

Azabudai Hills Christmas Market 2023

Seventeen stores selling Xmas foods, beverages, and merchandise,
including many limited items available only at this event!



The newly Azabudai Hills complex in central Tokyo, operated by Mori Building Co., Ltd., will hold Azabudai Hills Christmas Market 2023 from Saturday, December 9 to Monday, December 25. The authentic Christmas market, created by Shohei Shigematsu of the international architectural design group OMA, will feature a symbolic Christmas tree decorated with 20,000 LED bulbs and five types of ornamental lights. The Market will also offer 17 stores and restaurants offering limited supplies of merchandise and foods available exclusively at the Market, including the Christmas goods specialty store Käthe Wohlfahrt which has its main location in Germany, and six other stores offering Christmas goods such as trees and wreaths, and 10 food and beverage outlets, including restaurants based in Azabudai Hills, such as Hills House Dining33 supervised by Kiyomi Mikuni and the vegan café 8abliish.

Everyone is invited to enjoy a heartwarming Christmas at the gala Azabudai Hills Christmas Market 2023.

Azabudai Hills Christmas Market 2023 Overview

When | 11:00-21:00, Saturday, December 9 to Monday, December 25

Where | Central Square, Azabudai Hills

Inquiries | 03-6433-8100 (general information, from Nov. 24)

Website | https://www.azabudai-hills.com/whats_on/2023/11/0003.html (from around Nov. 24)

Inquiries about this release

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Azabudai Hills' unique market space designed by OMA's Shohei Shigematsu

The concept for Azabudai Hills Christmas Market 2023 was developed by Shohei Shigematsu of the internationally renowned architectural design firm OMA. The overall plan utilizes Azabudai Hills' signature central square to create a unique and lively space filled with an overwhelming Christmas atmosphere. The festive Christmas spirit will be further enhanced with a gorgeous light display conceived by Shigematsu and draped over The Cloud, the large and distinctive roof designed by Thomas Heatherwick.

A Christmas tree standing some 12 meters in height, made from fir trees transported from Tsumagoi, Gunma Prefecture, will be located in the center of the market. Decorated with 20,000 LED bulbs and five kinds of ornamental lights created by Hisaki Kato Design Office, the huge decoration has been designed as a Christmas tree that embodies the many feelings of Christmas, adding a special festive touch to the Christmas season at Azabudai Hills. Decorative presents will be arranged around the tree, creating a perfect spot for commemorative Christmas 2023 photos. There will also be places to sit to admire the tree while enjoy drinks and snacks.



Shohei Shigematsu

Shigematsu is an architect, a partner in the international architectural design group OMA and the head of OMA's New York office. He was born in Fukuoka in 1973. His major works include Toranomom Hills Station Tower, Tiffany's flagship store in New York City, and space design for the exhibition "Christian Dior: Designer of Dreams" at the Museum of Contemporary Art Tokyo. He is currently a professor at the Graduate School of Human-Environment Studies, Kyushu University, and the director of the BeCAT Center.



Limited items available only at Azabudai Hills

This year's Azabudai Hills Christmas Market will feature 17 unique stores, including seven selling merchandise and 10 serving food and beverages. Käthe Wohlfahrt, a Christmas goods specialty store, will exclusively offer the "Winter Wonderland" figurine series based on the image of a town filled with the excitement of Christmas. Also, famous restaurants located in Azabudai Hills will operate stalls during the Market. Hills House Dining33, supervised by Kiyomi Mikuni, will serve braised beef cheeks in red wine prepared as a pie, a traditional dish from Burgundy, France. And 8abliish, a pioneer in organic and vegan cafes, will offer a variety of gorgeous sweets, including stollen in the shape of a fir tree and white Christmas muffins. Don't miss this opportunity to experience special merchandise and menus available only at Azabudai Hills Christmas Market.



Exclusive Azabudai Hills Christmas Market 2023 mugs

Limited-edition mugs will be available at various stores in the market. The mugs can be purchased individually or in sets, including when ordering a beverage at a food or beverage outlet. This year's limited-edition mugs will make great souvenirs.

Price: 1,500 yen

(Price is for a single item. Price differs when purchased with a beverage.)

Sales outlets: Please check the website for details.



Rendition

Items for a more colorful Christmas

(Listed in alphabetical order)

■ Camille

This flower store based in Yutenji, Tokyo, which sells colorful fresh and dried flowers, will offer a limited number of miniature trees from Hokkaido, plus wreaths and swags decorated with Polish-made ornaments. The small, dense and beautifully shaped trees, rare in Japan, will be sold in sizes ranging from about 40 cm to 60 cm in order to expand the culture of decorating Japanese households with real Christmas trees in. After Christmas, it will be possible to send trees that are no longer needed back to Hokkaido to be planted in an environmentally friendly way.

Items | Miniature trees for 8,800 yen, etc.



■ Ethnobotany

Ethnobotany means "the never-ending cycle of plants and human culture." This year's special selection is based on the theme of "love." For the first time at Azabudai Hills, products from the Kruhi brand created by actor Arata Lura and his wife Ai, plus products from the Niseko coffee shop POW BER, will be available. Customers who purchase 5,000 yen or more (including tax) will receive a Christmas gift (while supplies last).

Items | Natural energy bar gift box 1,500 yen, etc.

■ Gift By East

This gift store offers a selection of domestic and international crafts and designs, with a focus on Lithuanian gifts. From today's contemporary products to handmade crafts, the lineup will include many items that will make great gifts, including coasters, ceramic objects, herbal teas, chocolates, and even Lithuanian gift sets available exclusively at Azabudai Hills.

Items | Wood coaster 770 yen, etc.

■ Kerst Bloem

Kerst Bloem, which means "Christmas flowers" in Dutch, is a select store inspired by the idea of a "Christmas store where top florists gather to buy ornaments, trees, and wreaths." The shop will offer a wide variety of authentic Christmas decorations, including delicate glass ornaments made in Europe, mainly in Estonia, Italy, and Poland.

Items | Ball ornaments from 400 yen, etc.

■ Käthe Wohlfahrt

The world-famous German Christmas goods specialty store Käthe Wolfert now operates one of the largest stores of its kind in the Kanto area, offering a large selection of traditional German Christmas items as well as unique original pieces. Exclusive to Azabudai Hills, the "Winter Wonderland" figurine series depicting a town filled with the excitement of Christmas will be sold while supplies last.

Items | Gingerbread vendor and chalet (wood, set of 2) 16,000 yen, etc.



■ Popmotto

Select design items by sakumotto for the Christmas season will be available here. From gifts for that special someone to treats for yourself, the selection is sure to please visitors to Azabudai Hills. There will also be a variety of new items for Christmas 2023 from Rifle Paper Co., a sophisticated stationery brand from Florida, USA.

Items | Snow globe advent calendar 3,520 yen, etc.



■ Santa's Bag

Santa's Bag, designed exclusively for this event, will be available in two sizes, S and L, and will be limited to 200 pieces per day. You can even add a message or your name to the originally designed bag at the shop. Fill the bag with thoughtful gifts and give it to family and friends as a present from Santa Claus!

Items | Santa's Bag small: 3,900 yen / Large: 4,400 yen



Chicken, beer, and other great Christmas foods

(Listed in alphabetical order)

■ Azabudai Hills Cafe By Tacubo

Azabudai Hills café, located in Azabudai Hills Tower Plaza and supervised by Chef Daisuke Tacubo, will offer popular dishes during the Christmas Market as Azabudai Hills Cafe by Tacubo. The menu will include "The Hot Dog," a signature dish, and two types of salsa verde – a brightly colored Italian green sauce made with parsley, anchovies and eggs. French fries and baked goods from Dolce Tacubo will be specially prepared for this year's event.

Items | The Hot Dog 900 yen, etc.



■ Bagel Standard

This is a popular New York-style bagel specialty store with its main location in Meguro. The restaurant uses all-natural ingredients and production methods, and no dairy products or eggs. Three special Christmas menu items will be offered, including salmon and spicy jerk chicken in special boxes available here only.

Items | Bagel boxes 1,800 yen, etc.



■ Bake Store

This sourdough bread specialty restaurant, operated by a baker who trained in Australia, is a rarity in Japan. Sandwiches using carefully prepared bread and warm potage soup inspired by Christmas will be available. Also, in collaboration with the distillery Goka Plow, spirit cocktails will be sold exclusively at this event for enjoyment with meals. A limited number of craft gin and rum mini sets, perfect for enjoying at home or as gifts, will also be available.

Items | Potage soup 550 yen, etc.



■ 8abliish

Established in 2000, this vegan café located in Azabudai Hills Garden Plaza A offers a variety of satisfying soups crafted by slowly simmering pesticide-free vegetables and beans. Two options, the Vegan Chili con Carne and Sake Lees Chowder, will be offered. In addition, stollen in the shape of a fir tree and white Christmas muffins, sold exclusively at Azabudai Hills, will be served. Try enjoying these items with spiced natural hot wine!

Items | Gluten-free stollen 800 yen, etc.



■ Fish & Chips Malins

The first fish and chips restaurant in Asia to be accredited by the British National Federation of Fish Friers, this is also a favorite eatery for students of The British School in Tokyo, an international school located in Azabudai Hills. To ensure the authentic taste of British fish and chips, the restaurant uses fresh ingredients and British cooking methods. Enjoy the refreshing and delicious fried fish & chips with a generous amount of British vinegar.

Portions of about 40 cm, twice the usual size, will be offered on some days.

Items | Fish & chips (filet) 2,000 yen, etc.



■ Good Good Meat

This popular butchery from Kobe specializes in grass-fed beef, popular among health-conscious people. They mainly use sustainable and natural meats that have been carefully selected based on their close relationships with livestock farming. Their hearty Christmas menu will include Christmas chicken featuring aromatic organic spices and clam chowder made with organic milk from grass-fed cows.

Items | Organic spiced Christmas chicken 1,000 yen, etc.



■ Hills House Dining 33

Dining33, a grand bistro produced by Kiyomi Mikuni on the 33rd floor of Azabudai Hills Mori JP Tower, offers dishes in the spirit of French cuisine that has been taken to the next level by focusing on Japanese culture and ingredients. For this event, the restaurant will serve a traditional dish from Burgundy, France – braised beef cheeks in red wine, prepared in a pie. It will come with a luxurious perigueux sauce made with black truffles from the Himalayas.

Items | Braised beef cheeks in red wine (in a pie crust) 2,200 yen, etc.



■ hocus pocus

This donut “laboratory” offers a selection of hand-held baked goods with a focus on cake-like donuts, finished using traditional methods and fascinating techniques. The restaurant's popular steamed donuts will be offered in seasonal flavors and limited-edition designs will also be available on an irregular basis. In addition, several varieties of French-born fried donut beignets will be served in flavors exclusive to this event. Please enjoy their ever-changing, cutting-edge donuts.

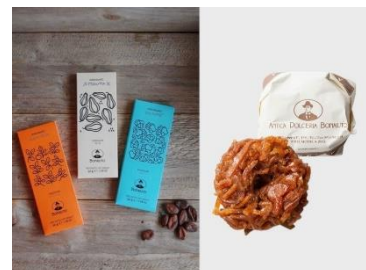
Items | Donuts from 390 yen, etc.



■ Porco Bacio

This select store from Kobe sells European foodstuffs focused on unique and rustic makers. For this event, they will prepare ancient-style chocolate with a mysterious texture from Sicily, Italy, and traditional Christmas confections made of orange peel hardened with honey and sugar. Also, warm up with their takeout rich hot chocolate and German hot wine.

Items | Aranciata 2,376 yen, etc.



■ Setouchi

Setouchi, which brews about 130 varieties of craft beer in Takamatsu, Kagawa Prefecture, will offer four varieties for this event – Imperial Stout, Hazy IPA, West Coast IPA, and Sour. Also enjoy them to-go in 15 types of cans, including new products. Food items will include flavorful original sausages and hot dogs from Skookum Hotdog Diner, a hot dog specialty shop. Enjoy the tasty combination of robust, aromatic limited-edition beer and sausages filled with concentrated pork flavor and juices.

Items | Imperial Stout 700 yen, etc.

