

“The New Concept of Restaurant Blanc Rouge”, the Exquisite Marriage of Japanese Premium Flavors and Authentic French Cuisine

Menu dégustation " La nouvelle cuisine française à la japonaise"

The Tokyo Station Hotel, located in Tokyo Station Marunouchi Building in Tokyo, Chiyoda-ku, Marunouchi 1-9-1, will be renewing its menu concept at its primary dining location, Restaurant Blanc Rouge, beginning in April. This is a superb masterpiece where the chef personally selects premium ingredients from all over Japan for guest to enjoy the French cuisine. A gourmet feast consisting of thirteen courses will take you on a captivating culinary adventure.



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Restaurant Blanc Rouge has been serving authentic French food with a hint of Japanese flavor since it reopened in 2012. Blanc signifies "white" and Rouge represents "red," and as the names implies, expresses a variety of celebrations in Japan, including birthdays, anniversaries, and other happy occasions in life. For three decades, Chef Masahiro Ishihara, the Executive Chef at The Tokyo Station Hotel, has dedicated himself to the art of French cooking. He has been in charge of all in-house restaurants' culinary inventions since the relaunch. As a result of the most recent revision of Blanc Rouge's concept, Chef Ishihara will meticulously craft each dish while bringing the spirit of French cooking to new heights.

The new **Menu dégustation "La nouvelle cuisine française à la japonaise"** concept will launch in April. This new menu seeks to pinpoint the best ingredients, bring out their natural flavors subtly, and create innovative combinations. The chef personally travels across Japan to choose local, seasonal ingredients, which are subsequently cooked using traditional French methods. With over 20 ingredients, the menu offers a variety of flavors reflecting the changing seasons, presented in the style of a traditional Japanese cuisine with numerous



Wild red snapper [Misaki, Kanagawa] Foie gras [France]



Ise Lobster [Kochi or Chiba] Sea Urchin [Hokkaido] Joshu Beef [Gunma]

small dishes. In Addition to the beautiful presentations resembling works of art, guests are invited to experience surprises and moments of wonder.

The Menu de Printemps (Spring Menu) allows guests to delight in the arrival of spring with all their senses. Consisting of 13 courses, this menu offers a new sensory experience by blending the delights of surf and turf in eight dishes from the appetizer to the main course. The third dish features a delicacy where foie gras is marinated for three days in Saikyo miso and yuzu, then cooked sous-vide and rapidly chilled, shaved into a sherbet-like texture, and garnished with scattered flower petals for a visually stunning masterpiece. A mouthful of nuanced and subtle smells blend with salted cherry blossom-seasoned red snapper. As the seventh course, a whole Ise lobster is pan-seared to a crisp, while Joshu beef is thinly sliced and lightly simmered, resembling a French-style sukiyaki. A fine sea urchin is presented to harmonize the tastes of the steak and lobster. Feel free to coat the dish generously with a rich Sauce Américaine that has been thickened with the flavor of vegetables and the lobster heads. In addition to the main dish featuring Iwate beef loin, guests can choose from six different options, including the traditional Kobe beef and the highly regarded squab pigeon.

"Menu dégustation " La nouvelle cuisine française à la japonaise"

Duration: April 1, 2024 (MON) ~ May 31, 2024 (FRI)

Time: 11:30 ~ 15:00 (Last Order at 14:00) | 17:30 ~ 21:00 (Last Order at 20:00)

Location: Restaurant Blanc Rouge

Price: ¥20,000 per person

Menu:

- Chef's Special Starter
- Caviar osetra [Aquitaine, France] Kawamata gamecock [Date, Fukushima]
- Wild red snapper [Misaki, Kanagawa] Foie gras [France]
- Sakura trout [Hokkaido, Aomori or Miyazaki] Rokushaku Kurobuta Pork [Kagoshima]
- Clams [Kujukuri, Chiba] Mizugo Akadori Chicken [Sawara, Chiba]
- Today's Special [Kesenuma, Miyagi] Organic eggs [Yamanashi Prefecture] Organic vegetables [Nagano]
- Ise Lobster [Kochi or Chiba] Sea Urchin [Hokkaido] Joshu Beef [Gunma]
- Nutrient-Rich Soup (Dried Scallop, Donko Mushroom, Ise Lobster, Rokushaku Kurobuta Pork, Mizugo Akadori Chicken, Organic Vegetables)

- Iwate Beef Loin
 - or choose from the following options:
 - Additive-Free Miyazaki Beef Loin +¥15,000
 - Kobe Beef Loin +¥12,000
 - Sendai Beef Fillet [Kurihara] +¥8,000
 - Red Abalone [Chiba, Minamiboso Tateyama] +¥6,000
 - Squab Pigeon [France, Bresse] +¥4,000
 - Wine Lamb, Lamb Saddle [Hokkaido, Akashiri] +¥2,000

- Fromage [France]
- Avant-dessert: Strawberry [Tochigi], Yogurt [Chiba, Narita Yume Farm]
- Dessert: Matcha [Kyoto, Uji], Vanilla [Madagascar or Tahiti], Chocolate [France]
- Coffee, Tea
- Petit sweets

※For reservations and inquiries: [Official Website](#) | [Official Reservation Site](#) | 03-5220-0014 (Direct line 11:00-20:00)

※Images are for illustrative purposes only.

※Displayed prices include consumption tax and service charges.

※Please note that menu items are subject to change without prior notice due to reasons such as ingredient availability.



Executive Chef Masahiro Ishihara

Early exposure to a variety of local ingredients sparked his interest in cooking. He joined Hotel Metropolitan Edmont to start his culinary career as an apprentice to one of Japan's top chefs, Grand Chef Katsuhiko Nakamura. In 2007, he went to France to hone his culinary abilities at Michelin-starred restaurants after taking over as head chef of the hotel's French restaurant. Under Katsuhiko Nakamura's supervision, he took part in the 2008 G8 Hokkaido Toyako Summit dinner. After working as the head chef of the French restaurant at Hotel Metropolitan Edmont, Ishihara became the Executive Chef of The Tokyo Station Hotel in 2011 and is in charge of creating the menus and culinary concepts for all of the hotel's restaurants.

Since the reopening in 2012, Executive Chef Ishihara has remained dedicated to his philosophy in "delivering authenticity, sourcing ingredients from all over Japan, and pursuing flavors relentlessly." He values producers who provide regional specialties and ingredients and puts his best into every dish to deliver an experience where "smiles naturally overflow" by enjoying the cuisine.

About Restaurant Blanc Rouge

The primary dining area opened in 2012 as part of The Tokyo Station Hotel's renovation. The cuisine of Executive Chef Masahiro Ishihara actively integrates Japanese materials and delicacies with contemporary twists while maintaining French culinary traditions. The menu is rotated every two months to provide a seasonal experience, and tasting events are available for those who want to sample even more delectable treats. The room's enormous semi-circular windows and elegant white décor let visitors see trains as they pass through Tokyo Station from certain angles. There are three private rooms accessible for events including business entertainment and anniversaries. We offer around 1,200 wines selected by our sommelier, including domestic and international varieties.

