

A restaurant where diners can enjoy American soul food

Old City Grill House Opens on August 1st

Shiba Park Hotel Co., Ltd. will open a new restaurant Old City Grill House on Monday, August 1st, 2016, starting with breakfast service. The Old City Grill House will be located in the Shiba Park Hotel 151, a new facility currently under construction, also opening on the same day.

The Old City Grill House will offer a "high quality steak restaurant feast for all five senses", serving "Tokyo Beef", a brand of Japanese black beef raised by designated producers within the city of Tokyo, as well as New England Clam Chowder from the Northeastern United States, Cajun cuisine and Fried Okra from the South, and other local dishes from various regions in the United States of America. Also, a variety of craft beers will be offered to pair with food choices.

At the Old City Grill House, diners will enjoy everything from authentic cooking to light meals and tea time choices. In addition, there will be takeout items such as Hot Dogs and Lobster Rolls. It is an all-day dining, not only for guests at the Shiba Park Hotel 151, but also for people who want to come just to enjoy great food.



Image of restaurant

*Old City
Grill House*

Logo of Old City Grill House

About Old City Grill House

A key element of the interior of the Old City Grill House is an early American style design based on the pioneer days.

A chic and relaxing, mature environment, with an open kitchen, using a full glass wall to give an expansive feel, provides a live performance style view of the cooking. At night, diners can enjoy a casual American-style evening at the bar counter, built with all natural materials. With the grill yard positioned to face the dining area through the glass-walled open kitchen, diners can delight in the culinary activity inside, while savoring the sight of their steak being prepared on the grill.

Features of the menu

In addition to the use of exclusive Tokyo Beef - a brand which rarely can be found on the market, on offer are a selection of craft beers that match perfectly together with the cuisine - including dishes from the Northeast, as well as soul food representing the home cooking of the South which has its roots in traditional African-American food.

Menu examples

■ Tokyo Beef Steak (Sirloin 400g / for 2 people) JPY 10,000

Tokyo beef is a brand of delicious Japanese black beef, only bred by seven designated producers within the city. Anticipating the Tokyo Olympics in 2020, it is a brand with ample topical value as well. This is A4 grade beef, highly exclusive, and limited to production in small quantities. Kept chilled in controlled conditions, the meat is served in the best possible condition for our guests.



■ New England Clam Chowder JPY 1,000

A milk-based soup using clams, this is local cuisine from New England in the American Northeast, a tradition with Boston's fishermen of French descent. Here, the chowder is prepared using only high quality milk and stock made from Japanese little neck clams, simmered with plenty of chopped organic vegetables, to provide a hearty soup-style meal.



■ Fried Okra JPY 700

This is soul food from the state of North Carolina, using okra - the favorite ingredient of Southerners, dipped in cornmeal batter and then deep fried. Deep frying removes the grassy aroma from okra, and this dish can be enjoyed with the casual pleasure of a snack.



■ Cajun Gumbo JPY 1,300

Cajun cuisine represents the state of Louisiana. This dish - similar to curry rice - is popular in the American South, prepared with soup flavored with ingredients like tomato and chili pepper, accompanied with rice. Here, this dish has been flavored to better match the tastes of Japanese diners.



■ Hot Dog JPY 700

The name originated from the way it resembled the German breed Dachshund dogs.

Here, this dish is prepared with exclusively selected bread rolls, high quality sausages produced in Hokkaido, selected organic vegetables, and garnished with ketchup, mustard, and baked cheddar cheese.



※All rates are subject to 10% service charge & tax

General Information on Old City Grill House

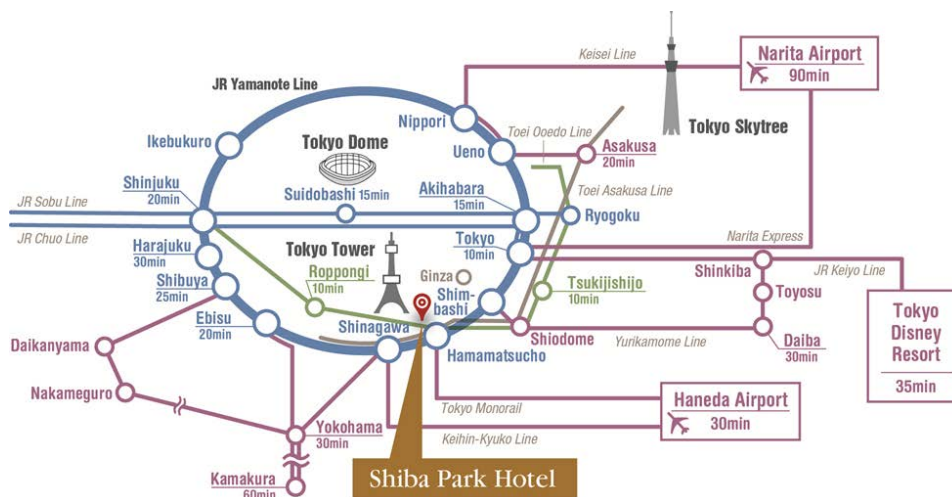
Name: Old City Grill House (Shiba Park Hotel 151 (1F))
Opening: August 1, 2016 from Breakfast Hours
Offered Cuisine: American regional cuisine
Seats: 60 seats + 6 counter seats (All Non-Smoking)
Operating Hours: Breakfast 6:45 a.m. ~ 10:00 a.m.
Tea Time / Light Meal 10:00 a.m. ~ 11:30 a.m. / 3:00 p.m. ~ 5:00 p.m.
Lunch 11:30 a.m. ~ 3:00 p.m.
Dinner 5:00 p.m. ~ 11:00 p.m.
Prices: Breakfast: Buffet JPY 2,100
Lunch: Lunch set JPY 1,600 ~
Dinner: A la carte example
Tokyo Beef Steak (Sirloin 400g / for 2 people) JPY 10,000
New England Clam Chowder JPY 1,000
※All rates are subject to 10% service charge & tax
Inquiries: TEL : +81 (0)3-3433-4141

General Information Shiba Park Hotel 151

Name: Shiba Park Hotel 151
Address: 1-5-10 Shiba Koen, Minato-ku, Tokyo 105-0011
Website: <http://www.hotel151.com/>
Inquiries: TEL : +81 (0)3-3433-4141 FAX : +81 (0)3-3433-4142
E-mail: newhotel@shibaparkhotel.com
No. of rooms: 70 rooms (from 2nd to 9th floors), All rooms are Non-smoking
Other facilities: Japanese Culture Salon SAKURA, Parking

Access Information:

- 8 minute walk from Hamamatsucho Station on the JR Line and Monorail
- 4 minute walk from Daimon Station on the subways: Toei Oedo Line / Toei Asakusa Line
- 2 minute walk from Onarimon Station on the subway: Toei Mita Line



For further press materials or photographs please contact below.
We will happily provide further materials:

Emi Sotome (Ms.) / Yuko Matsubara (Ms.)
Public Relations, Shiba Park Hotel
sotome@shibaparkhotel.com / matsubara@shibaparkhotel.com
TEL: +81 (0)3-3433-4141 FAX: +81 (0)3-3433-4142
