Japanese seasons in a course that has been carefully calculated so that you can enjoy each and every ingredient. From Azabudai Hills, Tempura Niitome will continue to introduce to the world the Japanese culture of tempura that maximizes the aroma, taste, and juices of the ingredients.
24	Garden Plaza B/ 1F	<b>Tominokoji Yamagishi*</b>	Japanese cuisine / Kyoto cuisine	The Tokyo branch of the famous kaiseki restaurant Tominokoji Yamagishi. While preserving the tradition of Kyoto cuisine, it offers dishes based on the spirit of chakaiseki hospitality, allowing you to experience the changes of the four seasons. Enjoy the seasonal culture of Kyoto through dishes using ingredients such as Kyoto's vegetables and fresh water fish, which arrive every month. In addition to the cuisine, you can also enjoy a tea ceremony, flower arrangement, or calligraphy, using all your senses in a luxurious space with seating only for six.

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No	Floor	Name of store	Business category	Overview
25	Garden Plaza D / 2F	<b>Florilege</b>	French cuisine	French restaurant in the style of table d'hôte where all guests gather around one large table, a concept that Hiroyasu Kawate has dreamt of over the years. The restaurant offers a variety of plant-based dishes featuring mainly vegetables, with less emphasis on meat and fish. You can enjoy beautiful food and wine while chatting with the chef and staff as if you were invited to a residence in the heart of the city.
26	Garden Plaza A / 2F	<b>Le Satiné / Le Salon privé *</b>	Desserts / Patisserie, Boulangerie, Chocolatier	Issei Narita, who has received worldwide acclaim including "Best of New York" from The New York Times, "Best Pastry Chef" from Asia's 50 Best Restaurants, and "Best Pastry Chef" from Gault&Millau, opens his long-awaited restaurant in Azabudai Hills.
27	Garden Plaza A / 2F	<b>aca° (Tentative) *</b>	Spanish cuisine	Owner-chef Tetsuo Azuma opened "aca" in Kyoto in 2013 to offer a course menu of Spanish cuisine, and it has been awarded a Michelin star for four consecutive years since 2017. After opening in Nihombashi, Tokyo in 2020, it has become a Spanish restaurant where reservations continue to be hard to get. At Azabudai Hills, guests can enjoy the chef's creations at the counter and on the comfortable terrace, where they can enjoy casual yet sophisticated Spanish cuisine.




## ■ Garden Plaza | Restaurants

No	Floor	Name of store	Business category	Overview
28	Garden Plaza B / B1F	<b>Sta.azabudai</b> <div style="background-color: #f4a460; padding: 2px; display: inline-block; margin: 2px;">New business</div> <div style="background-color: #4a7ebb; color: white; padding: 2px; display: inline-block; margin: 2px;">Flagship store</div>	Restaurant & bar / All-day dining	Sta. (es-tee-ay), a restaurant and bar popular as a secret base for adults, has opened a café and dining area in front of the subway station in Azabudai Hills that can be used for a variety of occasions from daytime to night. In the green-themed restaurant, a chef, nutritionist, and food stylist will serve creative dishes based on home-style cooking, carefully prepared with attention to seasoning and zero-additives. The Azabudai Hills restaurant is the only one that offers weekly bento lunches, popular prepared foods such as rice flour fried chicken, and homemade cakes and other sweets for takeout.



No	Floor	Name of store	Business category	Overview
29	Garden Plaza B/ B1F	<b>Krung Siam</b> New business	Thai cuisine	Krung Siam is a popular Thai restaurant that is always bustling with customers. Azabudai Hills is a new business model that promotes SDGs initiatives, using Thai vegetables grown in a recycling-oriented way using elephant compost at the company's own farm Suu Suu Agri in Ichihara City, Chiba Prefecture. At lunch and dinner, you can enjoy authentic Thai cuisine prepared with various spices and herbs by a chef who has honed his skills at prestigious Thai hotels and other establishments. Enjoy the exotic atmosphere of the restaurant decorated with Thai goods, and feel as if you're visiting Thailand. In addition to the boxed lunches lined up in the restaurant, all menu items can also be taken out.
30	Garden Plaza B/ B1F	<b>The Yellow Company TOKYO</b> New business	Soup curry specialty shop	Featured in numerous media, Yellow Company in Ebisu is well known for serving their iconic Sapporo Soup Curry in Tokyo. Using 15 quality vegetables, mainly from Hokkaido, and over 30 spices, including medicinal herbs, the restaurant offers exquisite soup curry with depth of spice, promising to induce healthy perspiration. In addition to the limited soup curry available only here, the Azabudai Hills restaurant offers soft-serve ice cream made from carefully selected Hokkaido milk. All items are available for takeout and can be enjoyed at home.
31	Garden Plaza B/ B1F	<b>Japanese pork cutlet Tonkatsu Kawamura</b> Flagship store	Tonkatsu	Tonkatsu Kawamura in Ichigaya is a popular tonkatsu (pork cutlet) restaurant serving special tonkatsu made using "Hayashi SPF," a brand-name pork produced in Chiba Prefecture that is rich in nutrients as well as extremely tasty. The meat and breading are procured by talking directly with the producers to find the best ingredients, and carefully selected frying oil and advanced techniques are used to serve the high-quality meat in its most delicious state. Carefully selected ingredients are used for everything served, including cabbage and rice, and they take the time and effort to provide "truly delicious food" down to the rice for set meals, pork miso soup, and nukazuke pickles. The restaurant offers a variety of set meals including menchikatsu available only at Azabudai Hills, as well as a combo set to enjoy both loin and fillet cutlets at the same time, for the full Tonkatsu Kawamura experience.
32	Garden Plaza B/ B1F	<b>Hakata Tempura Takao UMU</b> New business	Tempura	Hakata Tempura Takao UMU, a new business model of Hakata Tempura Takao, a tempura specialty restaurant that originated in Fukuoka, maximizes the appeal of Hakata tempura with elegant dishes and carefully selected ingredients, and offers not only set menus using carefully selected ingredients but also course meals in the evening, served freshly fried one by one at a reasonable price. You can also enjoy sake and wine that goes well with tempura, as well as other alcoholic beverages served with tempura.




No	Floor	Name of store	Business category	Overview
33	Garden Plaza D / 1F	<b>Pizza 4P's Tokyo*</b>   	Pizza	<p>This is the first Japanese debut of a very popular pizza restaurant that has won the "Essence of Asia" award in the Asia's 50 Best Restaurants competition, launched by a Japanese entrepreneur and now operating globally in countries such as Vietnam, India, and Cambodia. The restaurant's appeal lies in its homemade fresh cheese made in the restaurant's workshop, original pizzas that connect food cultures from around the world, and dishes made with sustainable ingredients. The restaurant's interior design, materials, and music are based on the concept of "Earth to People," and the restaurant offers an original Japanese menu made possible by its connections with producers, chefs, pastry chefs, and mixologists from all over Japan. Pizza 4P's co-creates a world of oneness.</p>
34	Garden Plaza D / B1F	<b>MENSON RAGE</b>	Ramen	<p>The famous ramen restaurant Menson RAGE has been awarded the Bib Gourmand award for 8 consecutive years. The Azabudai Hills branch is designed in a way that makes it easy for women and customers with children to visit, and a special children's menu is also available. The menu includes Shamo Soba as well as Niboshi Soba, Mazesoba, and takeout menu items. Shamo Soba is a ramen featuring broth made with a low-fat, clean, meaty, and flavorful shamo (game fowl) broth and aromatic kiage shoyu (draft soy sauce). In addition to their regular menu, Azabudai Hills also offers a special Azabudai Hills menu featuring carefully selected ingredients from all over Japan.</p>
35	Garden Plaza B / B1F	<b>Limelight</b>	Hamburger steak / Roast beef	<p>For 37 years since its establishment in Ichigaya, Tokyo, Limelight has continued to be a steakhouse with a long line at lunch time. One of the most popular dishes is the cheese hamburger steak, which has been introduced in numerous media, with its original sauce, juicy meat with locked-in flavor, and mellow cheese. In addition, you can enjoy dishes that can't be found anywhere else, like their Rare Grilled Beef Loin Bowl or Deep Fried Beef with Cheese, arranged in Japanese style by a chef with a background in French cuisine. The Roast Beef Bowl made with rare Wagyu beef is available only at Azabudai Hills.</p>



## ■ Garden Plaza | Cafés & Light Meals

No	Floor	Name of store	Business category	Overview
36	Garden Plaza B / B1F	<b>Arabica Tokyo B1</b> New in Japan	Specialty coffee roaster	Under the slogan "From Kyoto to the World," Arabica aims to compete globally based on Japanese taste, minimalist design, and diligence. The owner himself visits coffee-producing regions around the world to carefully select coffee beans, which are then brewed using the world's most advanced Slayer espresso machine. The store has its own roasting machine, and the barista recommends the best beans and roasting conditions for each customer and performs custom roasting. Designed with longtime design partner, no.10 of Japan, the space is simple, with white, Arabica's brand color, and the Slayer. Arabica Tokyo B1 welcomes people from all over the world to this coffee shop at the gateway to Azabudai Hills, offering the simplest and best coffee.
37	Garden Plaza A / 2F	<b>8ablish</b> Flagship store	Vegan café	8ablish, a pioneering organic and vegan cafe created by Akiko Kawamura, who is also active as an illustrator and art director, has reopened in Azabudai Hills. Dishes and sweets that use organic ingredients as much as possible can be enjoyed by everyone from small children to adults. The open terrace seats are also available for customers with children and pets. In addition to lunch and afternoon tea, it is also recommended for apéro time where you can enjoy natural wine and sake. Original gift items, such as cookies in cans that are popular for their design, are also available.
38	Garden Plaza B / 1F	<b>ÉCHIRÉ L'Atelier du Beurre *</b> New business	Butter / Confections / Bread / Sundries	A store specializing in Échiré, a French A.O.P. certified fermented butter, has appeared as a new business format "Echiré L'Atelier de Bourg" under the theme "Atelier of Butter". This atelier of butter is a place where the deliciousness of the Echiré butter is brought out to the fullest, to create products with the utmost care and attention to detail. Inside this largest store in Japan with its own workshop, you can find a wide variety of original sweets and viennoiseries that can only be found here. Visitors can enjoy shopping in a special space where they can closely observe the handiwork of Echiré and feel the sounds and aromas of the baking process.
39	Garden Plaza B / B1F	<b>CRIOLLO</b>	Sweets (Cakes / Chocolates / Gifts)	The patisserie of world-renowned French pastry chef Antoine Santos, who won the World's Best Taste Award and was selected as one of the "100 Best of the Best Chocolatiers in the World," offers original sweets that combine the unique sense and style of a chef who was born in France and loves Japan and Japanese ingredients. At Azabudai Hills, Criollo offers a wide variety of chocolates, which are chef Santos' specialty, as well as cakes and baked goods. You can also enjoy new products such as soft-serve ice cream in a different flavor for each season.

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No	Floor	Name of store	Business category	Overview
40	Garden Plaza B / B1F	<b>shodai bio nature</b>	Organic sweets / Confections	A popular Fukuoka-based patisserie that offers sweets with authentic taste and aroma of carefully selected organic and natural ingredients, created by pastry chef Tomonori Shodai, who has a background in French cuisine. The gorgeous items expressed without using colorants or preservatives are also appreciated as high-quality gifts. The Azabudai Hills store is the only one in Tokyo that carries the full lineup of shodai bio nature. At the store you'll find colorful chocolates, pound cakes, macaroons, baumkuchen, and other confections, as well as ice cream and gelato, based on their specialty "milky petal" chocolate.
41	Garden Plaza C / B1F	<b>Suzukake</b>	Japanese confections	Suzukake is a famous 100-year-old Japanese confectionery where long lines are inevitable, with its main store in Hakata. Based on the teachings of Saburo Nakaoka, who was selected as a "Contemporary Master Craftsman," Suzukake has been expanding the world of wagashi by mastering the taste and techniques derived from carefully selected ingredients, and mixing them with enterprising experimentation. Azabudai Hills is the only street-level shop in the Kanto area where customers can fully enjoy the refined space that is uniquely Suzukake. The 9-meter long showcase features freshly made seasonal confections handmade one by one, by wagashi craftsmen in an adjoining workshop, as well as the classic Suzuno round mochi and Suzuno monaka cakes, and assorted gifts in baskets.
42	Garden Plaza B / B1F	<b>Nakamura Tokichi Azabudai</b> <span style="background-color: #f96; padding: 2px;">New business</span>	Green tea takeout stand	A new takeout-oriented business model operated by Nakamura Tokichi Honten, a tea merchant company born in 1854 in Uji, Kyoto, one of the most famous tea producing areas in Japan. In addition to offering a variety of Japanese teas in various ways and arrangements, the store also offers a number of Azabudai Hills-only menu items, such as dessert drinks using the popular fresh tea jelly, and most of the products can be easily taken out. In addition, a variety of sweets and tea bags are available for purchase. A free tea tasting space is also available, just like the main store in Uji.

No	Floor	Name of store	Business category	Overview
43	Garden Plaza B/ B1F	Nihombashi Sembikiya	Fruit parlor / Sweets / Parfaits / Gifts	Since its establishment in 1834, Nihonbashi Sembikiya-Sohonten has continued to innovate with the times while preserving its traditions. Azabudai Hills is home to their next-generation fruit parlor offering a new gastronomic experience. The interior is symbolized by colorful fruit showcases and a counter that creates a special atmosphere, and the grand menu of the Nihonbashi flagship store, which has been passed down from generation to generation, revitalized in a more colorful manner. As a new initiative, the restaurant offers a course menu using rare fruits selected seasonally from Japan and abroad, an original menu using fruits with desired effects on beauty and health, and gifts that make the most of the deliciousness of fruits.
44	Garden PlazaC/ B1F	<b>HARBS</b> 	Fresh cakes / Café	The largest flagship store in the Kanto region of the HARBS brand, popular for its seasonal fresh cakes that simply express the deliciousness of the ingredients. The store's high-quality interior design is based on a historical understanding of classic modern colonial style and pursues the HARBS style, allowing customers to enjoy a rich experience. You can enjoy original blended teas and roasted coffees, and cakes with the same delicious taste that HARBS has nurtured over the years. In addition to the standard menu of dishes freshly prepared in the restaurant, the omelette rice, currently available only at the main Nagoya branch, will be offered as an eat-in menu item.
45	Garden Plaza B/ B1F	Patisserie and Cafe Del'Immo	Patisserie / Café	Fascinated by chocolate, Kazuaki Eguchi became a chocolatier, and his Patisserie and Cafe Del'Immo continues to evolve by focusing on making the most of the ingredients. At the Azabudai Hills store, under the concept of "a la minute" (made right away), you can enjoy not only freshly made original parfaits that can be viewed while being prepared, but also gateaux baked in the store and served on the spot, as well as gift confections and finger sweets you can takeout. During lunch and dinner hours, customers can enjoy pasta and other dishes, as well as parfait and alcohol pairings.

No	Floor	Name of store	Business category	Overview
46	Garden Plaza B / B1F	<b>Pâtisserie and Cafesho DEL'IMMO</b>	Sweets	With the idea of "delivering the bounty of the forest through confectionery," this patisserie is popular for its baked sweets made from nuts and other forest ingredients. The "Petit Bois," which looks like a jewel box, is an iconic item of Patisserie GIN NO MORI. Each cookie tin is elegantly designed in blue tones, and each cookie is hand-packed with different textures and flavors. Pound cakes and confiture using seasonal ingredients, as well as original Azabudai Hills products, are also available. Aiming for the symbiosis of people and forests, GIN NO MORI, the operating parent company, has started a plan to return a former golf course of over 200,000 square meters to a forest in Nakatsugawa City, Gifu Prefecture.
47	Garden Plaza B / 2F	<b>HISAYA KYOTO</b> 	Deluxe chestnut sweets / Foods	This lounge offers sweets using ripe chestnuts and a bistro featuring Japanese and Western cuisine, created by HISAYA, a roasted chestnut specialty store that originated on the approach to Kiyomizu Temple in Kyoto. Seasonal Japanese and Western sweets using carefully selected chestnuts, sold in the store, are ideal as souvenirs or as a treat for yourself. There are also counter seats where you can enjoy the handiwork of artisans who make carefully selected sweets, such as Japanese chestnut mont blanc, and sofa seats where you can relax in comfort. Spend a luxurious time enjoying freshly made sweets and meals that can only be tasted here in a comfortable space lit with gentle light. In addition to lunch and tea time, also enjoy your dinner here in a carefree mood.
48	Garden Plaza A / 2F	<b>Minimal The Specialty</b> 	Chocolates	Minimal is a chocolate shop that specializes in bean-to-bar style specialty chocolates made by hand, by artisans who purchase high quality cacao beans directly from cacao farms around the world. The Azabudai Hills shop is a new business model that brings together Minimal's signature sweets and offers a "new chocolate experience" based on the finest taste comparisons and pairings. Enjoy a unique pairing experience with chocolates and chocolate cakes, paired with the finest beverages such as sake from Aramasa Brewery, doburoku from Tonoya Yo which was selected as one of The World's 50 Best Discoveries, as well as native Japanese varieties of quality green tea and top-tier specialty coffees.

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
49	Garden PlazaB / B1F	<b>L'ABEILLE</b> Flagship store	Honey specialist	This flagship store of the honey specialty shop L'ABEILLE offers premium honey from around the world. The Azabudai Hills store offers a wide variety of honey from its own apiaries and over 80 varieties from 12 countries around the globe, as well as foods and confections made with honey and health foods derived from honey bees. The honey is displayed by flower type and can be tasted at the tasting counter. All products in the honey cellar, maintained at a constant temperature 24/7, are exclusive to Azabudai Hills. A limited amount of "Tokyo Azabu Honey" from the garden of ARK Hills overlooking Azabudai Hills, will also be available.

## ■ Tower Plaza | Fashion



No	Floor	Name of store	Business category	Overview
50	Tower Plaza / 2F	<b>UGG®</b>	Shoes / Fashion goods	UGG®, a global lifestyle brand based in Southern California, offers a lineup of iconic classic boots, sneakers, apparel and accessories. They also offer products that are not normally available in boutiques and limited-edition products exclusive to Azabudai Hills. The store embodies the tradition and DNA of the brand, offering a premium brand experience where you can feel the world of UGG® as a lifestyle brand.
51	Tower Plaza / 2F	<b>CABaN</b>	Fashion / Sundries / Lifestyle / Accessories	The CABaN brand was born in 2018 to commemorate the 40th anniversary of Tomorrowland. While maintaining the elegance, traditional mindset, and high quality of Tomorrowland, the brand adds a sense of lightness and discretion to the balance of silhouettes, use of materials, and colors. The brand offers simple yet playful clothing and goods that transcend gender, age, and nationality to bring out the individuality of the wearer. In addition to items made from the iconic cotton cashmere fabric, the brand also offers a signature collection by CABaN and Patricia Urquiola, an architect, designer, and art director based in Milan, Italy.
52	Tower Plaza / 2F	<b>THE STORE by C</b>	Women's fashion	THE STORE by C is a brand that proposes a California lifestyle based on "high-quality everyday and day off clothes for mature women" with an outline of five keywords beginning with the letter "C": Comfort, Culture, Casa, Current mood, and Curiosity. At Azabudai Hills, the brand offers a limited capsule collection in a store with a full lineup of interior design and art. There are also plans for projects exclusive to Azabudai Hills.



# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
53	Tower Plaza/2F	<b>Gente di Mare</b> Flagship store	Selected imports	Gente di Mare is a lifestyle shop that expresses the European "modern style" with a luxurious yet natural and relaxed feel. The Azabudai Hills flagship store features an expanded section specializing in dress wear, as well as a stationery section for the first time. The store also offers a lineup of high-quality, sophisticated imported brands for men and women, including clothing, bags, accessories, fragrances, and more.
54	Tower Plaza/2F	<b>Theory</b> Flagship store	Men's fashion / Women's fashion	A new concept store for Theory, a brand that adds trends to simple, basic designs and presents customers with a high-quality urban style from New York. Azabudai Hills welcomes you with a special product lineup including the luxurious exclusive line, HELMUT LANG. Regular events will be held to give you the opportunity to experience the "now" of Theory, and fashion advisors certified as skeletal diagnosticians will be on hand to offer personalized styling suggestions in the spacious, light-filled store. You will enjoy a shopping experience like no other.
55	Tower Plaza/2F	<b>DENHAM</b>	Men's fashion / Women's fashion	DENHAM is a denim brand founded in 2008 by internationally renowned denim artisan Jason Denham. The Azabudai Hills store is decorated in white, creating a vintage world view. A café corner is also located inside the store, serving coffee and creating a place for interaction with customers. Taking a cue from this interaction, the store releases a new line of Azabudai Hills exclusive products each season, which are "co-created" with customers. This is a borderless and timeless store that is different from other DENHAM stores, eliminating various "borders."
56	Tower Plaza/2F	<b>MAISON et VOYAGE</b>	Fashion / Sundries / Suits / Accessories / Made-to-order	MAISON et VOYAGE, a concept store by Tomorrowland established in 1978, opens its first shop in Azabudai Hills. The theme balances a gentlemanly taste with travel. Like a beautiful shirt that reflects the heart. A tailored suit that makes the wearer's moment shine. Shoes ready to continue the long voyage with you. Masterpieces that will keep on fascinating people throughout the ages. MAISON et VOYAGE offers original brand goods as well as one-of-a-kind clothing and items from around the world.



# AZABUDAI HILLS





No	Floor	Name of store	Business category	Overview
57	Tower Plaza / 2F	<b>UNITED ARROWS WOMEN'S STORE</b>	Fashion / Wellness / Lifestyle	A new luxury store by United Arrows, which proposes a dress-oriented lifestyle for adults based on the keywords of "wealth and quality." Azabudai Hills will offer a carefully selected lineup of products that not only express material wealth, but also cater to inner beauty, health, and lifestyle. The sales staff, who double as concierges and therapists, welcome you to the store for consultations on fashion and style, and to assist you with any problems you may have. Eternal standards you'll love over the years, special items that make fashion fun, and items that support a wellness lifestyle, are all available here.
58	Tower Plaza / 2F	<b>Le GRAND CLOSET de PARIGOT</b>  	Select shop	The select shop Parigot offers more than 300 brands carefully selected from all over the world. The concept of the new Azabudai Hills store is "a selective closet for ageless fashion." When you open the closet door, you will find a selection of world-class high brands as well as carefully selected designer brands. In this comfortable and luxurious space with a refined Parisian sense of beauty, you can experience the joy of choosing and wearing quality items. A closet for adults who enjoy the latest mode and expression of individuality in a carefree way. Parigot offers an inspiring maison for those who are sensitive to the changing times but desire an ageless charm that is uniquely their own.
59	Tower Plaza / 2F	<b>LE PHIL</b>	Women's fashion	With a brand purpose to accompany adult women in their daily lives and to help them spend a more fulfilling time, this evolutionary select shop mainly features high-quality, highly sophisticated original collections that follow an essential manufacturing process and are able to create a brand commitment among customers. The Azabudai Hills store is decorated with seasonal plants and offers a capsule collection of cashmere, golf wear, and other items that are designed to meet the needs of today's adult women by further understanding their lifestyles, in addition to the regular lineup of items that emphasize comfort in a space where customers can feel comfortable living with nature.
60	Tower Plaza / 2F	<b>lululemon</b>	Men's fashion / Women's fashion	Straight from Vancouver, Canada, lululemon is a high-performance athletic wear brand rooted in healthy lifestyles. The brand's innovative and beautifully functional products are highly supported by people around the world who engage in a variety of activities such as yoga, running, and golf. Through the practice of Sweatlife, lululemon has created a community, and now their concept of GREEN & WELLNESS has taken root in Azabudai Hills to provide a new and enriched wellbeing for everyone in town, in collaboration with our guests and the city.

# AZABUDAI HILLS





No	Floor	Name of store	Business category	Overview
61	Tower Plaza / 2F	<b>Maison Hirota</b> 	Jewelry	<p>A jewelry brand that finds inspiration from tropical flora and fauna in a minimalist and modern style using rare materials, Hirota began with a small trunk show in New York in 2010, and now has a worldwide presence in the United States, Europe, and the Middle East. Azabudai Hills is where Maison Hirota offers Hirota's first high jewelry line, as an extensive collection of limited-edition products using more precious materials and carefully selected colored stones. The store interior expresses Maison Hirota's unique view of the world and its philosophy of craftsmanship. The store also has a private space for customers to enjoy a special shopping experience.</p>

## ■ Tower Plaza | Lifestyle

No	Floor	Name of store	Business category	Overview
62	Tower Plaza / 4F	<b>OGAKI BOOKSTORE</b>  	Books / Café / Gallery	<p>Ogaki Bookstore, which operates 39 stores mainly in Kyoto and continues to share various cultures through books, has come to Tokyo. Based on the concept of "a bookstore that connects people with books," the spacious Azabudai Hills store will feature a lineup of books carefully selected, one by one, in a spacious interior of approximately 1,000 square meters. The store also includes a café and an art zone, providing a cozy space where visitors can enjoy reading at their leisure and experience encountering a meaningful book. The store also offers a new way to enjoy books by holding a number of book-related events and projects in conjunction with the café and art zone. The bookstore is sure to become a new cultural center that creates discoveries and exchanges through books.</p>
63	Tower Plaza / 4F	<b>KANEKO OPTICAL</b>	Glasses / Sunglasses	<p>Founded in 1958 in Sabae City, Fukui Prefecture, the birthplace of Japanese eyeglasses. The company is directly managed by a manufacturer that handles the entire process from planning and manufacturing to sales. The store offers high-quality Japanese eyewear to the world, manufactured at its Sabae factory, along with the passion of the craftsmen and their stories of commitment. The Azabudai Hills store is one of the most spacious in Tokyo, offering a limited selection of luxury frames made of gold, tortoiseshell, and other high quality materials, as well as custom service using the latest VISUFIT1000 measuring device from Carl Zeiss of Germany, which is rare even for Kaneko Optical stores. Count on customized, comfortable eyewear in a salon-like environment with a well-balanced wood and marble interior.</p>

No	Floor	Name of store	Business category	Overview
64	Tower Plaza / 3F	<b>THE CONRAN SHOP TOKYO</b> 	Home furnishings	<p>THE CONRAN SHOP, a home furnishing store started in London in 1973 by Sir Terence Conran, one of the most famous of British designers, offers a wide selection of furniture, lighting fixtures, and interior accessories carefully selected from around the world. The spacious 1,330 square meter store offers customers the opportunity to make their daily lives more fulfilling and enjoyable through inspirational items and styling worth discovering. THE CONRAN SHOP Tokyo is the embodiment of "the finest ordinary." It is a new space that proposes clothing, food, and housing in their totality, with items and apparel focusing on beauty and crafts from Japan and around the world, and even featuring a restaurant.</p>
65	Tower Plaza / 4F	<b>TRUE TOWEL</b>  	High quality towels	<p>"To be true and gentle" was the theme that led TRUE TOWEL to create the most gentle of towels through uncompromising manufacturing methods. The simple and dense towels made in Imabari are characterized by their natural coloring and softness that does not require fabric softener. Their first real store in Azabudai Hills offers a wide range of high quality towels made with carefully selected cotton and manufacturing techniques, including the Classic HOTEL series used in luxury hotels, as well as limited edition gift sets.</p>
66	Tower Plaza / B1F	<b>Nicolai Bergmann Flowers and Design</b>	Flower shop	<p>Nicolai Bergmann's unique floral designs are a fusion of European design and Japanese sensitivity to detail while utilizing Scandinavian style. At Azabudai Hills, the world of Nicolai Bergmann is presented in a floral museum-like space not found in existing stores. In addition to selling original flower boxes exclusive to Azabudai Hills, many one-of-a-kind floral designs on vases and art curated by Nicolai Bergmann himself will be on display and for sale, and the designer will also offer a proposal service for art pieces that match your living space.</p>
67	Tower Plaza / 2F	<b>NOSE SHOP</b> 	Fragrance	<p>A specialty perfume shop that brings together up-and-coming fragrance brands from around the world. Launched in August 2017 as the only niche fragrance specialty store in Japan, NOSE SHOP's new flagship store will be the one and only, and the world's largest art perfumery specialty store. The store covers an area of 99 m<sup>2</sup>, the largest floor area of all NOSE SHOPS, and features all the brands from NOSE SHOP with a lineup of more than 700 fragrances from about 50 brands in 17 countries around the world, and also attracting brands that are making their first appearance in Japan. Azabudai Hills, which offers the richest and highest quality of life and enjoyment in Japan, will introduce fragrance brands that will lead the way in the coming era.</p>

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
68	Tower Plaza / 1F · 2F	<b>FREUDE by BMW*</b> 	Brand experience	FREUDE by BMW is the first brand store by BMW, one of the world's leading luxury car brands, and is a community hub that embodies the "LUXURY" cultivated by BMW's unique and unparalleled acumen. The store, the only one of its kind in the world to operate on a permanent basis, will offer the brand's first restaurant created with partners, a new style of café and store integrated with BMW's vehicle display, art space, exclusive lounge, and an exclusive concierge service, providing a "FREUDE by BMW" experience for everyone who enjoys a lifestyle. It is a community place where people can create "FREUDE (joy)" for all those who enjoy their lifestyles.
69	Tower Plaza / 4F	<b>HOTEL LIKE INTERIOR</b>	Bedding	HOTEL LIKE INTERIOR creates a neat and modern living space with a lineup of high-quality bed linens, down products, and loungewear. At Azabudai Hills, customers can select items in a unique space that evokes the exhilaration of entering a luxury hotel room, where they can actually feel the texture and see the delicate colors of the products. They also offer a monthly subscription-based bed linen rental service, which delivers bed linens to your home on a limited basis. No laundry required, you can enjoy the comfort of hotel-like linens anytime you want.
70	Tower Plaza / 4F	<b>MARK'S STYLE</b> 	Design gift store	MARK'S STYLE Azabudai Hills is the flagship design gift store of MARK'S, which globally offers design stationery and sundry goods under the theme of "bringing comfort to the world with Japanese beauty." Under the concept of "MARK'S Meets PILOT," the lineup of products focuses on "things to write with" and "things to be written on." The lineup includes fountain pens, the pinnacle of writing instruments, as well as notebooks and organizers made of premium paper, all of which maximize the appeal of handwriting. In addition, the store offers a collection of high-quality, valuable products that comfortably design "clothing, work, and home," including art, interior, and fashion sundries. The perfect selection of gift items for your loved ones and yourself, can be found right here.
71	Tower Plaza / 4F	<b>Y.YACHT STORE</b>  	Kitchen utensils & Tableware	Y.YACHT is a general trading company that offers a wide variety of brands from all over the world, such as kitchen utensils and tableware, for everyday life and gift-giving occasions. Y.YACHT's first flagship store, Y.YACHT STORE, offers a full range of lifestyle products by carefully selecting brands from among its own. The store has a kitchen lab, where workshops are regularly held to enrich people's kitchen lifestyles, including how to properly use kitchen utensils. In addition, the resident concierge offers a service to order lifestyle goods that are not available at the store upon customer request.

## ■Tower Plaza | Services

No	Floor	Name of store	Business category	Overview
72	Tower Plaza/4F	<b>Azabudai Clinic</b>	General medical examination/ Healthcheckup/ Company medical checkup/ Physical exam/ Immunization	The Nakayoshikai Medical Corporation, which also operates in the Keio University Hiyoshi Campus Kyoseikan, operates the only general clinic in Azabudai Hills. Doctors and staff members, who are also active at Keio University Hospital and other hospitals, will provide medical care in close cooperation with neighboring medical institutions. The clinic will produce a "healthier and richer life" for patients. In addition to general internal medicine, they provide medical care by physicians specializing in gastroenterology, rheumatoid arthritis, and collagen diseases, as well as a full range of medical checkups and physical examinations. The clinic offers general dermatological treatment by Dr. Masataka Saito, a graduate of Keio University Hospital's Department of Dermatology and a specialist in "nail diseases," as well as cosmetic dermatology procedures. Specialty: Internal Medicine, Gastroenterology, Rheumatology, Dermatology, Cosmetic Dermatology, (Gynecology to be added in 2024) Medical Menu: general medical care, health checkups, corporate checkups, physical examinations, vaccinations, etc.
73	Tower Plaza/4F	<b>AZABUDAI NISHIBORI DENTAL CLINIC</b>	Dentist	Based on the concepts of the Department of Periodontology and Prosthodontics at the University of Pennsylvania, which pursues international standards of dental health and beauty and is unique in the American dental community, Nishibori Dental opened its Sendagaya Clinic in 1971, followed by the Roppongi Hills Clinic in 2003, and the Azabudai Clinic is now its fourth. With more than 50 years of expertise since opening, they provide people of all ages, including children, with the latest techniques for disease prevention, focusing not only on treatment but also on preventive dentistry.
74	Tower Plaza/4F	<b>Azabudai Hills Post Office</b>	Post office	This center is responsible for listening to the various needs of the many customers who live, work, and visit Azabudai Hills and surrounding areas, and for underwriting logistics services such as mail, financial services, and Yu-Pack packages.



# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
75	Tower Plaza / 4F	<b>SOGO Pharmacy</b>	Dispensing pharmacy / Over-the-counter drugs	Sogo Pharmacy operates approximately 740 stores nationwide. As a "health station for everyone," they provide safe and reliable drug dispensing and attentive drug guidance and consultation. As the only dispensing pharmacy in Azabudai Hills, they collaborate with medical institutions and aim to be a pharmacy that can provide health support to residents and workers in the city. Along with support for insurance dispensing, electronic prescriptions, online medication counseling, and on-site drug management, they rise to the challenge of DX medicine through their healthcare app Tayoris.
76	Tower Plaza / 4F	<b>DEPORTARE CLUB</b>	Personal training gym	Deportare Club is a members-only personal training gym that has been involved in physical transformation and health promotion for top athletes, executives, and celebrities, and has supported the physical and mental health of its customers over many years. Based on a solid track record and know-how, they help clients lead healthy lifestyles through exercise routines, and provide health programs that everyone can participate in. They provide the best community for you, with the human connection at its core.
77	Tower Plaza / 4F	<b>Dr. Liu Method HARI-UP</b>  	Acupuncture & moxibustion / Massage therapy / Beauty acupuncture	Do you suffer from symptoms such as facial nerve palsy, shingles, sudden hearing loss, as well as lumbar disc herniation and intervertebral arthritic back pain? At HARI-UP, an acupuncture clinic specializing in lower back pain, which may reflect problems with vital organs, acupuncture treatment is offered as a gentle on the body alternative with no side effects, which may lead to pain and paralysis reduction. Azabudai Hills emphasizes a preventive medicine perspective that balances the five internal organs. In addition to oligoscanning, glycometry, and the development of supplements to help you live each day in good health, they also have specialized treatment equipment specifically for back pain.
78	Tower Plaza / 4F	<b>Famima!!</b>	Convenience store	Famima!! Azabudai Hills Store is a store that aims to realize a society where people and the environment can mutually enrich each other, with a "sustainable design" interior using recycled materials and reused fixtures, and SDGs-related products.

## ■Tower Plaza | Restaurants

No	Floor	Name of store	Business category	Overview
79	Tower Plaza / 3F	<b>AHILYA</b> Flagship store	Indian cuisine	AHILYA is popular for its authentic Indian cuisine with its main location in Yoyogi. At the Azabudai Hills, the chef, who served as the sous-chef at the four-star Ramada Hotel in Rajasthan, the home of the Maharaja, brings back authentic Indian cuisine that is very popular in the region without making any compromises. The restaurant is committed to using fresh spices and natural herbs, and offers not only vegan cuisine that will help cleanse your body, but also North Indian cuisine that makes full use of tandoor and South Indian cuisine that maximizes the flavor of fresh vegetables and fish to meet the expectations of food aficionados. Enjoy authentic Indian cuisine in an exotic setting.
80	Tower Plaza / 4F	<b>Alchemy</b> New in Japan	Plant-based restaurant	Alchemy, a plant-based restaurant in Ubud, Bali, which attracts naturalists from all over the world, has opened its first branch in Japan. Established in 2011 as the first organic juice bar in Bali, it has been named one of the world's best vegan restaurants by the <i>Financial Times</i> and <i>Wonderful Indonesia</i> , the official website of the Indonesian Ministry of Tourism. The heart of the cuisine are nutritious and energizing ingredients carefully selected from suppliers who practice organic and renewable practices. They support your physical and mental wellbeing through great-tasting and highly nutritious meals and beverages.
81	Tower Plaza / 3F	<b>izakaya uchiyama</b> New business	Sophisticated izakaya	This restaurant is the culmination of the 30-year career in the izakaya industry of Masahiro Uchiyama, the representative director of MUGEN. The restaurant, named after Uchiyama, expresses his attitude of "gratitude for the past and creation of the future," in pursuit of new values for the izakaya business. With a special baking oven, the main menu features Japanese sake and specialty dishes of the day making it a sophisticated izakaya where you can enjoy your food and drinks with a sense of elegance and serenity.
82	Tower Plaza / 3F	<b>Ochiairo Steak House Tokyo</b> New in Japan	Teppanyaki/ Steak house	Ochiairo is a famous ryokan inn located in Izu, named by Tesshu Yamaoka, a former shogunate retainer, in 1874 for its location on the shore where two rivers converge. The steak house based in Ochiairo now makes its debut at Azabudai Hills. The seasonal ingredients of Izu, such as Izu beef, sweetfish, and wasabi, are grilled right in front of your eyes in a truly spectacular fashion. Enjoy a superior dining experience in the heart of Tokyo with the warm hospitality of a ryokan inn.

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
83	Tower Plaza/3F	<b>ORBY</b> New business	Restaurant	ORBY is a restaurant located next to The Conran Shop Tokyo. This is the first restaurant opened by The Conran Store in Japan. Head chef Makoto Konno, owner of the famous Japanese natural wine restaurants UGUISE in Sangenjaya and ORGAN in Nishiogikubo is in charge of direction, serving menu items prepared with wine and seasonal ingredients in a free and creative manner. It is a new store and restaurant that offers a total lifestyle experience. Enjoy high-quality cuisine in a casual atmosphere by yourself or in a large group.
84	Tower Plaza/3F	<b>CARMEN</b> New business	Spanish cuisine	This is a unique Spanish gastrobar overflowing with originality, produced by Jérôme Quilbeuf, former sous chef of the Michelin three-star restaurant Sant Paw in Spain. Based on his wealth of experience and knowledge honed in kitchens all over the world, Carmen offers a wide variety of recipes that have appeal worldwide, high quality Spanish cuisine, and carefully selected wines to suit various occasions. The live kitchen offers a luxurious experience for both the eyes and the palate in a restaurant centered around the counter.
85	Tower Plaza/3F	<b>KISURIN AZABUDAI</b>	homestyle	Chinese cuisine KISURIN is a famous Chinese restaurant in Aoyama, attracting a long line of customers for lunch. The Azabudai Hills location can be used for a variety of occasions, from counter seating overlooking the live kitchen to private rooms with a relaxed atmosphere. In addition to the specialty Dandan noodles, KISURIN offers a wide range of playful and creative menu items. In particular, for dinner, original menu items that goes great with alcoholic beverages are also available. The concept of KISURIN is to use as minimal chemical additives as possible and to allow diners to experience the genuine taste of carefully selected ingredients and enjoy healthy Chinese cuisine that can be eaten on a daily basis.
86	Tower Plaza/3F	<b>SAAWAAN BISTRO</b> New business New in Japan	Modern Thai cuisine	SAAWAAN, a modern Thai restaurant popular in Bangkok that was awarded a Michelin star just seven months after opening, has arrived in Japan for the first time. Chef Earth, who has been awarded Thailand's best chef, and Chef Pâtissière Paper, who was the first Thai chef invited to participate in the Ladies World Pastry Championship, have created a new casual bistro-style restaurant that offers Thai cuisine with a modern accent while respecting traditions. Enjoy a new Thai bistro style never before seen in Japan in a space with a striking bar counter.

# AZABUDAI HILLS



No	Floor	Name of store	Business category	Overview
87	Tower Plaza / 3F	<b>The Lovers' Lounge</b> New business	Bar lounge	Knots Coffee Roasters, located in 6th by ORIENTAL HOTEL in Yurakucho, has evolved into a new form as a bar lounge with a new location in Azabudai Hills. During the day, it is a café lounge where you can enjoy coffee and drinks in a relaxed atmosphere, and at night it is a bar lounge where you can enjoy a variety of drinks, especially whiskey, and you can have your own private bottles stored in the bar. This is a social space for adults where connoisseurs can come together and have a great time.
88	Tower Plaza / 1F	<b>SHOGUN BURGER</b> Flagship store	Wagyu hamburger shop	The Shogun Burger, a wagyu beef hamburger created by a yakiniku restaurant with real commitment, won first place in Japan at the Japan Burger Championships 2022. The burger's meaty wagyu patty is proof of the true dedication of the yakiniku restaurant. The unique texture of the meat and the juices that overflow from the meat with every bite are the culmination of the commitment to creating a lasting impression from the excitement of the very first bite to the aftertaste that lingers long after the meal is over. The Azabudai Hills location is a relaxing space with a large kitchen in the center, where you can enjoy not only meat dishes, but also new original shakes, easy-to-eat one-hand pizzas, and original desserts for the whole family to enjoy.
89	Tower Plaza / 3F	<b>Sushi Azabu</b> New in Japan	Sushi	Sushi Azabu, an authentic Edomae sushi restaurant that has earned a Michelin star in Manhattan in New York City and Miami, has opened in Tokyo for the first time. Azabu, from which the restaurant takes its name, is a diverse place where locals, business people, and tourists come and go, as well as a district that has long been famous for its great-tasting food, such as soba noodles and bean-based confectionery. Azabu respects tradition without being bound by it, and has many sides, both old and new as well as Japanese and Western. In the same manner, Sushi Azabu aims to be a restaurant that will continue to be loved in Japan and around the world, and intends to create a new presence in Azabudai Hills.

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
90	Tower Plaza/3F	<b>Sobamae Yamato</b>	Japanese cuisine/Izakaya/noodles	Sobamae Yamato is overwhelmingly popular among nearby residents of Roppongi Hills. As the name implies, Sobamae (before soba) refers to the time spent enjoying à la carte dishes and drinks before eating soba noodles. Sobamae dishes, prepared by chefs with distinguished careers in Japanese cuisine, include fresh fish sashimi stocked every morning and tempura using farm-fresh vegetables, giving the dishes a seasonal feel. For dinner, they offer a course menu in addition to a wide variety of à la carte dishes. The spacious private rooms are ideal for families or casual dinners. The perfect way to end the meal is with the signature soba noodles, which are thinly sliced for superior flavor. There are always more than seven kinds of dipping sauces for the famous large seiro basket steamed soba noodles. Enjoy with your choice of dipping sauces such as thick sesame, roasted curry, or a meat dipping sauce filled with pork and green onions.
91	Tower Plaza/3F	<b>Balcony by 6th</b> <span>Flagship store</span>	All day dining	6th by ORIENTAL HOTEL, a popular restaurant with a long line of customers produced by Plan Do See, which operates hotels and restaurants with a unique style in major cities around the world, is going under a complete relocation as Balcony by Six. The Azabudai Hills location features a luxurious yet cozy open-air balcony, from which the restaurant takes its name, and a sophisticated interior connected to the balcony, offering a variety of international and classic dishes along with incredibly hospitable service. Balcony by Six is an all-day dining restaurant filled with excitement throughout the day, catering to any time of day and any occasion.
92	Tower Plaza/3F	<b>Fukahireya</b> <span>New business</span>	Szechuan cuisine/Cantonese cuisine	Kinya Komoda, owner and chef of the famous Chinese Szechuan and Cantonese restaurant, 4000 Chinese Restaurant, has created a special restaurant only in Azabudai Hills featuring shark's fin. While placing importance on the carefully selected ingredients by personally visiting sites, the restaurant brings joy to each and every one of its customers with dishes based on Szechuan cuisine and incorporating Japanese traditions, culture, and ingredients in the pursuit of great tastes and flavors. In addition to course meals, the à la carte menu allows you to choose based on what you are in the mood for, while consulting with the chef. The restaurant is available for a variety of occasions, from lunch to dinner, with counter seating overlooking the live kitchen and table seating where you can relax and enjoy time with your loved ones.

No	Floor	Name of store	Business category	Overview
93	Tower Plaza / 3F	<b>PULSARE</b> New business	Osteria	This is a new restaurant format produced by Chef Iwatsubo of the famous Italian restaurant il Pregio in Yoyogi Uehara. Unlike il Pregio where you can enjoy a complete full-course meal, this osteria, in which the chef's improvisation and ideas are interwoven, offers dishes prepared by the imagination and style of the day, using rare ingredients purchased that day. Dishes that are completed solely through conversation between the chef and customers providing a luxurious dining experience that can only be enjoyed with the only nine seats at the counter. Have an amazing time enjoying great tastes together with the chef through free and unrestricted interaction beyond the counter.
94	Tower Plaza / 3F	<b>Peruvian Restaurant ALDO</b>	Authentic Peruvian cuisine	This Peruvian restaurant is owned by Aldo, the third-generation Japanese chef and owner of the authentic Peruvian restaurant ALDO in Aoyama. Peru, a gourmet powerhouse that has been voted the World's Leading Culinary Destination by the World Travel Awards, is blessed with an abundance of food from the land and sea, and is the source of many vegetables and grains, as well as superfoods such as quinoa and maca. The Azabudai location will offer not only typical dishes such as ceviche but also new great-tasting and healthy menu items made with superfoods. Enjoy the authentic flavors that have captivated food lovers around the world in a Peruvian-inspired interior that includes a bar counter and spacious private rooms.
95	Tower Plaza / 3F	<b>BOGAMARI CUCINA MEDITERRANEA</b>	Seafood Italian	Bogamari Cucina Marinara is one of Tokyo's most popular seafood Italian restaurants located in Kitasando. The Azabudai Hills location offers two private dining rooms that can be used for a variety of occasions, such as with a group of friends, for casual entertaining, or with that special someone. This is a seafood wonderland where you can freely choose the ingredients you want to eat and the cooking method you prefer from an impressive showcase of fresh seafood imported from all over Japan and around the world! Enjoy the fun of customizing your own combination of ingredients just the way you like them, along with seasonal ingredients that change throughout the year.



No	Floor	Name of store	Business category	Overview
96	Tower Plaza / 3F	<b>MIMOSA Natural wine stand</b> 	Natural wine stand / Handmade grocery	Mimosa Natural Wine Stand is a new style of restaurant by Grip Second, which aims to develop a new local community in the city through food. Based on the concept of "fun, free, and casual," the restaurant offers a wide variety of takeout items including sandwiches made with freshly baked bread for lunch, as well as salads, soups, and lunch boxes, which can be enjoyed at your favorite spot among the greenery of Azabudai Hills. At night, Mimosa Natural Wine Stand turns into a standing bar where you can encounter your favorite bottle of wine while contemplating the story behind its creator. The bar also offers a new dining experience with a wide variety of food products such as handmade fresh dressings and jams.
97	Tower Plaza / 3F	<b>YAKITORI KUMAWAKI</b> 	Yakitori	This is the ultimate yakitori restaurant brought to you by Kumawaki, the founder of Kuma no Yakitori, a popular restaurant from Osaka with a one-year waiting list for reservations. Working together with a renowned poultry producer in Kagoshima, the ultimate chicken is raised to best suit yakitori from the perspective of both the producer and the yakitori chef, and is carefully prepared by only the few expert chefs with the special techniques required to prepare the dish. Once you try the quality of the ultimate chicken, which surpasses even that of jidori free-range chicken, you will be convinced of its superior taste. They offer a dining experience of supreme delight that can only be found here. Enjoy the five-step cooking technique depending on the part of the chicken you are about to eat at the live-performance counter.
98	Tower Plaza / 3F	<b>YORONIKU TOKYO</b>	New generation Meat kappo cuisine	YORONIKU TOKYO originated from the famous Yoroniku restaurant in Minami Aoyama, which has expanded the possibilities of wagyu beef, changing the concept of yakiniku and attracting many of the world's top chefs. The meat, including the silk loin, which is a staple of Yoroniku, is exquisitely cut with refined techniques making it look like a work of art. The staff carefully grills the meat with impeccable attention to serving the meat at the perfect moment. The unique dishes such as Chateaubriand Cutlet Sandwich and Truffle Sukiyaki continue to attract food lovers from all over the world. At Yoroniku, which knows no bounds, your eyes will be opened to new charms of wagyu beef. The private room with a view of the greenery is a special place to enjoy a luxurious dining experience and you can also enjoy your first meal at the counter.

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
99	Tower Plaza / 3F	<b>RACINES</b> Flagship store	Restaurant / Tea Room / Bar	The flagship location of the popular RACINES restaurant by Grip Second has received overwhelming approval, especially from women and families. The restaurant's open and spacious interior is overflowing with greenery and the colorful and healthy menu items, which change on a daily basis, feature ingredients which are carefully grown by more than 60 producers throughout Japan and independently sourced through direct contracting. Enjoy at various times from lunch to tea time and from casual apéro time at the Apéro bar located at the entrance to a full-scale dinner. They offer a cozy experience to a wide range of customers who will want to come back every day for a variety of occasions.
100	Tower Plaza / 3F	<b>Liason</b> New in Japan	French cuisine	This popular French restaurant in Osaka, which has been awarded a Michelin star for five consecutive years since its opening, is making its first appearance in the Kanto region. The table seating is in an excellent location with a view of the central plaza, making it ideal for anniversaries and special occasions. The simple yet sophisticated counter seating is adjacent to the open kitchen, allowing diners to directly experience the sounds and aromas of the cooking process. As the name of the restaurant means "link" or "bridge," the restaurant places importance on the connection with the production area and producers, and offers dishes that allow you to experience the terroir of Japan from season to season, incorporating ingredients that are unique to Japan and traditional French techniques to the fullest extent.
101	Tower Plaza / 3F	<b>RistoPizza by NAPOLI STACA</b> New business	Italian restaurant & pizzeria	This is a new type of restaurant that combines ristorante and pizzeria, produced by Peppe, owner and pizzaiolo of NAPOLI STA'CA, a renowned restaurant ranked third in the Asia-Pacific region in 2023 by 50 Top Pizza, the world's most influential guide dedicated to pizzerias. The restaurant offers a variety of seating options, including a counter where you can experience pairings, stylish and modern private rooms with a relaxed atmosphere, and tables with a sense of openness where you can enjoy a lively atmosphere. Peppe, who continues to bake Neapolitan pizzas with AMORE and PASSIONE, is now offering a new style of pizzeria.

## ■ Tower Plaza | Restaurants & Cafes

No	Floor	Name of store	Business category	Overview
102	Tower Plaza / B1F	<b>AZABUDAI HILLS CAFÉ</b>	Café & restaurant	The cuisine supervised by Daisuke Takubo, the chef of TACUBO, consists primarily of gourmet hot dogs with an Italian essence using seasonal ingredients, offered together with carefully selected natural wines. In addition, they have a wide variety of à la carte items such as salads, pasta, and gratin. Terrace seats are available facing the Central Green in front of the cafe, and you can enjoy casual dining in this setting throughout the day. Furthermore, for use as a multi-purpose space, it is a unique venue that serves as a hub for events, promotions, live performances, and more.
103	Tower Plaza / 4F	<b>Arabica Tokyo 4F</b>	Specialty coffee roaster	Under the slogan "From Kyoto to the World," Arabica aims to compete globally with Japanese flavors, minimalist design, and diligence. The owner personally visits coffee-producing regions around the world to carefully select coffee beans, which are then brewed using the world's most advanced espresso machine, the Slayer. Arabica has its own roasting machine, and the baristas recommend the best beans and roasting conditions tailored to each customer, and custom roast the coffee for them. The interior is designed with the longtime design partner, no. 10 of Japan. The design is a simple space that showcases Arabica's brand color, white, and highlights the Slayer. The balcony seating provides a space to enjoy a simple yet exquisite cup of coffee while taking in the ambiance of Azabudai Hills.
104	Tower Plaza / B1F	<b>STARBUCKS COFFEE</b>	Specialty coffee store	This specialty coffee store from Seattle, USA offers a wide variety of espresso-based drinks brewed from high-quality Arabica coffee beans, as well as pastries and sandwiches. The Azabudai Hills location offers a unique experience that combines the rare and unparalleled Starbucks Reserve® coffee from around the world with dolce from Princi®, which embodies the authentic Italian culinary culture.
105	Tower Plaza / 1F	<b>Tokyo Juice</b> Flagship store	Fresh juice bar	Based on the concept that "there should be an environment where everyone can achieve a healthy lifestyle," TOKYO JUICE is a juice bar where you can casually enjoy options tailored to your physical condition and mood in the morning while chatting with the friendly staff. The popular fresh juices and smoothies are made with carefully selected seasonal organic fruits and vegetables purchased directly from farmers and made to order with no additives or added water. In addition to drinks, the Azabudai Hills location offers a wide variety of light meals such as acai bowls and sandwiches, as well as gluten-free and vegan sweets in a relaxed atmosphere with more seating than the existing locations.

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
106	Tower Plaza / B1F	<b>Nicolai Bergmann NOMU</b>	Original flower cafe	Nicolai Bergmann NOMU is a flower café where you can enjoy Nicolai Bergmann's ambience, a fusion of Scandinavian style and Japanese elements. The menu items, newly designed for Azabudai Hills, are based on homemade rye bread and incorporate Japanese ingredients to provide customers with original Danish cuisine unavailable anywhere else. The café also offers an extensive drink menu that focuses on the finest ingredients. The interior, which was personally supervised by Nicolai Bergmann, features oak wood, beautifully textured tiles, and comfortable lighting, as well as beautifully fresh flowers that are always in bloom, creating a soothing environment for a relaxing experience.
107	Tower Plaza / 1F	<b>Pelican Cafe</b>	Café, sandwiches, toast	Since its establishment in Asakusa in 1942, Pelican has been producing only two kinds of bread, sliced bread and rolls, under the concept of "bread that can be enjoyed every day". This café where you can enjoy toast and sandwiches made with their specially crafted bread along with aromatic coffee is now open in Azabudai Hills. The menu includes standard grilled toast, fruit sandwiches using seasonal fruit, and ham and pork cutlet sandwiches that are perfect as accompaniments to alcoholic beverages. Sandwiches exclusive to the Azabudai Hills location are available, including a Shrimp Cutlet Sandwich and a Raisin, An Bean Paste & Butter Sandwich, in addition to bread from Pelican, which will also be sold in the store.

## ■Residence A | Shops

No	Floor	Name of store	Business category	Overview
108	Residence A / 1F	<b>CARTHUSIA</b> Flagship store	Italian fragrance	Carthusia is a fantastic fragrance from the island of Capri, which was kept secret from the public until 2002. Carthusia uses only natural ingredients, including fragrant fruit herbs from Capri, and maintains a completely limited production process, where each fragrance is handcrafted individually. The Azabudai Hills location is the brand's first flagship location, and features a special storefront with ceramic tiles that symbolize Carthusia, with the brand's first products to be launched in Japan.

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
109	Residence A / 1F	<b>MIO HARUTAKA Tokyo</b>	Jewelry / Watches	MIO HARUTAKA was established as an exclusive line of the jewelry brand Bijou de M. It is a unique line of jewelry that combines designs inspired by life in nature with luxurious natural gemstones such as diamonds and sapphires. The Azabudai Hills location, the only directly managed location in the world, also accepts special orders with diamonds that have Diamond Journey Traceability (gemstone certification). The ambience of MIO HARUTAKA is expressed in a special atmosphere designed by New Material Research Laboratory (SHINSOKEN), an architectural design office formed by contemporary artist Hiroshi Sugimoto and architect Tomoyuki Sakakida.

## ■Residence A | Services

No	Floor	Name of store	Business category	Overview
110	Residence A / 2F	<b>GREEN DOG SALON ILOR</b> Flagship store	Grooming & trimmingsSalon	GREEN DOG, which offers dog and cat food, supplies, and grooming services, provides comprehensive support for the health and lifestyle of both people and their pet dogs and cats so that their lives can be filled with even more joy and pleasure based on the primary objective of ensuring their physical and mental health. GREEN DOG SALON ILOR provides a service specializing in holistic grooming that places importance on the physical and mental health of your pet dog. GREEN DOG SALON ILOR opens its first store in Azabudai Hills as a flagship location. They offer the optimal grooming services for that exact time and day based on your requests and your pet's health condition through counseling. The individual charms of each pet are brought out to the fullest through the proven techniques providing support for an enriched and fulfilling life through grooming.

## ■Residence A | Restaurants

No	Floor	Name of store	Business category	Overview
111	Residence A/2F	<b>DepTH Brianza</b>	Italian	This restaurant is the culmination of the Brianza Group's efforts to date, and is a restaurant where the owner and chef, Yoshiyuki Okuno, can fully demonstrate his skills. In addition to creating appealing dishes using seasonal ingredients, the restaurant offers Italian cuisine that continues to evolve quickly and flexibly, always listening to customer feedback, such as incorporating locally produced, locally consumed, and additive-free ingredients that reflect the times. Come and enjoy the profoundness of DepTH Brianza which has been built up over the years.

## ■Residence B | Shops & Services

No	Floor	Name of store	Business category	Overview
112	Residence B/B1F	<b>Arteferro*</b> New business	Luxury cleaning	Arteferro specializes in cleaning and stain removal for the delicate materials of luxury brands. Unique and thorough cleaning methods, from washing to pressing, according to the material, bring precious garments to a state of satisfaction, making it the go-to place for those who have been unsatisfied at other dry cleaners. A clothes storage service is also available (clothes are stored in a temperature- and humidity-controlled warehouse, which can be checked 24 hours a day via smartphone), an errand service (pickup and home delivery services), and quick stain removal at the stores. Together with Sarto and Refine, the Azabudai Hills location is the combination of three companies that boast Japan's finest handcrafting techniques to create a one-of-a-kind repair and cleaning salon.
113	Residence B/B1F	<b>SARTO*</b> New business	Clothing repair	Sarto is Japan's first boutique-style clothing repair salon, where each individual customer is given a thorough consultation and measurement, and is provided with the optimal repair suggestions and techniques. Fitting specialists and craftsmen who understand the structure of clothing from all over the world and the characteristics of each brand offer the best fitting alterations for each customer. They offer services from luxury suits fully hand-sewn in Italy and French women's maison brands, to fast fashion, vintage items, and remakes. Come in for consultations on a wide range of clothing-related matters. Together with Arteferro and Refine, the Azabudai Hills location is the combination of three companies that boast Japan's finest handcrafting techniques to create a one-of-a-kind repair and cleaning salon.




No	Floor	Name of store	Business category	Overview
114	Residence B/B1F	<b>REFINE*</b> New business	Total repair service (bag/shoes/accessories etc.)	REFINE aims to take your one-of-a-kind bag, shoes, accessories, or other precious items and not only repair them, but also revive the emotion and memories of the first time you held them in your hands. Based on the concept of "beautifully revitalizing and restoring," top-class craftsmen with specialized skills and experienced advisors, who have many years of expertise in restoring luxury items, offer solutions to your problems, such as fixing fraying, replacing zippers, removing dullness from plating, making handles, re-dyeing entire bags, and more. Together with Arteferro and Sarto, the Azabudai Hills location is the combination of three companies that boast Japan's finest handcrafting techniques to create a one-of-a-kind repair and cleaning salon.
115	Residence B/B1F	<b>Sundrug*</b>	Drugstore	Sundrug offers a wide variety of medicines, medical supplies, cosmetics, and everyday items to help its customers stay healthy, beautiful, and youthful. The Azabudai Hills location emphasizes counseling by the staff and connects people with each other in an environment rich in natural beauty.
116	Residence B/B1F	<b>Seven-eleven*</b>	Convenience store	We will create a new era of living together with our customers, toward a new era with the goal of "convenience in close proximity". We want to continue to be a "convenient presence" for all of our customers at all times, and we are committed to building relationships of trust with local communities and providing valuable products and services to make our stores hubs of lifestyle services for everyone. Seven-Eleven will continue to strive to "create convenience" by flexibly responding to changing times without being bound by past ideas.

■Residence B Foodstuffs

No	Floor	Name of store	Business category	Overview
117	Residence B/B1F	<b>BAGEL STANDARD*</b> New business	Bagel specialty shop	BAGEL STANDARD is a popular New York-style bagel store in Meguro that attracts a long line of customers. The Azabudai Hills location is the first cafe where customers can enjoy freshly baked bagels in the store while watching the bagels being made, as well as enjoy take-out services. With the concept of "authentic New York bagels as it is," the shop offers authentic bagels made with the utmost care in every step of the process, from raw materials to fermentation, shaping, boiling, and baking. They also offer a wide variety of exquisite bagel sandwiches with fillings made from carefully selected natural ingredients, using very healthy bagels that contain no dairy products or eggs.

## ■Residence B | Education

No	Floor	Name of store	Business category	Overview
118	Residence B/2F	<b>Kids Garden Education Lab*</b>	Education lab	Kids Smile Project, which operates 80 facilities in childcare and education services mainly in Tokyo, offers an educational space that delivers learning and experiences to Azabudai Hills and the surrounding community. In conjunction with the adjacent Kids Garden Prep School, the space also functions as a community space open to the local neighborhood, including a physical conditioning school, art workshops, and more, for everyone from children to adults of all ages.
119	Residence B/2F	<b>Kids Garden Prep School*</b> 	Non-registered childcare facility (for children 0-6 years old)	Kids Garden Prep School (unlicensed childcare facility), which operates in Minami Aoyama, Daikanyama, Hiroo, Motoazabu, and Jiyugaoka and is supported by people who are enthusiastic about their children's education, is now fully prepared to open its doors in Azabudai Hills. With a track record of operating 80 childcare and educational facilities mainly in Tokyo, they provide childcare and early childhood education services for children from 0 to 6 years of age. In addition to bilingual education, they have also added educational programs that take advantage of the art-filled environment of Azabudai Hills to provide an even higher level of premium education to support your child's growth.

■Azabudai Hills Market (stores in Azabudai Hills Market will open sequentially after the opening date)

Fresh food				
No	Floor	Name of store	Business category	Overview
120	Garden Plaza C/B1F	<b>KYOTO YAOICHI *</b>	Fruits & vegetables / Everyday dishes	Kyoto Yaoichi is a specialty fruit and vegetable store headquartered in Kyoto that offers fresh produce carefully grown on its own farm, along with seasonal vegetables and fruits gathered from all over Japan. In addition to standard vegetables, they also have a lineup of rare seasonal produce and local Kyoto vegetables that gain in appeal from season to season, and the staff at the counter in the center of the store can give you tips on how to enjoy these great tasting foods. In addition, they also provide food items that allow people with limited time to enjoy great-tasting seasonal foods, such as Cook 1/2 pre-prepared half-cooked vegetables and gently seasoned everyday dishes that can be eaten every day without getting tired of them, thereby enriching your everyday meals in a healthy manner.
121	Garden Plaza C/B1F	<b>Azabudai Yamayuki Fish Market*</b>	Fresh fish / Everyday dishes	Yamayuki, a leading wholesaler in the Toyosu Market, is opening a fresh fish retail store to bring truly great-tasting fish to the tables of home as well. The store will offer a comprehensive lineup of foods that allow you to enjoy the genuine taste of fish, including the world's best tuna, seasonal fish that changes throughout the year, and everyday dishes that bring out the natural flavor of the fish. Enjoy the delicacies of the sea from season to season.
122	Garden Plaza C/B1F	<b>Nezu Matsumoto Azabudai*</b>	Fresh fish / Everyday dishes	The main store is located in Nezu, Tokyo, and is a fresh fish store that only offers fish that satisfies the owner, Hideki Matsumoto, who carefully selects only the best fish from the "first line," meaning "the best and beyond". The thorough attention to detail in assessing ingredients and applying the best possible preparation attracts fish lovers from all over Japan. Nezu Matsumoto's specialties include nori seaweed bento and chirashi-zushi, a collection of the ultimate ingredients, as well as their original dried fish and special everyday fish dishes. Bring home the finest and best tasting fish, previously only available wholesale to traditional Japanese-style restaurants and sushi restaurants.

No	Floor	Name of store	Business category	Overview
123	Garden Plaza C/B1F	<b>HIYAMA*</b>	Meat (beef and pork) specialty shop / Everyday dishes	Founded in 1912 and headquartered in Nihonbashi Ningyocho, Hiyama is a long-established meat specialty shop that operates a variety of businesses, including the meat specialty shop Hiyama as well as restaurants Sukiyaki Kappo Hiyama, WAGYU Hiyama, and more. Skilled experts personally purchase beef at the Shibaura Market in order to provide customers with truly great-tasting beef in the best possible condition, unrestricted by ratings or brand names. The new location is a further evolution of the style of meat sales that has focused on face-to-face sales and offering customers meat that matches their specific tastes from a professional's point of view. Based on the desire to convey the taste of wagyu beef to the world, Hiyama will propose new ways to prepare its products, as well as new everyday dishes such as croquettes and deep-fried minced meat, in addition to its existing product lineup.
124	Garden Plaza C/B1F	<b>Tsukiji Toritoh*</b>	Meat products (chicken)	Founded in 1907, Toritoh has been a poultry wholesaler for more than 100 years in Tsukiji's outdoor market, known as Japan's kitchen. They source jidori free-range chicken, brand name chicken, duck, and wild fowl direct from all over Japan. This wholesaler is well-known only to those in the know specializing in chicken meat that is trusted by many famous yakitori restaurants and traditional Japanese ryotei restaurants in the Tokyo metropolitan area and other parts of the country. This location was opened in the hope of bringing fresh, high-quality, great-tasting chicken meat to the tables of households as well, which is not often seen due to Toritoh focusing on the wholesale business. In addition to fresh meat such as chicken and duck, they also offer a wide range of processed products that can be easily prepared at home, such as Mizutaki Nabe Hot Pot sets, grilled dishes, and deep-fried dishes.

## Glossary

No	Floor	Name of store	Business category	Overview
125	Garden Plaza C/B1F	<b>MEIDIYA AZABUDAI STORE*</b>	Grocery	Meidi-ya Store has been continuously offering high-quality products since its establishment in 1885 based on the concept of "Always providing the best". The Azabudai Hills location also offers a carefully handpicked selection of great-tasting foods from around the world as well as products made by high-quality Japanese manufacturers. The store also offers a wide variety of products that Meidi-ya proudly recommends, including Meidi-ya Store Recommended Products selected by experienced buyers and Meidi-ya Direct Imported Products such as foods, wines, and Western liquors. They aim to become a grocery store that further enriches urban life in Tokyo.

No	Floor	Name of store	Business category	Overview
126	Garden Plaza C/B1F	<b>DASHI OKUME*</b>	Dashi broth / Japanese grocery	Founded in 1871, this is a Japanese specialty food store that focuses on dashi soup stock and does not use chemical seasonings or preservatives, and is operated by Okume Shoten, a seafood wholesaler that originally opened in the Nihonbashi fish market. Their popular order-made dashi soup stock packs are made from a combination of 30 different domestic natural ingredients, including dried bonito flakes, dried sardines, kelp, and shiitake mushrooms, to create a one-of-a-kind dashi soup stock pack (*patented). In addition, they offer a selection of great-tasting products from all over Japan, including soy sauce, miso, and other seasonings that do not contain chemical seasonings or preservatives, as well as special rice dishes, beverages, and bottled foods carefully selected from all over Japan by experts with over 150 years of experience that has been passed down from generation to generation. Enjoy the Japanese cuisine that you are used to, but on a higher level.
127	Garden Plaza C/B1F	<b>The Rice Shop Sumidaya*</b>	Rice / Rice balls / Okowa	This is a rice and rice products store operated by a long-established rice store in Sumida Ward, Tokyo that has been in business for 100 years. Using traditional rice milling technology, original blending technology, and rice cooking technology, Sumidaya offers the best rice and rice products to suit a variety of dishes. The shop is also expanding the variety of ways to enjoy and choose rice and rice products, the staple food of the Japanese people, including rice balls and okowa made with recipes created in collaboration with restaurants and traditional Japanese ryotei restaurants with which the store has had a long business relationship, as well as original rice blended at the store, and rice cooking classes held on an irregular basis.
128	Garden Plaza C/B1F t	<b>Fior Di Maso*</b>	Cheese / Uncured ham specialty shop	Fior di Maso is the in-house brand of Ca. Form, a cheese maker based in Veneto, Italy. Its history is long, with the company's predecessors dating back to the 1880s. Based on the vision of "Fare del bene, producendo il buono (Making good things leads to the best outcomes)," the skilled artisans carefully make cheese without any compromises. In addition to the cheeses made at the headquarters, they offer cheeses made with great care by producers all over Italy, with the quality and price that only a manufacturer can offer. In addition, prosciutto ham is sliced on a buy-order basis. Come and visit for various occasions, from everyday dining to parties.

No	Floor	Name of store	Business category	Overview
129	Garden Plaza C/B1F	<b>KUSUDA Artisan Charcutier*</b>	Charcutier	METZGEREI KUSUDA is a famous charcuterie restaurant with locations in Kobe and Ashiya. "Metzgerei" is a German word meaning a restaurant specializing in processed meat products (ham, sausage, etc.). The owner, Yasuhiko Kusuda, is a leading Japanese charcuterie (meat processor) who has trained in Germany, France, and other European countries. They offer handmade hams, sausages, bacon, and terrines made with original recipes that have been adapted to go with Japanese food styles using techniques learned in Europe. The varieties of charcuterie are made from high-quality ingredients, with no unnecessary additives, and carefully processed over a long period of time to enhance the natural flavor of the ingredients. The Azabudai Hills location will offer around 10-20 products, including limited edition products, as well as grocery items to go with them.
130	Garden Plaza C/B1F	<b>PRUNIER, L' Art du caviar français*</b>	Caviar / Seafood / Champagne	Prunier, a long-established caviar manufacturer with a history of over 150 years, was the first in France to successfully produce caviar in-house. The one-of-a-kind Prunier caviar, obtained from the mineral-rich water of the French highlands and the meticulous skills of its expert caviar masters, continues to be the choice of many gourmets, including three-star restaurants, even today. Prunier caviar, backed by this history and technology, is now offered in a new way and style of enjoyment. In addition, they also offer the world's best smoked salmon, Balik, which is the result of the artistic skills of Swiss Alpine smoked masters. Enjoy a high-quality experience that only a caviar specialty restaurant can offer.
131	Garden Plaza C/1F	<b>SABOE TOKYO*</b>	Japanese tea specialty store	SABOE TOKYO is a Japanese tea specialty store that offers new ways to enjoy the taste and pleasure of Japanese tea to the world. Japanese tea leaves can be produced in different ways to create a wide variety of tastes and flavors. SABOE TOKYO has created ten different flavors of Japanese tea in pursuit of its potential so that people around the world can enjoy Japanese tea in their daily lives. You can enjoy a variety of basic flavors with umami and aroma, or new flavors combining fruits, medicinal herbs, and other ingredients. Discover the new charm of Japanese green tea and enrich your daily life at SABOE TOKYO. In addition, there are also tea utensils and confectionery to expand your ways to enjoy Japanese tea. SABOE TOKYO offers you new ways to enjoy the taste and pleasure of Japanese tea in the pursuit of its possibilities.

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
132	Garden Plaza C/B1Ft	<b>TEAPOND*</b>	Tea specialty shop	TEAPOND is a specialty tea shop. They carry the freshest teas and herbs, carefully selected each season from regions all over the world. The freshly arrived, aromatic single-origin teas offer rich, mellow aromas and flavors that vary depending on the production area, season, and other factors. In addition, TEAPOND also offers a wide variety of teas, including original flavored teas blended and scented with a base of black tea and herbs, as well as fruit teas with the aroma of fruits, herbs, and spices. They have a lineup ranging from casual tea bags to authentic leaf teas, and promise to bring your daily tea time to an even higher level. In addition, they offer carefully brewed tea in individual cups as take-out drinks, allowing you to enjoy the great taste of authentic black tea in a casual setting.
133	Garden Plaza C/B1F	<b>OGAWA COFFEE LABORATORY AZABUDAI*</b>	Coffee beans salon	OGAWA COFFEE LABORATORY Azabudai is a bean salon that creates an enriching experience that goes beyond authentic taste. They can help you find the perfect coffee for you from among the many options and possibilities available. Your fresh coffee beans are selected, roasted, and blended according to your individual tastes and preferences based on a dialogue with the baristas. OGAWA COFFEE LABORATORY provides customers with a creative and inspiring experience to discover the ideal flavor they have been searching for and to create their own ultimate cup of coffee.

## Side dish

No	Floor	Name of store	Business category	Overview
134	Garden Plaza C/B1F	<b>COME by Stand Bánh Mì*</b>	Everyday Asian / Ethnic dishes	Based on the concept of “Not Vietnamese, But Vietnamese,” Stand Bánh Mì is the first Vietnamese restaurant specializing in rice noodles and everyday dishes, incorporating French Cuisine cooking methods and using no additives or chemical additives. The pho made with chicken broth (fon de volaille), which takes more than 10 hours to make, is exquisite. In addition, Vietnamese and Asian delicacies, such as Bánh Mì, made from specially selected bread, are offered only here. The Azabudai Hills location also offers a variety of naturally derived dishes such as medicinal, vegan, and plant-based dishes that are sure to satisfy your appetite. Enjoy ethnic cuisine that is both healthy and delicious.



# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
135	Garden Plaza C/B1F	<b>Japanese deli Shun Azabudai*</b>	Everyday Japanese dishes	Eat Creator, Inc., which operates Bistro Neki in Nihonbashi Kabuto-cho and Patisserie Ease with up-and-coming chefs, opens their first Japanese restaurant at Azabudai Hills. A variety of Japanese delicacies with a sense of the season to the daily table, including charcoal-grilled seasonal seafood, clay pots cooked rice, simmered seasonal vegetables, and a monthly nabe set that allows customers to enjoy nature's bounty are available. The menu is supervised by a Michelin-starred chef in Japanese food, and is also available on a buy-order basis to provide freshly prepared dishes at their peak of flavor.
136	Garden Plaza C/B1F	<b>FUREIKA kitchen*</b>	Everyday Chinese dishes	Since opening in Higashi-Azabu, Tokyo, in 2000, the famous Chinese restaurant Fureika has been praised by many food lovers and foreign VIPs. The restaurant offers about 15 kinds of everyday Chinese dishes for takeout, including its specialties, such as its famous Black Vinegar Pork and Fried Rice with Tamari Soy Sauce (also known as "Black Fried Rice"), as well as dim sum such as Spring Rolls and Steamed Shrimp Gyoza Dumplings. All of the menu items are prepared by a chef and dim sum master invited all the way from China. At the eat-in counter, grilled dishes prepared in the restaurant are served in a bowl.
137	Garden Plaza C/B1F	<b>PARLOR YAZAWA*</b>	Western cuisine / Everyday dishes	Meat Yazawa in Gotanda, Tokyo, is a popular restaurant with a long line of customers, who are always waiting in line for its hamburger steaks and other steaks made from the highest quality Japanese black beef. Yazawa Meat, the Japanese black beef wholesaler that operates this restaurant, is responsible for many successful restaurants, including Yakiniku Jumbo Shirokane and Tonkatsu Agefuku. From hamburger steaks and fried foods to salads, soups, and charcuterie, Yazawa Meat's delicious side dishes are all available at Parlor Yazawa. Each dish is freshly prepared after ordering for that great freshly made taste, especially the deep-fried dishes. In addition, when dining in, there is a children's lunch for adults featuring hamburger steak, sausage, and deep-fried shrimp.
138	Garden Plaza C/B1F	<b>AZABUDAI TORISHIKI*</b>	Yakitori / Everyday chicken dishes	Feel free to enjoy the taste of the famous Meguro restaurant Torishiki, which has continuously been awarded a star in the Michelin Guide Tokyo since 2011. The restaurant offers a lineup of yakitori that reproduces as closely as possible the taste of the main location in Meguro, using the technique of "close proximity high heat" to get as close to charcoal as possible, and a lineup of side dishes based on the secret tsubodare sauce.

No	Floor	Name of store	Business category	Overview
139	Garden Plaza C/B1F	<b>Eel Dishes Maehara*</b>	Eel cuisine / Eel on rice	This is a take-out specialty restaurant of Unagi Maehara, which is operated by the chef of an eel restaurant in Gion, Kyoto that was awarded a Michelin star in the Michelin Guide. The chef, who has dedicated half a century of his life to eel, faithfully follows the time-consuming traditional cooking technique of edoyaki, which involves grilling, steaming, carefully deboning, and a second stage of grilling of carefully selected high-quality live Japanese eel from all over Japan, to bring great tasting eel to your table. In addition to the Eel on Rice made with carefully selected Minamiuonuma rice, there are also a wide variety of dishes distinctive of Maehara that can be enjoyed at home, such as informal Japanese side dishes and accompaniments that taste great even when cold, and vacuum-packed frozen items for gift-giving. The famous Eel Shabu Shabu and Suppon Nabe Hot Pot are also sold frozen, allowing you to enjoy authentic tastes in the comfort of your own home.
140	Garden Plaza C/B1F	<b>KAMEIDOGYOUZA*</b>	Gyoza dumpling specialty shop	*Store under confirmation again Founded in 1953 in Kameido, Tokyo, Kameido Gyoza is a gyoza dumpling specialty restaurant that has been serving only gyoza. It has been adored by many people throughout its 70-year history. The small gyoza, made with ground pork, carefully selected domestic vegetables, Aomori Prefecture's Tokiwa garlic brand, and other ingredients, are wrapped in a thin skin and grilled in oil specially prepared for the Azabudai Hills location to give them a savory aroma. The great taste of these gyoza dumplings can be enjoyed over and over. Freshly grilled gyoza dumplings made in an iron pan and frozen gyoza dumplings that can easily recapture the great taste of Kameido Gyoza at home are available for purchase.
141	Garden Plaza C/B1F	<b>Ata*</b>	Everyday dish shop	This is a genuine seasonal everyday dishes shop where you can find the right ingredients at the right time just right for you. We all want to eat seasonal ingredients at the right time of the year and choose ingredients from reliable producers. Ata brings these ideas to life. The shop features only the ingredients and producers that they want the customers to enjoy at that particular time of the year. In March, when oysters are at their best, oysters from Akkeshi producers are available. They also offer dishes such as gratin, pickles, fries and quiche. Hairy crabs are in season in January and beef in December. Messages from the producers as well as their commitment and philosophy are posted on social media and in the stores when their products are available. At times staff visit the production areas, and at other times, the producers come to Tokyo and visit the shop. Ata is an everyday dish shop that offers up-to-date information and seasonal ingredients.

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No	Floor	Name of store	Business category	Overview
142	Garden Plaza C/B1F	<b>RF1*</b>	Western salads / Everyday dishes	RF1 is a brand designed to enrich customers' lifestyles through a wide assortment of everyday dishes, focusing on salads while also offering a wide range of deep-fried and cooked dishes. In order to source valuable raw materials, RF1 enters into production contracts with production areas and producers throughout Japan who share the same principles that they hold dear, and brings healthy, safe, and great-tasting food to your dining table. In addition to standard products, the everyday dishes incorporating seasonal ingredients that can only be enjoyed at that particular time of the year add color and richness to dinner tables on a daily basis.

## Bakery

No	Floor	Name of store	Business category	Overview
143	Garden Plaza C/B1F	<b>Comme'N TOKYO*</b>	Bakery	Comme'N TOKYO is a bakery headed by Shuichi Osawa, the first Japanese to win the Mondial du Pain international bread competition making him number one in the world. While possessing world-renowned techniques, Comme'N TOKYO aims to create great-tasting bread for Japanese people. Approximately 100 different varieties of bread are available, ranging from standards such as the breakfast staple sliced bread, as well as baguettes and croissants, to delicatessen bread, creative bread, and sandwiches that can be customized with different ingredients. The Azabudai Hills location also has a Children's Comme'N where only children can enter. This provides an exciting experience where children can choose and buy their favorite bread all on their own.

## Sweets & Café

No	Floor	Name of store	Business category	Overview
144	Garden Plaza C/B1F	<b>LANIGIRO*</b>	Pastry / Dessert restaurant	LANIGIRO is a sweets store owned by Naotaka Ohashi, the owner of TIRPSE, which gained popularity in Shirokanedai after earning a Michelin star just two months after its opening. The chef-pâtissier is Rin Horiuchi, who won the best pâtissier award at 100 Top Tables 2022 at the TIRPSE Hong Kong location. In addition to the signature fresh cakes prepared in the open kitchen, the restaurant offers new baked goods, cream puffs, and other exquisite sweets. At the dessert restaurant, guests can enjoy a creative dessert course made right in front of you.

# AZABUDAI HILLS

No	Floor	Name of store	Business category	Overview
145	Garden Plaza C/B1F	<b>Bottega del Cioccolato. Matte*</b>	Chocolate / Gelato	This store specializes in Italian chocolate confectionery, a rarity in Japan. The store's name, Bottega del Cioccolato, means "chocolate workshop" in Italian, and the store places importance on careful, high-quality manufacturing in the spirit of craftsmanship. Their specialty is corteccia, a Neapolitan chocolate confection. Thin layers of chocolate are woven together using a special machine. The thinly folded layers of chocolate melt in your mouth and leave a refreshing aftertaste. Other traditional Italian pastries sold at the shop include sospiri, a cake from Puglia, and tartufo, an ice-cream cake from Calabria, which comes in a wide variety of shapes and flavors. A wide selection of cold gelato is also available.
146	Garden Plaza C/B1F	<b>Mr. CHEESECAKE LIMITED STORE*</b>	Sweets shop	The chef, who has a background in French restaurant cuisine, uses culinary sensibilities and proven techniques to create sweets with unprecedented textures, aromas, and flavors. The cheesecake, with its sweet and refreshing aroma created by vanilla, lemon, and tonka bean, and the tiramisu, made without alcohol or flour, are just a few of the sweets that melt in your mouth with the richness and fleeting texture of a restaurant dessert. The cakes can be enjoyed in the three different flavors and aromas according to the temperature: "frozen," like an ice cream cake, "half thawed," to enjoy the texture, and "fully thawed," with the smoothness and sweetness of a brûlée. Along with the standard products, seasonal flavors and limited products only available here are also scheduled. In addition to takeout, an eat-in space will be available perfect for shopping and coffee breaks.

## Wine & Liquor

No	Floor	Name of store	Business category	Overview
147	Garden Plaza C/1F	<b>intertWine K×M Yamajin*</b>	Wine / Japanese Sake / Honkaku shochu / Component pairings	The Master of Wine (MW) degree has only been awarded to over 400 people worldwide in its 70-year history. Kenichi Ohashi, the only person in Japan to hold this degree and the highest chairman of the judging panel of the International Wine Challenge London, the world's largest alcoholic beverage competition, selects high-quality wines, premium sake, and authentic shochu for this premium select liquor store. Motohiro Okoshi, a leader in pairing beverages and food and a sommelier who has worked both in Japan and abroad, including at his popular restaurant AnDi, offers a one-of-a-kind component pairing experience that pinpoints and matches selected wines and sake. Enjoy the best pairings that you can easily recreate at home.

Flower				
No	Floor	Name of store	Business category	Overview
148	Garden Plaza C/B1F	les mille feuilles de liberté*	Fresh flowers / Decorative plants / Vases / Preserved flowers	"A life with flowers for a colorful everyday life". Les Mille Feuilles de Liberté is a florist whose concept is to artistically bring color to your life through flowers. In addition to a natural style that looks like it's right out of a garden landscape, emphasis is placed on the combination of color and space. The natural, yet unique colors of the flowers blend in with daily life and at the same time create a sophisticated artistic environment. The products are favorites of those with mature tastes who are well-versed in trends and fashion as gifts for their loved ones. They value the special messages conveyed by flowers and provide rich color to your everyday life.
Eat in (as in at a fast food restaurant)				
No	Floor	Name of store	Business category	Overview
149	Garden Plaza C/B1F	SUSHI SAITO*	Sushi	Sushi Saito has consecutively received three stars in the Michelin Guide Tokyo since 2010. Takashi Saito is the owner of this famous restaurant that has captivated the palates of food connoisseurs in Japan and abroad and introduced the world to sushi sublimated into an art form. This restaurant is the embodiment of his desire to make sushi, one of Japan's most popular food culture, more accessible, to let children, the future bearers of sushi, get to know the genuine taste of fish, and to train young chefs to carry on and develop the sushi culture. Enjoy the sushi prepared with heart and soul by Takashi Saito's apprentices.
150	Garden Plaza C/B1F	TORIOKA *	Yakitori	This is a branch of the famous Meguro restaurant Torishiki, which has continuously been awarded one star in the Michelin Guide Tokyo since 2011. With a desire to make yakitori more easily accessible, they opened a yakitori restaurant with counter seating only in a market. The skewers grilled with a technique called "close proximity high heat" redefine the concept of yakitori. The restaurant also uses Date chicken, a brand-name chicken produced by specialized producers, and offers a course that allows you to enjoy rare parts of the chicken that cannot be savored anywhere else, inviting you to enjoy the profound world of chicken for an amazing dining experience.

## ■Mori JP Tower 33F & 34F

No	Floor	Name of store	Business category	Overview
151	Mori JP Tower / 33F	<b>Hills House Dining 33</b> <span>New business</span>	Grand bistro	Grand Bistro is produced by Chef Kiyomi Mikuni, who has influenced the world of French cuisine. Based on an understanding of French culinary traditions, the menu reflects Chef Mikuni's culinary philosophy and quintessential "JAPONISÉE," which incorporates Japanese sensibilities, ingredients, such as ingredients from all over Japan, including Edo Tokyo vegetables, which have supported people's diet since the Edo period, and fresh fish from the chef's hometown of Mashike, Hokkaido are reflected in the menu. The menu is mainly designed to enjoy communication while sharing a la carte dishes, providing a rich time for conversation in a variety of settings, from daily use to get-togethers and business entertainment.
152	Mori JP Tower / 33F	<b>Dining 33 Patisserie a la Maison</b>	Patisserie / Souvenirs	Led by Chef Kiyomi Mikuni, Dining 33 Patisserie a la Maison offers more than 10 varieties of popular cakes at any given time formerly available at Hotel de Mikuni which regrettably closed in 2023, as well as a large selection of carefully selected baked goods which last a long time. The luxurious cakes and baked goods, which anticipate seasonal ingredients and allow you to experience the now, are ideal as gifts for your loved ones.
153	Mori JP Tower / 34F	<b>Hills House Sky Room Cafe &amp; Bar</b>	Café / Bar	Located on the 34th floor of Azabudai Hills Mori JP Tower, this cafe and bar offers a spectacular view of Tokyo Tower. Open from morning to bar time, it caters to a wide range of customers, from office workers to visitors from far away. From morning until teatime, the café offers coffee and tea made from carefully selected roasted coffee beans, sandwiches for light meals, and special sweets produced by Chef Kiyomi Mikuni. During bar time, we offer carefully selected original cocktails, sparkling wine, and other alcoholic beverages to be enjoyed with the night view. We provide a relaxing place for people who are busy in their daily lives to refresh themselves and unwind.