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For immediate release

Mitsui Fudosan Co., Ltd.

Japanese Restaurant RyuGin Decides to Relocate to TOKYO MIDTOWN HIBIYA

Tokyo, Japan, January 18, 2018 - Mitsui Fudosan Co., Ltd., a leading global real estate company headquartered in Tokyo, announced today that the Japanese restaurant RyuGin, which is attracting significant global attention for the preeminent techniques and flexible ideas of its owner-chef Seiji Yamamoto, has decided to relocate to the 7th floor of Tokyo Midtown Hibiya, a large-scale, multi-use development project being undertaken in Yurakucho 1-Chome, Chiyoda Ward.

MICHELIN GUIDE Tokyo has given this restaurant a three-star rating for seven consecutive years from 2012 through to the latest edition, MICHELIN GUIDE Tokyo 2018, and its opening will attract people to Hibiya not just from Japan, but from all over the world, accelerating interaction.

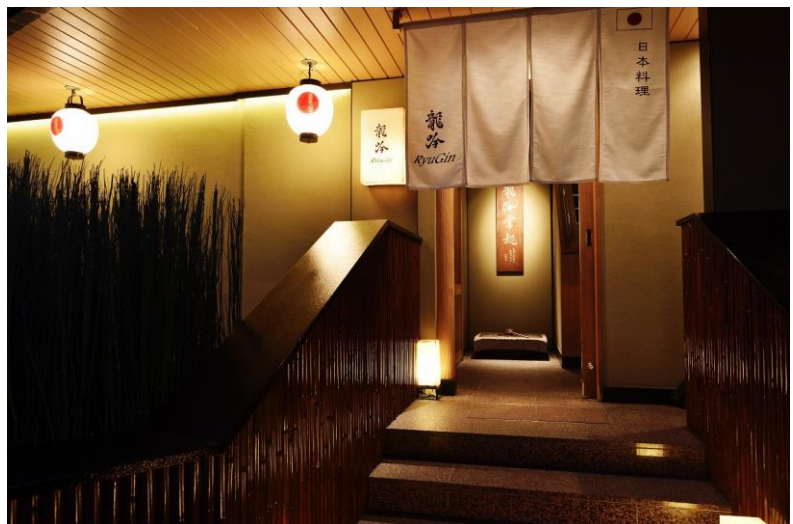
Japanese Restaurant RyuGin

Japanese restaurant RyuGin raised the national flag and opened in Roppongi on December 23, 2003 with the hope that its cuisine would enable diners to feel the richness of Japan and charms of authentic Japanese foods.

During his training, owner-chef Seiji Yamamoto was impressed by the Zen concept of ryugin unki, which means that when a heroic person makes a decision their comrades will rally around that person's actions, and this gave rise to the name RyuGin. Since then, Mr. Yamamoto has been invited to many culinary workshops in Japan and throughout the world, and represented Japan to convey Japanese techniques as well as the spirit behind Japanese cuisine.

Mr. Yamamoto opened Tenku RyuGin in Hong Kong in 2012 and Shoun RyuGin in Taiwan in 2014. Skillfully blending traditional and innovative techniques, he has continued to pass on to the world Japan's richness through Japanese cuisine, and his restaurant is now one of the world's most noticed Japanese restaurants.

龍吟
RyuGin



Exterior view of the current RyuGin restaurant

Message from RyuGin Owner-Chef Seiji Yamamoto

Fifteen years have passed since the opening of RyuGin in Roppongi. I had been unknown until then, but was supported by many customers. I learned much and this fortunately enabled me to continue getting closer to my dream little by little each day. I'd like to use this opportunity to offer my warmest thanks for the past fifteen years.

Recently, I was extremely fortunate to be blessed with the opportunity of moving to a new stage in Hibiya. Hibiya is where the Imperial Palace is located and I have the impression of the city being concentrated with the richness of Japan from the aspect of history, arts and culture as it has some of Tokyo's finest hotels, theaters, movie theaters and more.

There is no better place in Tokyo as Hibiya for transmitting authenticity and I thought it would be an appropriate place to relocate the main outlet of RyuGin, considering my gratitude for this opportunity.

Even after moving to Hibiya, I will continue what I have been doing by going to the restaurant every day and making Japanese cuisine. I will express that joy to an extent even greater than now through my cooking and will convey the charms of Japanese cuisine from Hibiya.

While providing cuisine drawing out the superior qualities of ingredients, I will seek to find the essence of Japanese cuisine satisfying the spirit and sensation of "wa," a Japan that cannot be expressed in taste alone.

One more thing... We have tried to create a restaurant that is a place to spend time with greater comfort amid a uniquely Japanese space. We aim to create a restaurant that always responds to the question of what authenticity is, through seeing and feeling Japan's great traditional craftsmanship and ceramic tableware created by various artisans. We hope that guests visiting our main restaurant in Tokyo Midtown Hibiya can come into contact with the richness of Japan and charms of authenticity as we unveil a new world where they can experience tastes of a sensation honing all of the senses.



RyuGin Owner-Chef
Seiji Yamamoto

■Overview of New Main RyuGin Japanese Restaurant

Address: 7th Floor, Tokyo Midtown Hibiya, 1-1-2 Yurakucho, Chiyoda-ku, Tokyo

Opening Hours: 5:30 p.m. to 8:30 p.m. (latest entry)

Closed: Irregularly (please check the RyuGin website for details)

Website: <http://www.nihonryori-ryugin.com/>

Opening: Planned for July 2018

