



Les Clefs d'Or Japan Key News



December 2015, Vol. 27

18th Anniversary Dinner

List of Concierge attendees:

- Ms. Masumi TAJIMA (Mandarin Oriental, Tokyo)*
- Ms. Akiko OKANISHI (Sapporo Grand Hotel)*
- Mr. Yasutoshi ABE (Mandarin Oriental, Tokyo)*
- Mr. Osamu HAMASAKI (Hotel Okura Tokyo)*
- Ms. Etsuko HIGASHIDE (The Capitol Hotel Tokyu)*
- Ms. Aiko IMAIZUMI (Grand Hyatt Tokyo)*
- Mr. Kazushi KAWAMURA (Palace Hotel Tokyo)*
- Ms. Shinobu MOMOI (ANA InterContinental Hotel Tokyo)*
- Mr. Philippe MULLER (Hotel Grand Pacific LE DAIBA)*
- Mr. Koji NOTAKE (Shangri-La Hotel Tokyo)*
- Ms. Miki SAITO (Shangri-La Hotel Tokyo)*
- Ms. Naoko SHIBATA (The Prince Sakura Tower Tokyo)*
- Ms. Akane TANAKA (The Peninsula Tokyo)*
- Ms. Naoko TSUGITA (Cerulean Tower Tokyo Hotel)*
- Mr. Naohiko WAKO (The Westin Sendai)*

List of Associative Companies attendees:

- Hitachi Jidosha Kotsu*
- Tokyo Notice Board*
- Fuji-Torii*
- Seryna*
- GODAK*
- Yoshida Metal Industries Co., Ltd.*
- Tokyo Pearl Co., Ltd.*
- Global Blue TFS Co., Ltd.*
- Suntory Liquors Ltd.*

By KOJI NOTAKE

On November 17, Les Clefs d'Or Japan celebrated its 18th anniversary with a dinner at the "SIGNATURE", a Michelin-starred restaurant at the Mandarin Oriental, Tokyo.



27 members including the international members and the associative companies attended the celebration. The dinner commenced with a speech by Ms. Masumi Tajima, the President



of Les Clefs d'Or Japan. Ms. Tajima expressed our gratitude to every individual and companies who supported us and led the UICH Les Clefs d'Or 9th Asian Congress to a success. Ms. Tajima and Les Clefs d'Or Japan promised continuing to build a

stronger relationship with all of you and move forward. The French Fine Dining SIGNATURE offered an array of authentic French dishes, subtly prepared with distinctive contemporary flair. Their beautifully presented delicious dishes were matched by the restaurant's stunning décor. Below are a selection of dishes from the menu:

-Hokkaido king crab leg in aspic, marinated salmon roe broccoli "mimosa"

-Roasted lamb with herbs de Provence, braised fennel Taggiasche black olive and chick pea "socca"

-Abinao 85% dark chocolate ice cream, tangy raspberry and Okinawan pepper meringue

In middle of the celebration, Mr. Tomoya Mori, the concierge at the Mandarin Oriental, Tokyo and a magician, gave us an excellent magic performance. The audiences were glued to his illusion.

The time passed by in a blink of an eye, the dinner closed with a speech by Ms. Tajima expressing our gratitude once again.

