

**Shiba Park Hotel 151***Old City*  
*Grill House***Tokyo Beef Steak (Sirloin)****Price : JPY 10,000 (400g / for 2 people)****Date : Monday, August 1, 2016 ~****Time : 11 : 30a.m.~3 : 00p.m. (L.O. 2:30p.m.)****5 : 00p.m.~11 : 00p.m. (L.O. 10:00p.m.)**

Shiba Park Hotel Co., Ltd. opened the Steak restraint “Old City Grill House” at the Shiba Park Hotel 151 recently on August 1, 2016. The restaurant has begun to offer on their signature dish “Tokyo Beef Steak Sirloin” made using a true rarity: *Kuroge Wagyu* (Japanese Black Wagyu Beef) raised in Tokyo.

**The extraordinary experience of *Kuroge Wagyu* grilled right before your eyes**

This early-American style restaurant features an open kitchen right in the middle of the dining area to create a vivid and active ambiance atmosphere. From the grills facing guest tables, guests can see the chefs standing amidst the flames carefully preparing each individual grilled-to-order “Tokyo Beef” sirloin made with a type of *Kuroge Wagyu* very rarely found in the market.



## **Tokyo Brand Kuroge Wagyu "Tokyo Beef" Sirloin**

"Tokyo Beef" is produced at 7 farms in Western Tokyo that raises an extremely rare breed of *Kuroge* Black Japanese cattle, only allowing 60 head of cattle to be sold to market each year. They use no mechanization and raise the cattle in a low-stress environment - like how farms used to be - to produce excellent marbling with fine, beautiful quality. This *Kuroge Wagyu* features an excellent balance between lean meat and savory flavor which guests will surely enjoy.

## **About Old City Grill House**

The Old City Grill House is 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.

In addition, take-out items such as Hot Dogs and Lobster Rolls are available. 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.

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.

### **About Tokyo Beef Steak (Sirloin)**

Name: Old City Grill House  
(1F, Shiba Park Hotel 151)

Opening Date: August 1, 2016

Available Hours: Lunch 11:30 a.m. ~ 3:00 p.m.  
Dinner 5:00 p.m. ~ 11:00 p.m.

Price: JPY 10,000 (400g / for 2 people)  
※Rate is subject to 10% service charge & tax

Inquiries: TEL : +81 (0)3-3433-4141



## General Information Shiba Park Hotel 151

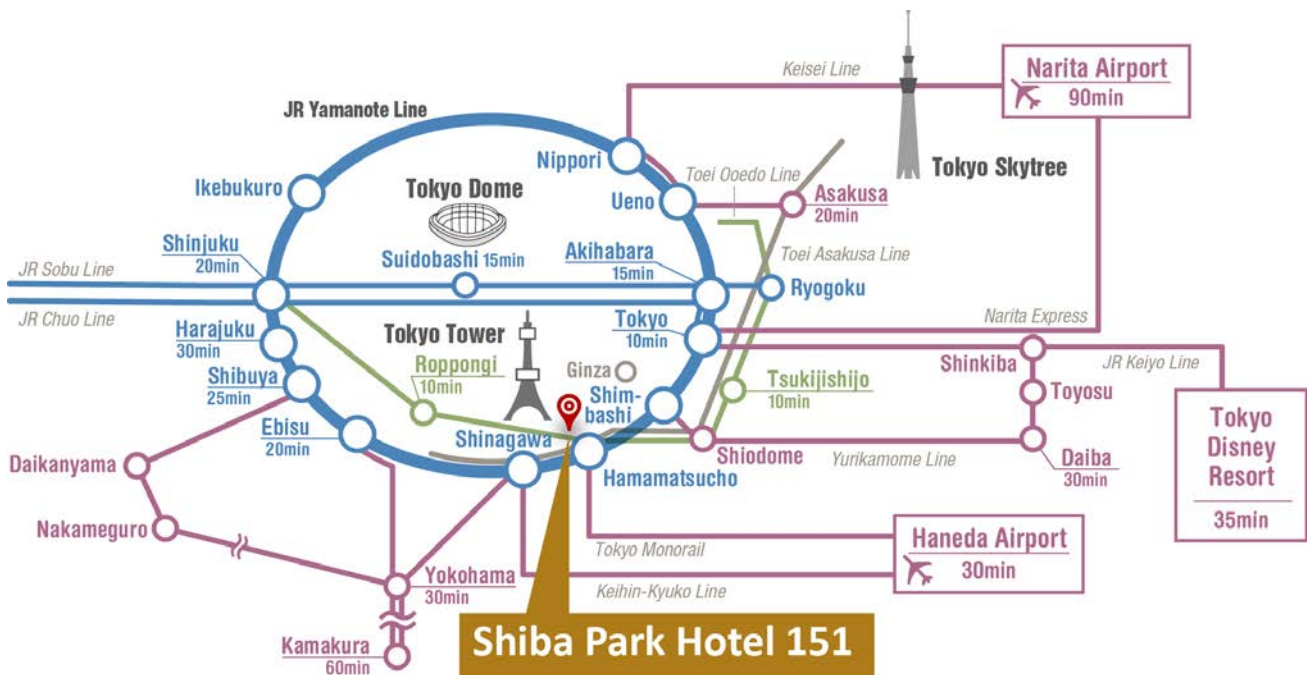
Name: Shiba Park Hotel 151  
Address: 1-5-10 Shiba Koen, Minato-ku, Tokyo 105-0011  
Website: <http://www.hotel151.com/>  
Inquiries: TEL : +81 (0)3-3433-4141 FAX : +81 (0)3-3433-4142  
E-mail: [reception151@shibaparkhotel.com](mailto:reception151@shibaparkhotel.com)  
No. of rooms: 70 rooms (from 2nd 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:

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

---