

## A Night Tour to Fully Enjoy the Marunouchi Area (3-hour course) TOKYO / Marunouchi





Venue

Marunouchi Area \*Details on next page

Date

Friday, May 17, 2024

Participants |

16 people

A side event was held at Tokyo Innovation Base (Yurakucho) to coincide with SusHi Tech Tokyo 2024, a large-scale international conference hosted by the Tokyo Metropolitan

Government.

Overview

We at DMO TOKYO Marunouchi utilized the perspective and networks we have developed as an area specialist to plan a special three-hour night tour for event participants attending from overseas, giving them the opportunity to experience the appeal of Marunouchi.

Tour content: Enjoy a cocktail made with locally produced honey, take a commemorative photo in front of Tokyo Station, and enjoy sushi, sake, and special dishes made with Japanese ingredients on a terrace with a view of Tokyo's nighttime scenery.





Local production for local consumption: Toasting with an original cocktail made with Marunouchi Honey

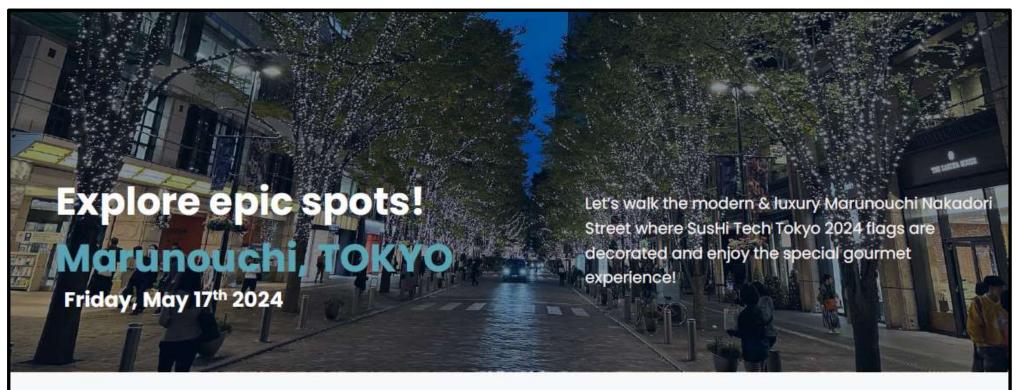
Starting at Yurakucho, where the conference was held, the group first made their way to ADRIFT by **David Mvers**, a restaurant located along Marunouchi-Nakadori Street.

A special cocktail was devised for this tour and served to the participants; one made with Marunouchi Honey, which is harvested from the urban beekeeping operation on the rooftop of the building across the street from the restaurant. The participants, who were also given an explanation about the beekeeping efforts, asked many questions.





## **Itinerary**



**START** 

Dep. from TIB at 18:30



18:40~19:10



ADRIFT by David Myers

At the restaurant produced by the Michelin star chef, taste a special cocktail with Marunouchi Honey which is harvested on the rooftop of the local building in Marunouchi! 19:20~19:35



Gyoko dori Ave. & Tokyo Station

Take a commemorative photo with the Tokyo Station Marunouchi building, the Important cultural property of Japan, in the backdrop. 19:45~20:15



Sushi & bar Fujiro

Taste three types of sushi at a sushi bar where you can experience classic Edomae sushi. 20:20 ~21:45(END)



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At the terrace overlooking the night view of Tokyo Station, enjoy healthy steamed dishes made with seasonal ingredients and fermented foods procured from all over Japan. Dinner includes all-you-can-drink alcohol, including Dassai, the very gorgeous Japanese SAKE.

















