

The Tokyo Station Hotel SDGs

Initiatives for Carbon Neutral Stay Applied to All Bookings to Achieve a Sustainable World

The Tokyo Station Hotel (Location: 1-9-1 Marunouchi, Chiyoda-ku, Tokyo), located in Tokyo Station Marunouchi Building, which is an important cultural property of Japan, is actively taking on challenges and action to combat global warming. The hotel virtually eliminates carbon dioxide (CO₂) emissions during your stay at hotel's cost, no matter from where you make a reservation, and this is an unprecedented initiative for full-service hotels in Japan. Hotel guests will be automatically contributing to environmental conservation by simply staying at The Tokyo Station Hotel. Moreover, the hotel introduces other initiatives such as to reduce the waste of food, contribute to community, diversity and energy conservation, and will continue to make further concrete efforts to aid a "sustainable world".



The Tokyo Station Hotel's Initiatives

CO₂ Zero STAY

The "CO₂ Zero STAY" carbon offset program, which has been applied to hotel direct bookings only since last June, calculates and visualizes the amount of CO₂ emissions generated by hotel stays. From this we have invested the equivalent amount of CO₂ emission approximately 88 tons in the energy-saving equipment, expansion of renewable energy, and forest conservation activities. The hotel will move forward to extend carbon offset to all bookings from April 2024. This is an unprecedented initiative in which the hotel bears the entire cost, rather than selling room packages that include the cost which guests pay. Hotel guests will be automatically contributing to global warming prevention simply by staying at The Tokyo Station Hotel.

Plastic Lid Horizontal Recycling

The plastic lids used for each dishes at the buffet breakfast in The Atrium are collected separately and recycled into the same product. 476 kg of plastic lids were collected from October 2022 to the end of February 2024 and recycled to be used as plastic lids again.

Adoption of "mado" glass, tableware made from discarded automobile window glass

Tumblers from the "mado" series, which are made from shattered window glass from old cars and transformed into glass tableware by Ryukyu glass artisans, will be installed in the guestroom powder rooms starting in April of 2024. *"mado" means windows in Japanese.

Adoption of additive-free Miyazaki Wagyu beef

The farm manages the production of safe, secure, and high-quality Wagyu cattle by providing a gentle environment for cattle and stress-free fattening through traditional natural rearing. We are promoting the sustainable Wagyu beef production by carrying on the recycling agriculture that has been cultivated by the Wagyu Beef Farm since their establishment. In support of this initiative, we have adopted it as a main dish upgrade option in our main dining room, Blanc Rouge.

For more details, please check the related press release: <https://bit.ly/499y6In> (Japanese only)

■Energy conservation and CO2 reduction

Item	Start Date	Content
CO2 ZERO STAY	Apr 2024	Contributing to renewable energy, forest protection, and energy conservation by carbon offsetting the equivalent amount of CO2 emissions generated during hotel stays. Applied to all reservation channels
CO2 ZERO MICE	2022	Supporting sustainable events by replacing the amount of CO2 emissions generated by electricity used for events and conferences with renewable energy
Introduction of BEMS	Oct 2012	Visualizing daily energy usage to optimize indoor environment and energy performance
Air Conditioning	2014	Reduced power consumption by changing the settings of air conditioner inverters, automatically controlling air conditioner on/off based on temperature and humidity and changing the opening of air conditioner outdoor air dampers
Energy Saving by LED	2014	Promoting the use of LED lighting bulbs and lessening the lighting usage in the backyard. 58% of lighting bulbs have been replaced with LEDs. Aim is for an adoption of 100% LEDs in all back offices, banquet rooms, and guest rooms by the end of FY2027. Existing LED lighting will be replaced with lower wattage lighting after 10 years of installation
Reduction of CO2 emission	2014	Specific greenhouse gas emission performance is being addressed with a reduction rate of 15.2% in 2022 compared to the base year of 2013

■Waste reduction, waste and water conservation measures for plastic products

Item	Start Date	Content
Reduction of Plastic litter	Jul 2022	Eco-Card (linen change-free card) and cleaning-in-progress cards were changed from plastic material to scrap wood material. Contributed to effective use of scrap wood
	Oct 2022	Plastic lids used for each dishes at the breakfast buffet in The Atrium are recycled into the same product
	Aug 2023	Separate in-room trash cans for combustible trash and recycling
	Mar 2024	Changed to ECO-marked toothbrushes containing 35% rice husks
Waste Management	Jan 2020	Adoption of thermal recycled slippers and body towels
	Dec 2022	Used soap bars recycling, 360kg collected by January 2024. Results equivalent to 81 sets of hygiene kits for refugee camps, etc
water-saving measures	2017	Adoption of water-saving bumpers after adjusting the water flow rate in the kitchen
	2020	Sequential replacement of guestroom toilets and washlets with water-saving models (to be completed by the end of FY2023)

■Food loss, local production for local consumption, and increased consumption of domestic products

Item	Start Date	Content
Food Loss Reduction	2012	Utilizing beef tallow for sauces and baking oil, and boiling broth for soups. Vegetable scraps are utilized for soups and broths
	2019	Reduction of waste through the use of pre-cut vegetables
	2020	Bread is now served in smaller sizes to suit the course, reducing waste by 99%
	Apr 2021	Developed "Rondelle" baked goods using rice bran, which is considered a waste product.
	Apr 2022	Introduction of mottECO (doggy box take-out program for leftover food)
	2022	Started measuring food waste emissions
Support for Sustainable Fisheries and Aquaculture	2018	Adoption of ASC (international certification system for aquaculture seafood) ingredients
	2023	Vegetables (including some unsold vegetables to be disposed of) shipped directly from the roadside station by JR bus from Chiba
	Oct 2023	Aomori scallops procured and served at restaurant
	Mar 2024	Adoption of Miyazaki Prefecture farmed sakura trout and salmon roe
Supporting Sustainable Farmers	2019	Adoption of vegetables (including some irregular vegetables) from contract farmers in Nagano
	Feb 2024	Adoption of additive-free Miyazaki Wagyu beef
	2015	Adoption of Tokyo Vegetable

Local Production for Local Consumption	2015	Actively employing food products from Tokyo partner companies
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■Adoption of environmentally friendly materials

Item	Start Date	Content
Utilization of Scrap Material	Dec 2015	Sales of Christmas charity ornaments and full donation to the forest conservation organization "More Trees"
	2021	Produced coasters using scraps of wood from the furniture manufacturing process. Utilizing them in Bar Oak
	Apr 2024	Glassware in the powder room of a guest room was changed from plastic to glass made from discarded automobile window glass

■Community Activities, Employment Promotion and Diversity

Item	Start Date	Content
Contribution to the Community	Jun 2018	Conducted special summer vacation lectures for universities in Chiyoda-ku and hospitality lectures at the Sakura Festival as part of the program
	Nov 2023	Participation in the cleaning project around Tokyo Station with the community every year
	2023	ESG education at management level
Employment	Oct 2016	Conducted hotel restaurant service training as an instructor at the Tokyo Metropolitan Central Johoku Vocational Skills Development Center for the Elderly
	May 2019	Employment of 4 new seniors (including 2 in their 50s) who received technical training at the Vocational Skills Development Center School for the Elderly
	Mar 2024	Hiring of 2 persons with disabilities and the development of their working environment
	Apr 2024 (Employment from 2012)	Hired 15 senior (4 employees rehired at retirement age + 11 part-time hires) and review of the system
Respect for values	2021	Seminars held to promote Muslim-friendly meals
	2023 (Supported from 2012)	Vegetarian and vegan menus available

■[Click here for](#) East Japan Hotels' SDGs Initiatives