



THE
GRAND
GINZA JAPAN



THE GRAND GINZA

VALUE MANAGEMENT has consistently practiced under the concept of “Promoting and sustaining Japanese culture.” GINZA SIX is a large facility in Ginza 6-chome, and is attempting to disseminate and promote Japanese culture from Ginza to the world, in agreement with VALUE MANAGEMENT’s concept. VALUE MANAGEMENT has decided to operate the top floor of GINZA SIX, with its new space, THE GRAND GINZA. On the 13th floor, THE GRAND GINZA is a space that is working to share Ginza’s rich history and innovative spirit through new trends and culture centered around food.



LOCATION

Ginza is one of the most popular downtown areas in Japan, which runs from 1-chome to 8-chome. It is highly accessible, with the Tokyo Metro Ginza Station and surrounded by JR Yurakucho Station, and Shimbashi Station as well as Shuto Expressway (Inner Circular Route). The city of Ginza has been destroyed by both natural and human disasters many times - two major fires in the Meiji era (1869 and 1872), the Great Kanto Earthquake (1932), and during a raid in the Second World War (1945). However, time and time again, in each and every era, the city has resurrected and reinvented itself. With the introduction of each new era, the culture of Ginza has remained. Iconic in Japan, Ginza is known for its high-end specialty shops, department stores, luxury dining, and fashion. Ginza is a town that makes Tokyo fashionable.

GINZA SIX

Inheriting Ginza’s pride and history, we aim for a 6-star facility.

GINZA SIX is one of the largest commercial facilities in Ginza. A two block area was slated for redevelopment, and the historical face of Ginza was redesigned when it opened in April 2017. It houses 241 commercial brands, large offices, cultural and exchange facilities such as the “Kanze Noh Theater.” It truly is one of the largest complexes in Ginza. In addition to these things, there is also a bus stop and tourist information centers intended to welcome inbound visitors, and an open rooftop garden. Further, it is equipped with facilities to accept evacuees in the event of a disaster. GINZA SIX is contributing to improve the convenience, comfort, and disaster prevention functionality of the local community.

The name GINZA SIX represents readiness and pride to exist with Ginza. GINZA SIX aims to become the new value to the city through its existence; to live with Ginza and bring new value to Ginza. While bringing valuable assets, the theme of GINZA SIX is to also bring Japanese culture to the world, from Ginza. The rich history and revolutionary spirit of Ginza will be continued through GINZA SIX. GINZA SIX is a living symbol of Ginza 6-chome. It gathers those things that fulfill the five senses, and further, brings joy and satisfaction beyond the five senses. This is the additional value GINZA SIX brings. Joy and satisfaction, transcending the five senses; thus, it is a 6-star facility.



GINZA SIX

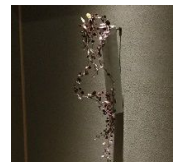
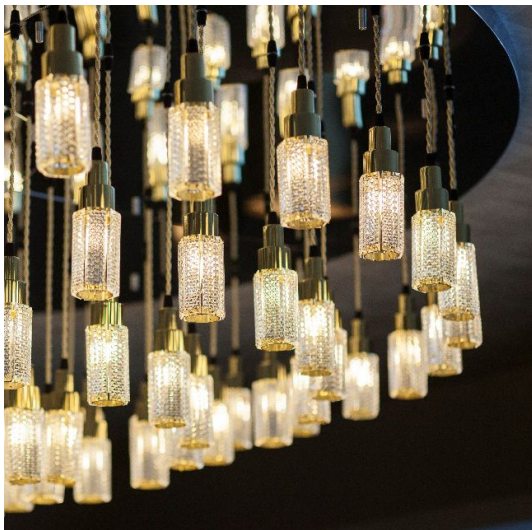
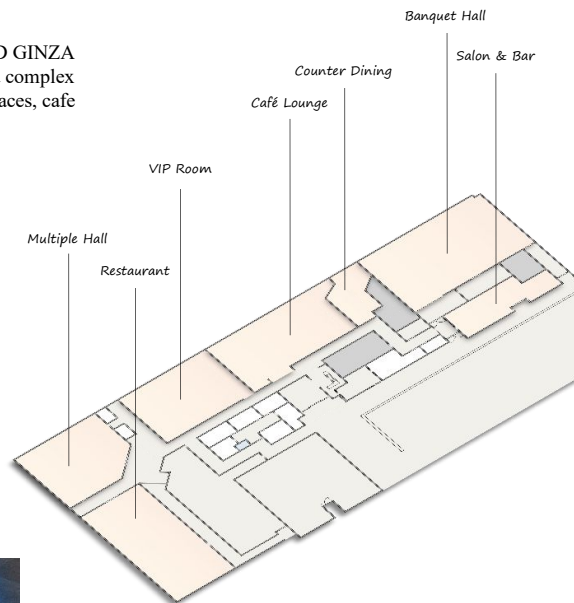
Site area: approximately 9,080 million m² Total floor space: approximately 148,700 m²
Number of floors: from basement floor 6 to floor 13



Space

On the 13th floor and at 1,500 square meters, THE GRAND GINZA serves as a base for cultural experience centered on food. It is a complex eating and drinking establishment with restaurants, party spaces, cafe lounges, counter dining, bars, and multipurpose halls.

As the root meaning of Ginza is silver ("Gin" in Japanese translates to silver), a silver motif was selected with the traditional colors of Japan as accent colors. With the theme - A Place to Connect The World and Japan. A Place to Link Japanese Tradition to the Modern Era - this minimalist space represents the cutting edge of Japan as it connects with the world. For example, the entranceway is made in the image of a Japanese shrine with the gates, or torii, finished with the traditional tin foil of Kanazawa. The lounge columns, also finished in silver foil, are made in the style of a temple building with a Buddhist layout. The wallpaper, rather than vinyl, is finished in textiles. The traditions and spirit of Japan are everywhere in the space and decorations.



Further, in order to connect Japanese tradition with the modern age, Mr. Soushin Kimura, a representative of a prominent tea ceremony house in Kyoto, has been invited as a curator. He has been selected to arrange the interior with the works of Japanese creators in a contemporary or conceptual manner. The facility's interior gives the impression of an art gallery. Overseas, the idea of "Minimalism" is that of a space in which the furniture, decor and art stand out. In Japan, "Minimalism" is the opposite; a space that incorporates the decor as a part of the space to create a sense of harmony. This is largely due to a difference in culture, where those abroad aim to appreciate a subject, while those in Japan aim for respectful hospitality. This is what THE GRAND GINZA expresses.



Café Lounge

THE GRAND LOUNGE

The place where Ginza begins



At lunch, an elegant meal with champagne. In the afternoon, high tea between shopping. Even to those who know Ginza, it is an even richer experience at night. Not just a lounge, but depending on the time and the person, it can be used in various scenes and situations.

Ginza has always been the center of food, fashion, culture and entertainment. In every age, past and present, it has attracted trendy people from all over. In order to help such people pass their time with flair, THE GRAND LOUNGE was created. The essence of luxury is not in what you own, but in who you spend your time with. Menus and services have been prepared with this in mind, with the interior created in the image of historical Ginza. Compare exclusive wines by the glass. Enjoy the world's three major delicacies on a casual menu.

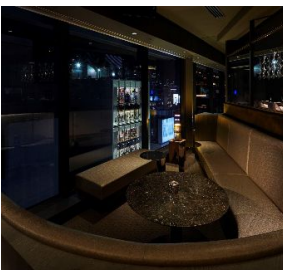
What is a trendy person?

A person who is refined and has a stylish sense in both dress and behavior. A person who is good with people, and knows how to have a good time.

Seats
100 people

Area: 170.4m²

Equipment: Audio equipment, DJ booth





A new discovery and surprise every time you visit. Providing delicious food from all over Japan for every season. Enjoy the best of the best from all over the country without ever leaving Ginza.

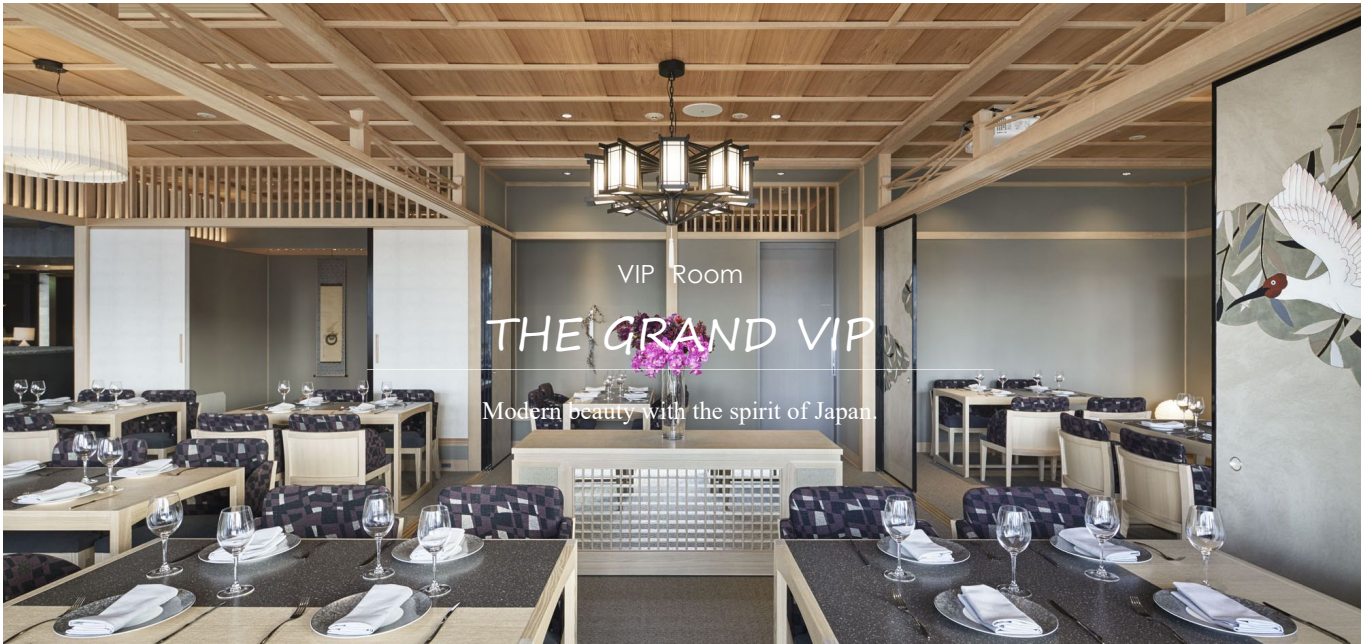
“47” represents all prefectures in Japan. THE GRAND 47 sets its menu by season, and also categorizes the country of Japan by region. Using an area’s locally produced products and high-quality goods, THE GRAND 47 uses only the finest ingredients, such as those used by the Imperial Household. If you visit often, you can enjoy delicious foods from all over Japan for every season. THE GRAND 47 offers an a la carte menu as well as course meals. You can indulge in both a full course, or simply enjoy a light meal.

Seats	Standing room	Seated buffet
Maximum 110 people	Maximum 120 people	Maximum 100 people

Area: 171.5㎡

Equipment: projector, screen, audio equipment.





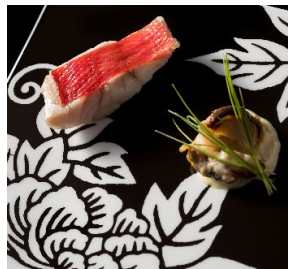
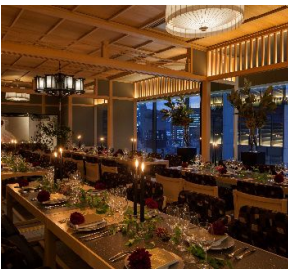
A contemporary Japanese space has emerged in Ginza, where trends begin. Inheriting the traditional beauty of Japan while incorporating the essence of modernity. Share a special moment, apart from the everyday, in this one-of-a-kind space.

Painted folding screens and decorative paper sliding doors have been designed by Kyoto's leading kimono designer Jotaro Saito. In order to leave Japanese culture to future generations, the Japanese crested ibis, an endangered species and also a symbol of Japan, was selected as a motif. Additionally, a full-fledged tea room was created by Mr. Soushin Kimura, a tea specialist of Kyoto. Rather than being caged in by the traditional culture of tea ceremony, it was designed with the desire to share Japanese culture with the world by making the world of tea more accessible and enjoyable in daily life scenes.

Seats	Standing room	Seated buffet
Maximum 42 people	Maximum 50 people	Maximum 40 people

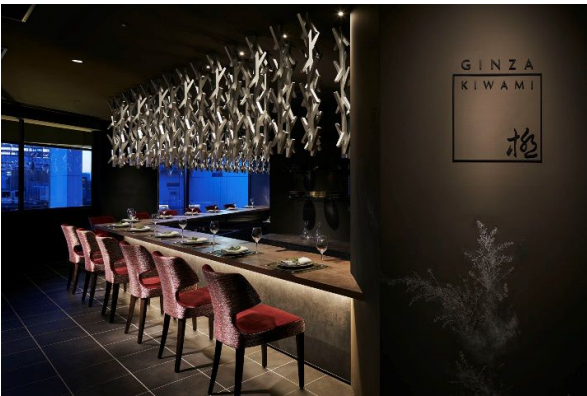
Area:62.9㎡

Equipment: screen, projector; audio equipment not provided.





Counter Dining
GINZA KIWAMI
 Limited to 12 seats, also attractive to foodies

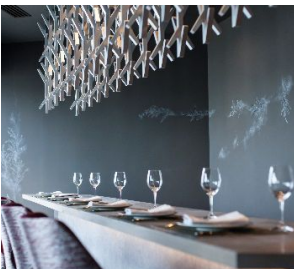


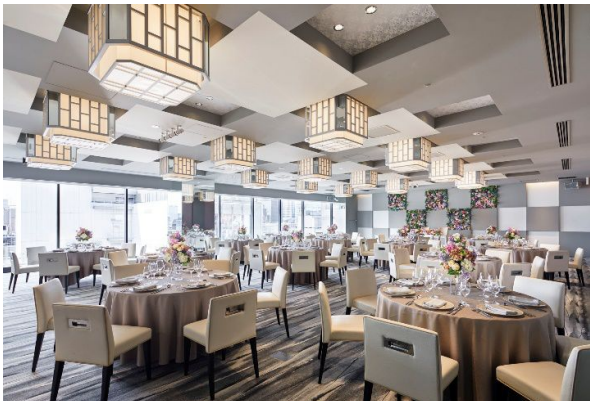
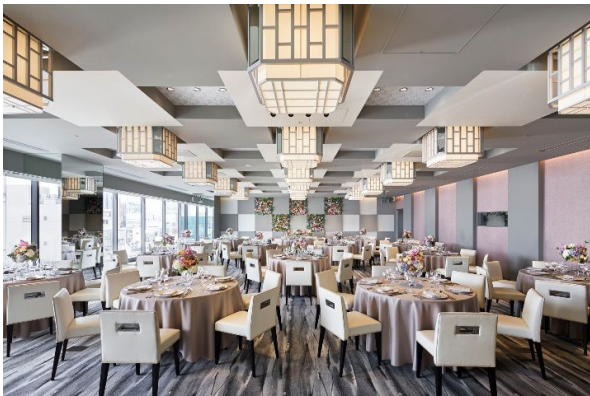
The chef personally examines a day's ingredients and creates that day's menu based on what is in-season. Each dish placed in front of the customer is an original; food entertainment.

Experience and value food culture through each individual ingredient. Sense the spirit of the producer and learn about the art of cooking. To encourage this, the dishes and methodology have been selected with the customer in mind. Thus, counter seating is limited to 12 seats. At Kiwami, ingredients have been selected from all over the country, with the chef himself introducing the charms and notable asides of each ingredient. Enjoying food is not just about eating, but also about knowing the feelings of the people involved in creating the dish. Kiwami is food mastery.

Seats
12people

Area: 171.5㎡
 Equipment: none





A premium banquet at the top floor of GINZA SIX, Tokyo's new sightseeing spot. Serve each and every need at only one location. Approximately 1,500 square meters. Committed to delicious food, first-class service, and attentive hospitality. From a meeting with dear friends, to a business party; various needs can be met at The Grand Gallery.

For personal use, such as an alumni association meeting or farewell/reception party, or corporate events, such as exhibitions and business meetings. Hold receptions for visitors to Japan, or inbound or MICE parties. Any party at this banquet hall will become a memory. Depending on the needs of the customer, space outside of the banquet hall can also be used. For corporate parties or MICE, party planners can be introduced.

Seats	Standing room	Seated buffet
Maximum 142 people	Maximum 160 people	Maximum 140 people

Area: 211.09m²

Equipment: projector, screen, audio equipment.





Bar

THE GRAND BAR

A hideout for adults who enjoy alcoholic beverages

Located at the back of THE GRAND GINZA, with a separate entrance, is this quiet bar. Thus, it is known as a hideout. This calm and chic space is set apart from the typical bar found in Ginza; different from the modern impression. With a silver motif, after Ginza itself (Gin = silver), the walls are decorated with works by Kyoto's own Mr. Jotaro Saito, a notable kimono designer. The image of Japan is at its essence, with a contemporary twist, creating an elegant night out. This unique hideaway bar is only open on weekday evenings.

Seating capacity
Seated 48 people

Area: 64m²

Equipment: none

Hall

Multiple Hall

Multipurpose space depending on needs

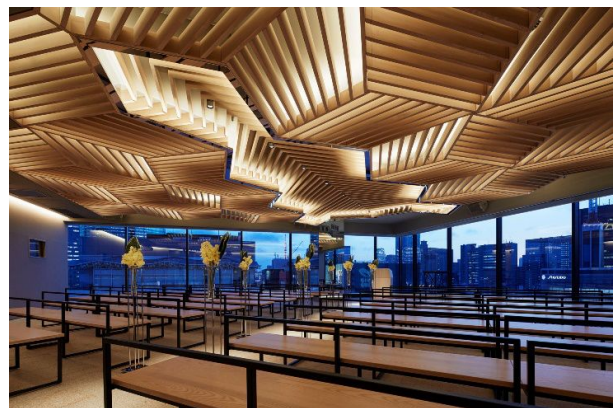
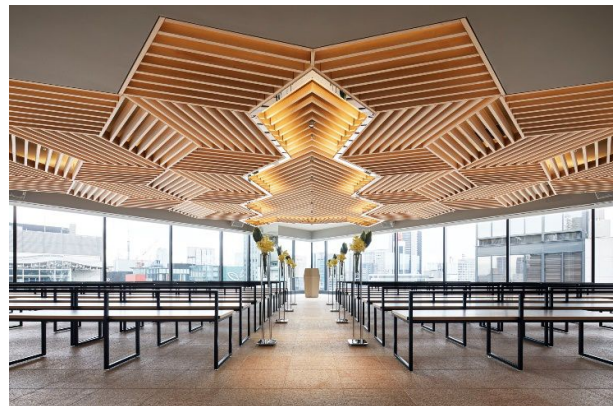
Hall that can serve for events such as a mini-concert or talk session. By holding an event at the peak of Ginza, the sense of elegance will be amplified. The double panels of glass at the back highlight the gorgeous streets of Ginza. For ceremonies, various needs can be met, such as Christian, Japanese wedding ceremonies, and civil ceremonies.

In Ginza, there are plenty of opportunities to access fashion, food and drink, and shopping, but there are few spaces available for events. The multipurpose GRAND GINZA hall can respond to various needs. Lectures, talk sessions, general shareholder meetings, mini-concerts, and more can be considered according to seating, and optimal seating is also possible. The hall can be used for many types of events, unconventional or not.

Seating capacity
Maximum seated: 80, maximum standing: up to 100

Area: 129.3m²

Equipment: projector, screen, audio equipment.



CUISINE

Stimulate all five senses at this Ginza-style French restaurant



From casual to banquet-style, with party menus that are gorgeous beyond common sense. A spectacular and photogenic modern French restaurant. Domestic ingredients collected from all over Japan, with local specialties used as ingredients. Alcohol, with drinks suggested to match the meal. You can enjoy it all. Cooking is supervised by Ishii Yuui, who takes command of the group venue. After playing an active role at Switzerland's Grande Maison, he opened Kobe Motomachi's legendary restaurant "La Pierre". This chef, leading Kansai's French cuisine in recent years, won first place in New York's "Zagat Survey" in the Kobe area cooking division for four consecutive years

Grand Chef

Shu Ishii

After playing an active role in Switzerland's Grande Maison, he opened his own restaurant in Kobe Motomachi. He won the first prize in Zagat Survey, which comes after Michelin as one of two major restaurant guides, in the Kobe area cuisine division for four consecutive years. While producing fine cuisine at each venue of our group, he actively works for the succession and development of French cuisine and its traditions. He also plays a role in driving the next generation of the Japanese French food world. THE GRAND 47 restaurant was created from scratch by Mr. Ishii. Food will be delivered to each customer dish by dish.

