



MANDARIN ORIENTAL
TOKYO

HOTEL FACTSHEET

MANDARIN ORIENTAL, TOKYO

Located in Tokyo's prestigious financial district, Mandarin Oriental, Tokyo brings contemporary refinement to Nihonbashi, the city's historic centre of commerce and culture. The first Mandarin Oriental Hotel in Japan, seamlessly balances heritage and modernity, reflecting the spirit of its surroundings through thoughtful design and understated luxury.

The hotel features spacious guest rooms, an award-winning spa conceived as a serene urban retreat, and a collection of destination restaurants and bars set high within the iconic Nihonbashi Mitsui Tower. Elegant banquet and conference facilities are housed within the Tower's atrium podium and the adjacent Mitsui Main Building, a designated Important Cultural Property of Japan.





ADDRESS:

2 -1 -1 Nihonbashi Muromachi, Chuo-ku, Tokyo 103-8328, Japan

WEBSITE:

<https://www.mandarinoriental.com/en/tokyo/nihonbashi>

OPENING DATE:

December 2005

OWNERSHIP & MANAGEMENT:

Mandarin Oriental Hotel Group

INTERIOR DESIGN:

LTW Designworks

TEXTILE DESIGNER:

Reiko Sudo

GENERAL MANAGER:

David Collas

NUMBER OF KEYS:

179 guest rooms, including 22 suites and 157 rooms



AT TOKYO'S HISTORICAL CENTRE

NIHONBASHI

Birthplace of Edo Commerce

MITSUKOSHI DEPARTMENT STORE

Timeless Japanese Retail Icon

TOKYO STATION

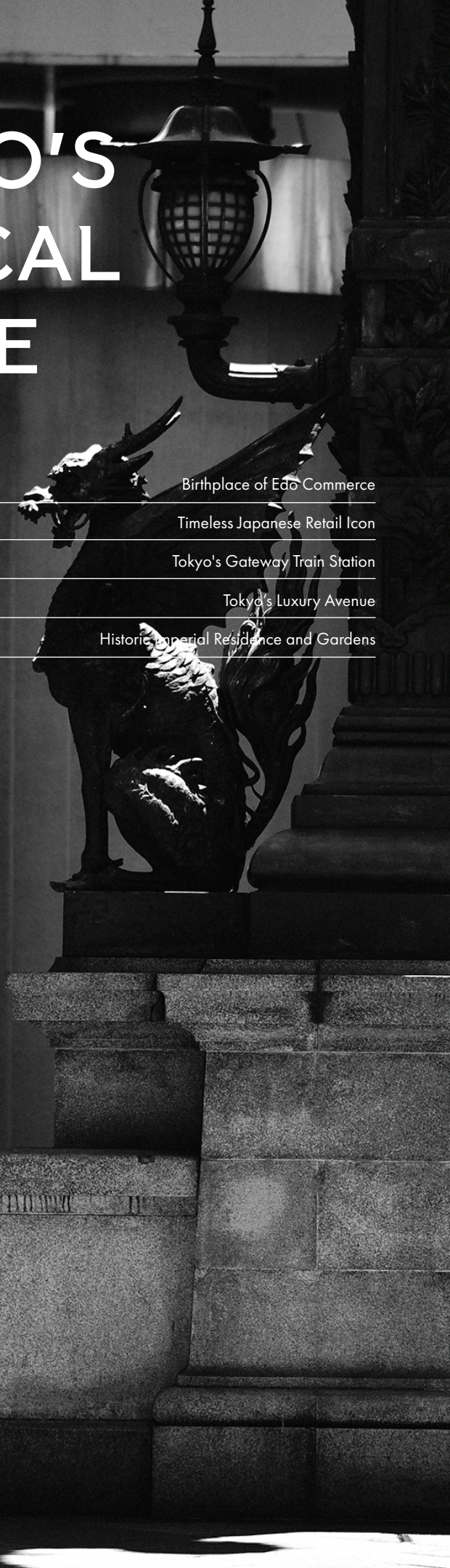
Tokyo's Gateway Train Station

GINZA

Tokyo's Luxury Avenue

IMPERIAL PALACE

Historic Imperial Residence and Gardens



Food and Beverage

THE CULINARY DESTINATION

From internationally recognised chefs to refined, homegrown concepts rooted in craft and seasonality, Mandarin Oriental, Tokyo presents a diverse and distinguished culinary journey. Across French, Italian, Chinese, Japanese and Nikkei-inspired cuisines, each venue reflects a thoughtful balance of technique, creativity and a strong sense of place.

Designed to create memorable moments, every dining experience pairs exceptional flavours with elevated settings high above the city, reinforcing Mandarin Oriental, Tokyo's position as one of Tokyo's leading culinary destinations.

10 Food & Beverage venues

1 Signature bar destination

1,000+ Seats across dining venues

2,000+ Sqm of meeting & event spaces



SENSE



High above the city on the 37th floor, Sense is Mandarin Oriental, Tokyo's expression of refined Cantonese dining, where tradition is honoured through precision, restraint and quiet mastery.

Led by Chef Toshiyuki Nakama, Sense presents authentic Cantonese cuisine elevated by deep expertise and an unwavering respect for ingredients. Signature dishes, including barbecued Platinum Pork and Kyoto Duck prepared in two styles, sit alongside an extensive dim sum selection, thoughtfully crafted using the finest seasonal Japanese produce. Each dish reflects balance, clarity and a commitment to culinary integrity.

Designed as a space for both intimacy and occasion, Sense offers sweeping views across Tokyo, alongside private and semi-private dining rooms suited to discreet gatherings. Complementing the cuisine, the restaurant's sommelier team curates bespoke wine pairings, enhancing each course with precision and finesse.

At Sense, timeless Cantonese traditions meet contemporary Tokyo, delivering an experience defined by elegance, depth and enduring flavour.



PIZZA BAR ON 38TH

Pizza Bar on 38th offers a singular expression of craftsmanship, precision and theatre. Recognised as No.1 in the 50 Top Pizza Asia Pacific for three consecutive years and No.2 in the 50 Top Pizza World 2025, it stands as one of the world's most distinctive pizza destinations.

Under the direction of Executive Chef Daniele Cason, each pizza is prepared omakase-style, guided by seasonality and technique. The dough is crafted using Italian organic flour, topped with carefully selected Japanese ingredients, and baked in a traditional brick oven directly in front of guests — where every movement becomes part of the experience.

With just eight seats at the counter, Pizza Bar on 38th reimagines the classic chef's table through an Italian lens, delivering an intimate and highly personalised journey. For those seeking an even more exclusive setting, a private eight-seat room offers the same level of precision and interaction, designed for truly memorable occasions.

At Pizza Bar on 38th, simplicity meets mastery — creating a dining experience that is both quietly refined and globally acclaimed.



THE CELLAR



Descending a discreet spiral staircase from Mandarin Bar, guests uncover The Cellar — an intimate wine sanctuary suspended above the city. Conceived as a hidden retreat, the space evokes the quiet romance of a traditional Burgundian wine cellar, reimagined with contemporary elegance. Home to a meticulously curated collection of more than 6,000 exceptional bottles, The Cellar is guided by the vision of Akihiko Nosaka, Head Sommelier and Director of Wines. Appointed in 2018, Nosaka oversees the hotel's wine programme with an artistic sensibility, selecting each vintage for its provenance, character and ability to elevate the dining experience. His approach blends the heritage of classic winemaking with a modern, global perspective.

For private lunches and dinners, bespoke menus are created by the culinary teams of Signature and Sense, thoughtfully paired under Nosaka's direction. With its sense of discretion, depth and quiet sophistication, The Cellar offers a rare setting for intimate gatherings and refined celebrations — a true wine cellar in the sky.



SPA & WELLNESS

Set on the 37th floor with sweeping views, The Spa at Mandarin Oriental, Tokyo is a serene retreat where relaxation reaches new heights. Expansive windows frame uninterrupted views across Tokyo and distant mountain silhouettes, creating a calming backdrop for every experience. Rooted in Japanese heritage, the spa's treatments are designed to restore balance and wellbeing, blending time-honoured techniques with a tranquil, refined atmosphere. Signature face and body rituals are offered within luxurious spa suites, complemented by immersive experiences such as the Art of Bathing, inspired by traditional Asian bathing practices.

Completing the journey, the Heat & Water facilities offer a peaceful escape, featuring a vitality pool and sauna overlooking the city. Together, these spaces invite guests to unwind in quiet harmony a moment of true renewal above Tokyo.





EVENT SPACES

Designed to inspire focus and creativity, the event spaces at Mandarin Oriental, Tokyo are brought together on single dedicated floor, offering seamless flow and ease for gatherings of every scale. Filled with natural daylight, each venue balances refined aesthetics with thoughtful functionality.

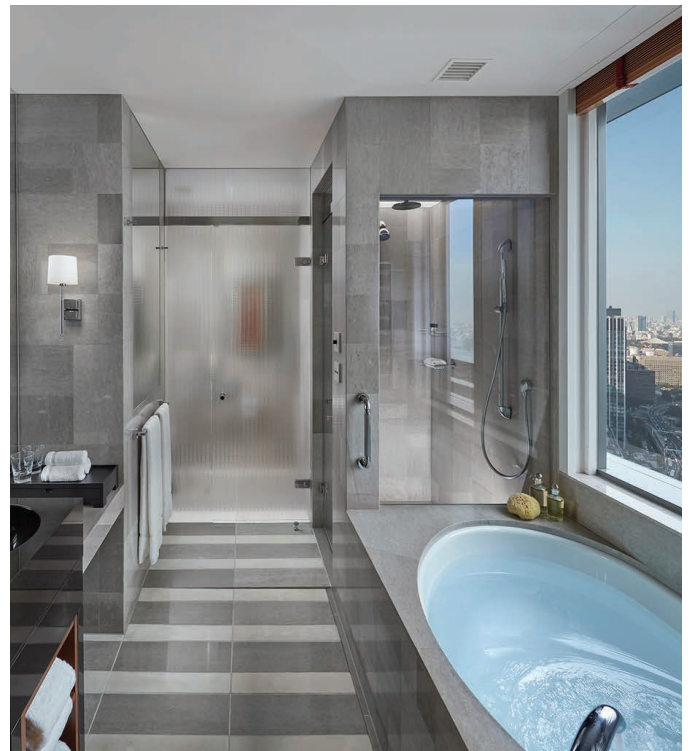
From elegant celebrations to strategic meetings, our venues offer versatility with understated sophistication. The hotel's 550-square-metre Grand Ballroom accommodates up to 400 guests for standing receptions or 270 for seated dinners, complemented by adaptable meeting rooms, a dedicated boardroom for executive-level discussions, and exclusive lounges ideal for intimate gatherings or pre-event networking.

ROOMS & SUITES



Rising high above the city, the rooms and suites at Mandarin Oriental, Tokyo offer a sanctuary of calm, defined by space, light and understated luxury. Thoughtfully designed to reflect the spirit of Nihonbashi, each room pairs contemporary elegance with subtle Japanese influences.

Panoramic views of Tokyo unfold beyond the windows, while generous layouts, refined materials and carefully curated details create an atmosphere of effortless comfort. From beautifully appointed guest rooms to distinctive suites, every stay is shaped by a sense of quiet sophistication and personalised care.



SUSTAINABILITY



At Mandarin Oriental, Tokyo, sustainability is embedded in the way we care for our guests, our community, and our environment.

Through responsible resource management, energy-efficient operations, and thoughtful sourcing, we work to reduce our environmental impact while supporting local partners and cultural heritage. These efforts are guided by a respect for place and a commitment to long-term wellbeing.

By integrating sustainable practices into everyday operations, Mandarin Oriental, Tokyo strives to create a more thoughtful and enduring approach to hospitality — for today and for the future.

