INTIMATE COLLECTION

TOKYO, JAPAN

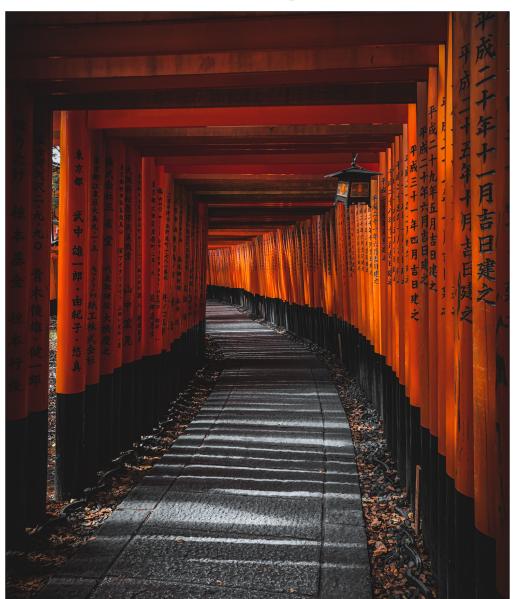
EVENTS DOSSIER

A 5 day / 4 nights events program to Tokyo





	DAY ONE	DAY TWO	DAY THREE	DAY FOUR	DAY FIVE
DESTINATION	FLIGHT TO TOKYO	ТОКҮО	токуо	ТОКҮО	DEPARTURE
BREAKFAST	In flight	At hotel	At hotel	At hotel	At hotel
MORNING	In flight	Travel Program : Contrasts of Tokyo	Travel Program : Tsukiji Fish Market & Sushi Making Class	Travel Program : Senses of the Samurai	At leisure until transfer out for onward international flight
LUNCH	In flight	Lunch at Gonpachi Asakusa	Lunch during Sushi class	Lunch options	At hotel
AFTERNOON	Group arrives Ngurah Rai Airport and transfer to hotel in Tokyo	Travel Program : Monkey Kart Street Ride	Sake Sommelier Selection	Travel Program : Futuristic Tokyo OR Ancient Techniques	
EVENING	Welcome dinner at Matsunosushi	Pre dinner drinks at Whiskey Bar Dinner Nobu	Dinner at Bank 30	Farewell event at the Fish Bank or Akasaka Classic Prince House Post dinner party at Gold Bar	
OVERNIGHT	At selected hotel in Tokyo	At selected hotel in Tokyo	At selected hotel in Tokyo	At selected hotel in Tokyo	In flight







TOKYO ARRIVAL

JAPAN



An events program to Tokyo can be far from the expectations of most visitors. Culturally eclectic, sometimes strange, but forever fascinating, Tokyo delights in ways most never imagined.

This massive metropolis of nearly 14 million people is remarkably well organised and, despite its size, is surprising green and verdant with nature knocking on its doorstep with the lure of Mount Fuji almost part of its urban fabric.

The contrasts between its ancient culture and the embrace of modern technology is vivid and engaging and forms the base of any incentive program to the city. Temples, rituals and customs, its incredible cuisine and an understated level of luxury hospitality ensures a program to Tokyo is rich in experience and style.







Melcone dinner
MATSUNOZUSHI









MATSUNOZUSHI

Though Japan's most iconic food may at first glance appear to be a simple offering of fish on rice, there is far more to sushi than meets the eye.

At Matsunozushi, a restaurant with a century-long history, chef Yoshi offers customized experiences and classes that unpack just what classic Edomaestyle sushi is all about. He draws on his family's four-generation legacy of sushi-making, as well as his own accomplishments as a sushi ambassador who has traveled the world giving talks and workshops and catering for the rich and famous at private events.

The moss covered courtyard entices guests into the soft lit, warm ambience of an intimate private home where a master excels in his craft. Chef Yoshi is also a professional sake sommelier and is able to offer private sake tastings to the discerning customer.

The impeccable service matches the finely wrought cuisine, and the meal ends with a deep and earthy green tea, expertly whipped to an emerald froth at your table.

A private room seating 25 guests is also available under an exclusive arrangement.

- · Return transportation
- · Private section or private room of restaurant
- · Multi course meal of chef's creations of the day
- · Sake tasting options





CONTRASTS OF TOKYO

DEPART 0830 - 1230

Asakusa and Skytree, located in Tokyo, Japan, are among the most sought-after destinations. This tour will take you on a journey through a fusion of traditional and contemporary Japanese culture.

The tour starts in Asakusa, renowned for its traditional temples, street food, and shopping. You can commence by visiting the iconic Sensoji Temple, which happens to be one of Tokyo's oldest and most famous temples. The temple entrance is adorned with a large red lantern, a popular spot for taking photographs. After exploring the temple, take a leisurely walk down Nakamise-dori, a street where vendors sell traditional Japanese souvenirs and street food, including senbei crackers and sweet dango skewers.

From Asakusa, visit Tokyo Skytree, the tallest tower in Japan and one of the tallest globally. At the tower's top, an observation deck provides an aweinspiring view of Tokyo's skyline.

This program is an excellent way to experience the varied facets of Tokyo, from its ancient temples to its towering skyscrapers, and everything in between. You will witness a broad range of Japanese culture and architecture, making it an impressionable experience.

- Transportation
- · English speaking Travel Expert
- · Entrance fees and touring
- Rickshaw ride

















GONPACHI ASAKUSA

Gonpachi is a group of legendary restaurants that gained international acclaim for their unique atmosphere and exquisite cuisine. Inspired by traditional Japanese architecture, Gonpachi features a spacious interior adorned with wooden beams, paper lanterns, and a central open-air courtyard. This visually stunning setting has captured the attention of visitors from around the world, thanks in part to the Roppongi branch's appearance as a key location in Quentin Tarantino's film "Kill Bill."

At Gonpachi, you can indulge in a wide array of delectable dishes that showcase the best of Japanese cuisine. The menu offers a diverse range of options, including fresh sashimi, grilled meats, tempura, and flavorful sushi rolls.

The skilled chefs at Gonpachi take pride in using high-quality ingredients and expert culinary techniques to create dishes that are as visually appealing as they are delicious. The Asakusa branch is a small and intimate venue, with an open kitchen where the chefs are on display.

- · Private dining (pending group size)
- · Menu options with show cooking
- · Drinks during lunch















STREET KARTS OF TOKYO

DEPART: 15.00 / RETURN 17:30

In an exhilarating twist on the traditional kart racing experience, Monkey Kart has taken over the vibrant streets of Tokyo, offering a unique and adventurous gaming escapade. This innovative experience brings together the charm of mischievous monkeys and the thrill of high-speed racing. Participants get the opportunity to immerse themselves in the playful world of Monkey Kart, taking on the roles of vibrant monkey characters as they navigate through the bustling streets of Tokyo in specially designed gokarts.

As the participants rev their engines, Tokyo transforms into a lively racetrack filled with monkey-themed obstacles and whimsical powerups. With the help of augmented reality technology, participants can collect virtual bananas, dodge creative challenges, and unleash entertaining attacks on their fellow racers.

Picture yourself zooming past iconic Tokyo landmarks, overtaking opponents, and utilizing monkey-themed items to gain an exciting advantage.

Monkey Kart is not only a thrilling adventure for gaming enthusiasts but also a remarkable example of how technology can seamlessly blend the virtual and physical worlds, creating an unforgettable and immersive entertainment experience.

- · Return transportation
- · 1 x kart per person
- Instructors







Day 2





WHISKY TASTING AT TOKYO WHISKY LIBRARY

Whisky Library Tokyo is a sophisticated and renowned establishment nestled in the heart of Tokyo. As the name suggests, it is a haven for whiskey enthusiasts, offering an extensive collection of premium and rare whiskies from around the world.

The ambiance of the library exudes elegance and refinement, with its tasteful decor, dim lighting, and comfortable seating arrangements. Stepping into the Whisky Library Tokyo is like entering a sanctuary dedicated to the appreciation of this cherished spirit.

The library boasts an impressive selection of both Japanese and international whiskies, ranging from well-known brands to limited editions and coveted single malts. It works perfectly as both a pre and post dinner drinks venue.

Whiskey connoisseurs and novices alike can savour their chosen libation in a serene and inviting atmosphere, making it an ideal destination for enjoying a quiet evening or engaging in meaningful conversations with fellow enthusiasts.

- Transportation
- · Private section of the Whiskey Library
- · A flight of whiskey tasters
- · Canape selection









NOBU DINING

TOKYO

Nobu Tokyo is a high-end Japanese restaurant located in the upscale neighborhood of Roppongi in Tokyo, Japan. The restaurant is part of the global chain of Nobu restaurants, founded by world-renowned chef Nobu Matsuhisa.

The restaurant offers an upscale and sophisticated atmosphere, with a contemporary design featuring wood and stone elements. The seating options include a sushi bar, private dining rooms, and an outdoor terrace with stunning views of the Tokyo skyline.

Nobu Tokyo is known for its innovative menu that blends traditional Japanese cuisine with Peruvian and other South American flavors, known as "Nobu-style." The menu includes a variety of signature dishes such as yellowtail sashimi with jalapeno, black cod miso, and wagyu beef tacos.

The restaurant also has an extensive sake and wine list, featuring both local and international selections, curated to complement the flavour of the dishes.

- · Return transportation
- · Private section of restaurant
- Menu options
- · Free flow beer, wine, drinks with meal













DEPART 0830 - 1500

The Tsukiji Outer Market is a bustling and iconic marketplace located in Tokyo, Japan. Known for its vibrant atmosphere and incredible variety of fresh seafood, it is a must-visit destination for food enthusiasts and travelers seeking an authentic culinary experience.

As you step into the market, you'll be greeted by rows of shops, stalls, and vendors showcasing an impressive array of seafood, including fish, shellfish, and exotic delicacies from the seas around Japan. The sight of skillful fishmongers expertly slicing and preparing the catches of the day is truly mesmerizing.

Beyond seafood, the market also offers an abundance of fruits, vegetables, spices, and kitchenware, making it a paradise for food lovers and a great place to explore the flavors and ingredients that define Japanese cuisine.

After exploring the fish market, dive into creating your own sushi. Led by a knowledgeable sushi chef or instructor, the class provides an opportunity to learn the intricate techniques and traditions behind this beloved Japanese cuisine.

Participants are guided through each step of the sushi-making process, from preparing the perfect sushi rice and handling the freshest ingredients to mastering the art of rolling sushi rolls and creating beautifully presented nigiri.

The class offers a delightful combination of learning, creativity, and indulgence as you savor the fruits of your labor and savor the satisfaction of creating your own delicious sushi creations.

- · Return transportation
- · English speaking Travel Expert
- · Sushi making class with instructors
- · Lunch during sushi class

















SAKE SOMMELIER SELECTION

DEPART 17:00 - 2 HOURS

Learn about Japanese Sake with renown sake sommelier Chris Hughes. Over 12 years experience in the sake industry, Chris was wooed into the world of sake by a charismatic brewery during a tenure at a Japanese food and drink importer in London.

Since moving to Japan in 2014, he has visited close to 100 breweries and completed a year in a Tokyobased sales position for Tatenokawa Shuzo based in Yamagata Prefecture.

Chris is a certified sake educator for the WSET in London, currently teaching the Level 3 Certification in Sake at Caplan in Tokyo. Other sake related activities include running sake-infused international exchange events for KURAND Sake Market and regular MC at the Sake 2020 Sake Salon, "Meet the Brewer" events, organized and hosted with the Japan Sake & Shochu Makers Association.

During a sake tasting, you sample various types of sake, ranging from light and delicate to rich and robust, while discovering the craftsmanship behind each brew. It offers a window into the cultural heritage of Japan, where centuries of tradition and innovation converge in each finely crafted sip.

Inclusions:

- · Private hire of Gashue Sake Bar
- · Sommelier meet and greet and sake tasting
- · Range of Sake options
- · Light snacks with drinks

Note: Depending on size of group the sake bar may be taken over exclusively or a section for a smaller group may be reserved. Other locations are possible to accommodate larger groups.











BANK 30

Embracing the concept of urban luxury, Bank 30 encompasses four distinct zones; "Club Bank 30," "Bayside Terrace," "Magnolia Lounge," and "Jade." Within these spaces, patrons can indulge in exquisite dining and premium beverages while immersing themselves in sophisticated art performances and music curated by talented DJs.

The venue's waterfront setting, adorned with the natural allure of greenery and the city's vibrancy, adds to the ambiance, creating an intimate and high end club experience.

The Magnolia Lounge, draped in red velvet, is our favourite area as it can be cordoned off privately and oozes luxury and style. The Jade Room is for those that wish to partake in the Japanese sport of Karaoke, but ... confined to privacy and elegance, even the most amateur singer sounds good in these surroundings.

- · Return transportation
- · Private section or room of restaurant
- Menu options
- · Free flow beer, wine, drinks with meal













SENSES OF THE SAMURAI

DEPART 0900 - 1100 or 1400 - 1600

Step back in time and immerse yourself in the world of Japan's legendary warriors. Through expert guidance, participants can learn about samurai history, and engage in swordsmanship training, allowing them to gain a firsthand understanding of the discipline, honor, and skills that defined the samurai way of life.

Learn to become a samurai from famous master Tetsuro Shimaguchi. Tetsuro Shimaguchi is a highly esteemed master of the Japanese martial art of sword fighting, known as Battōjutsu, and renowned for his expertise in the art of choreography.

Born in Kyoto, Japan, Shimaguchi has dedicated his life to mastering the intricacies of swordsmanship and has gained international recognition for his exceptional skills and contributions to the world of martial arts and film.

He has developed a unique style that seamlessly blends grace, power, and precision, captivating audiences with his mesmerizing performances.

Shimaguchi's choreography skills have also earned him opportunities in the film industry, where he has worked as a fight choreographer and actor, contributing to numerous movies, including his notable involvement in Quentin Tarantino's film "Kill Bill."

- · Return transportation
- · English speaking Travel Expert
- · Private Samurai sword lesson and instruction
- · Instruction led by Tetsuro Shimaguchi















Tokyo is possibly the most modern and high-tech city in the world, and we explore this fascinating side of Japan's capital.

We will start with a visit to TeamLab Planets, an immersive digital art installation created by the Japanese art collective TeamLab and designed to provide visitors with a journey through various digital art environments. The installations at TeamLab Planets are large-scale and completely immersive. You will walk through darkened spaces and encounter different digital landscapes, including projected images, interactive floors, and walls that respond to touch and movement.

After our visit to TeamLab Planets, we will head to Akihabara. Akihabara, also known as Akiba, is a district famous for its vibrant electronic and anime culture. It is a major hub for technology, gaming, manga, and anime and is recognised as the centre of Japan's otaku (diehard fan) culture.

Hundreds of electronics shops, ranging from tiny one-man stalls specializing in a particular electronic component to large electronics retailers, line the main street and crowded side streets.

In addition to shops, various other animationrelated establishments have become popular in the area, particularly maid cafes where waitresses dress up and act like maids or anime characters. Walking through Akihabara is not only an assault on one's senses, but a fascinating insight into modern Japanese culture.

- · Return transportation
- · English speaking Travel Expert
- · Entrance fees & Escorted visits











Day 4

Asia Concierge



ANCIENT TECHNIQUES

DEPART 14:00 - RETURN 18.00

The traditional art of both Calligraphy and Taiko drumming is a skill few can master. Foreign visitors undertaking these experiences leave them with a newfound appreciation for the artistry and cultural significance of these enriching Japanese traditions.

The calligraphy experience at Tsukiji Honganji Temple is a mesmerizing journey into the art of Japanese writing, where guests can immerse themselves in the elegance and precision of traditional brushwork. Set against the backdrop of the temple's serene and spiritual ambiance, participants are guided by seasoned calligraphy masters who gracefully impart their knowledge and techniques.

Guests will not only learn the techniques of stroke and balance but also gain a deeper understanding of the profound connections between calligraphy, mindfulness, and self-expression. A short transfer thereafter takes us across town to Harjuku where we partake in a Taiko drumming class

Steeped in tradition and symbolism, Taiko drumming is more than just a musical performance; it embodies a profound connection to nature, history, and the human spirit. The thunderous beats of the Taiko drums reverberate through the air, evoking a sense of primal energy that resonates with both the performers and the audience.

Participating in a Taiko drumming experience is an exhilarating journey that demands physical prowess, coordination, and a deep sense of unity with the group. As guests are taught how to synchronize movements and rhythms, they become one with the ancient art form, embracing its discipline and the sense of harmony it fosters.

- · Return transportation
- · English speaking Travel Expert
- · Private calligraphy lesson and instruction
- · Private Taiko Drumming lesson and instruction











Evening Event AKASAKA PRINCE CLASSIC HOUSE









AKASAKA CLASSIC HOUSE

The Classic House at Akasaka Prince is a Tokyo designated tangible cultural property that exudes grace and charm, preserving its original features from the 1930s. This unique venue offers a captivating space that evokes a sense of history, making any party or event held here truly memorable for guests. With its beautifully maintained halls and distinctive interior decorations, the Classic House provides a picturesque backdrop for a variety of occasions.

The Modern French cuisine at Akasaka Classic House elegantly combines the aromatic flavors and tastes inspired by the enchanting Mediterranean coast. Each dish is crafted with meticulous attention to detail, utilizing seasonal ingredients to create culinary creations that are not only visually stunning but also a treat for the senses.

The artful presentation of the dishes reflect the restaurants commitment to creating a dining experience that is both beautiful and gastronomically delightful.

- · Return transportation
- · Private venue hire or section pending group size
- · Pre dinner cocktail reception in grounds
- · French cuisine menu options
- · Free flow beer, wine, soft drinks with meal







Evening Event FISH BANK









FISH BANK

Fish Bank Tokyo is based on the concept of French cuisine, it does not confine itself to any specific category. It combines various details and expresses them in a contemporary touch throughout the seasons.

The chef carefully selects fresh seafood from around the world and skillfully incorporates techniques from French, Italian, Mediterranean cuisines, etc., to offer a unique modern seafood cuisine. It is created under the belief of showcasing the deliciousness of fresh seafood unique to Japan, the menu offers a beautiful full course resembling a collection of precious gems.

It is the perfect space for various events such as welcome and farewell parties, year-end parties, corporate and kick-off meetings.

With a location that offers a panoramic view of Tokyo's night skyline and fully equipped with amenities such as a large screen and microphone, it is a versatile venue suitable for all kinds of events. It also features a stage, allowing for flexible usage according to your needs.

- · Return transportation
- · Private section of restaurant or exclusive use
- Menu options
- · Free flow wine, beer, soft drinks
- · Neo Geisha Performance











Step into a mesmerizing fusion of the future and tradition as you witness the extraordinary skills of an all-female dance crew. This dynamic group flawlessly blends the raw power of hip-hop with the graceful artistry of Japanese Geisha.

Prepare to be captivated as these talented ladies expertly pop-and-lock, krump, and break dance, all while elegantly twirling umbrellas and fans with precision and finesse.

Their performances are a thrilling juxtaposition of modern and classic, leaving audiences in awe of their unique style. Garnering numerous accolades and boasting an impressive portfolio of TV and music video appearances, this one-of-a-kind dance troupe stands out as a true marvel on the global stage.



















POST DINNER PARTY - GOLD BAR

Gold Bar at The Edition Hotel Tokyo is a luxurious and opulent destination that exudes glamour and sophistication. Nestled within the heart of Tokyo, this upscale bar offers a unique and immersive experience for discerning guests. As its name suggests, Gold Bar is adorned with an extravagant aesthetic, featuring an abundance of gold accents, including gilded walls, shimmering chandeliers, and plush furnishings. The bar's exquisite design creates an ambiance of grandeur, transporting visitors into a world of elegance and luxury.

Guests can enjoy their beverages in the comfort of plush seating arrangements, which offer both privacy and a sense of intimacy. The bar also features live music performances or private DJ's adding to the overall ambiance and making it an ideal spot for a sophisticated night out after dinner.

With its lavish décor, impeccable service, and impressive drink offerings, Gold Bar promises an a fine experience for those seeking the epitome of luxury in the heart of the bustling city.

Exclusive use is possible and caters to a maximum of 80 guests

- · Return transportation
- Exclusive use
- · Live entertainment
- DJ option
- · Free flow drinks packages















Why us?

Ever evolving, ever changing ... that's Asia in general. But no where is the natural beauty, spiritual and cultural richness of Asia as colourful and impressionable as Japan.

Asia Concierge may be a new operator to market, however, it is managed at all levels by veterans and pioneer of the events industry in Asia.

Our Japan team have always been proud to lead the industry with the development of creative content and the sourcing of new venues.

Venues that have been tried and tested are now looked at with fresh eyes, taking concepts, theming and creative content beyond previous boundaries. New venue sourcing is ongoing, constantly on the look out for locations that are authentic and representative of Japan's rich and eclectic culture.

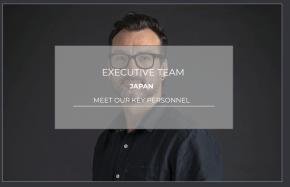
This approach to our business extends to our excursion offerings. Not content with regular tour activities, a destination's highlights are brought to life with fine touches and elements that bring a sense of fun, exploration and further cultural understanding to the guest, leaving behind an indelible memory on ones time in Japan.

"Our legacy may have been created by the past, but we want to be remembered for what we are going to do today and tomorrow."

asia-concierge.com













SUPPORT TOOLS FROM THE ASIA CONCIERGE WEB PORTAL

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