

Selectable Benefit Available Exclusively to 2020 ANA Diamond Service Members

Fine Dining Restaurant Benefit

Enjoy a meal for two at one of around 50 carefully selected Michelin-starred and similar fine dining restaurants in Japan and around the world.

You'll find the finest haute cuisine the world has to offer, served with attention and panache in a delightful ambience.

How to use

①Select a restaurant. ②Make a reservation at the restaurant. ③Give the restaurant voucher to the restaurant when you go there to dine.

For restaurants located in Japan, please confirm the information below and make the reservation on your own.

When making the reservation, please indicate that you are using the Diamond Service Fine Dining Restaurant Benefit.

For restaurant outside Japan, TimeLabo, Inc. will make the reservation on your behalf.

- * The management of this benefit is entrusted to TimeLabo, Inc.

Notes

Service

- * When you make your reservation, you may be asked to provide certain necessary information, such as your name and telephone number and the expiration date of your voucher.
- * Changes and cancellation of reservations for the service are subject to the terms of the cancellation policy of the service provider. TimeLabo, Inc. accepts no responsibility whatsoever with regard to payment of any cancellation or other charges that may apply when you change or cancel a reservation. Vouchers may not be used in lieu of payment of cancellation or reservation fees or similar fees.
- * Please note that details of the service providers and the service are subject to change within the validity period of the voucher you hold.
- * Responsibility for the service provided is borne entirely by the restaurant in question. TimeLabo, Inc. cannot accept any responsibility regarding service provision.

Vouchers

- * Each voucher is valid for one dining experience at a restaurant that can be selected through the Diamond Service Fine Dining Restaurant Benefit.
 - * **Each voucher is valid from April 1, 2020 to March 31, 2021.**
 - * Vouchers are not valid for fees for additional services not included in the TimeLabo, Inc. service or for transportation expenses to and from the location where the service is provided.
 - * **Please present the voucher to the service provider on the date of reservation. The service may be provided after the service provider has verified the validity of the voucher.**
- Copies of vouchers are not valid for provision of the service.
- * Vouchers cannot be exchanged for cash. Vouchers that are not used or are lost or stolen will not be replaced or reimbursed.

Other

- * The information is accurate as of the time of writing (November 2019). Please note that restaurant business hours and menus are subject to change. Please note that there may be cases in which vouchers cannot be used for periods when special Christmas and year-end/New Year holiday menus are offered. There may also be cases in which customers may be responsible for amounts beyond what the vouchers cover. Furthermore, in addition to regular closure dates and blackout dates, there may be other days on which vouchers may not be used depending on the restaurant. Please contact the relevant restaurant for details.
- * Photographs are provided for illustrative purposes only. Actual items and appearances may differ.
- * At some restaurants, drinks may not be included in the special menu.

Inquiries/Booking agent (only for restaurants outside Japan)

TimeLabo, Inc.

03-6277-1760 <toll/from a mobile phone>

+81-(0)3-6277-1760 <toll/from outside Japan>

Business hours (JST): Weekdays 09:00-17:00 (not available on weekends or national holidays, or during the Golden Week, company summer holiday, or year-end/New Year holiday periods)

e-mail anadia-rsv@time-laboratory.com

Select a restaurant

2020 Fine Dining Restaurant Benefit Selectable Restaurants

● JAPAN

Hokkaido

Restaurant Molière
URL : https://sapporo-moliere.com/
Lunch / Dinner
When Alain Chapel, often called “the Leonardo of the kitchen”, visited Molière, he lavished it with rare praise: “Ceci, c’est la cuisine française!” (“This is what a French kitchen is!”) The restaurant makes abundant use of Hokkaido ingredients and rushes items to the table as soon as they're ready, so diners don't miss a second of the delicious flavors.
Menu Lunch or Dinner (6 courses) A glass of drink from any of these, champagne, wine and beverages Amuse bouche 2 Hors d'oeuvres Fish Meat Dessert Coffee, Tea or Herb tea

L' AUBERGE DE L' ILL SAPORO
URL : https://www.hiramatsurestaurant.jp/aubergedelill-sapporo/
Dinner
A symbol of the gastronomic culture of Alsace in France, “L' AUBERGE DE ' ILL “. Around 1880, a small restaurant on the banks of the Illhaeusern village on the banks of ILL River has been inherited beyond the time of over 100 years. The highest cuisine and the friendly hospitality of the Haeberlin family have fascinated the gastronomists from all over the world and since then they shone three star in 1967, they have kept their stars for more than half a century. It is “L' AUBERGE DE L' ILL SAPORO“ which was born in 2014 as its Sapporo store. Next to the green Maruyama Park, please have a happy time at a house restaurant that imagined architecture in the northeastern part of France.
Menu Dinner Course

Today's starter of a bite

Scallops with seasonal salad

Fish with white wine's source

Beaf of Hokkaido with Truffle source

Pre dessert

dessert

Mignardises

Coffee

Tokyo

KAISEKI TUSJITOME
URL : http://www.tsujitome.com/
Lunch
It is the beginning of Tsujitome that Tomejiro Tsuji received hands from the family of Urasenke and set up a store in Kyoto. It is a prestigious kaiseki cuisine, which is allowed to enter and leave from the tea ceremony Urasenke. Through the three generations from the Meiji period, the technique to derive its deep taste has been handed over to the owner chef Yoshikazu Tsujitome.
Menu Lunch Tea Kaiseki Cuisine Course

Tour d'Argent Tokyo
URL : http://www.tourdargent.jp/
Lunch／Dinner
Paris headquarters has nurtured the history and tradition of French cuisine for about 400 years as a gastronomic palace where kings and aristocracy from around the world gather. Tour d' Argent Tokyo, loved as the only branch, will deliver a variety of luxury gems. Enjoy the essence of French cuisine by executive chef Renault Aussier, who received the M.O.F (Meilleur Ouvrier de France).
Menu Lunch or Dinner Six Course Menu A glass of Champagne Appetizer Fish Soup Main dish (Duck or other meat) Dessert Petit four Coffee or Tea *Dress code: Elegant casual; jacket required for gentlemen

*Guests must be 16 years or older.

*Beverages are not included.

REIKASAI GINZA

URL : <http://www.reikasai.jp/>

Lunch／Dinner

It is a rare restaurant that heritages the court cuisine of China Qing Dynasty today, with the founder of Rai Zucha who was a high-level bureaucrat in the Empress Dowager Cixi Age. Many dishes offered to the Emperor and the Empress Dowager every day are longevity foods that have the power to gently and personally beautify the body from the idea of the same source of medicine and cuisine without using any food additives. While seemingly simple, attentive preparation and skillful handling of a kitchen knife, and flavors respecting Gomi are glowing, each dish is tasty and you can experience a truly luxurious gastronomy.

Menu

Lunch or Dinner

Special Menu for ANA Diamond members

Carefully selected Chinese tea

15 sorts of Appetizer

3 Main dishes (including the abalone boiled with milk beloved by emperors of successive generations)

Soup with collagen

Dessert

LA TABLE de Joël Robuchon

URL : <https://www.robuchon.jp/>

Dinner

At LA TABLE de Joël Robuchon, guests can enjoy Robuchon French cuisine in casual style, with meals available prix fixe as well as à la carte. Lovingly prepared with first-class technique, each dish is an artful combination of refinement and flair. Relax and enjoy the best of modern French dining in comfortable surroundings.

Menu

Dinner (6 courses) Amuse bouche Hors d'oeuvre (cold) Soup Fish dish Meat dish Dessert Coffee Glass of champagne (one per person)

Restaurant Tateru Yoshino Ginza
URL : http://www.tateruyoshino.com/
Dinner
Chef Tateru Yoshino's passion for French cuisine led him to France. During his time there, he opened Stella Maris in Paris and held the dual position of owner and head chef at the restaurant for 16 years. Indulge yourself with Tateru Yoshino's gourmet creations to savor the flavors that tantalized French taste buds.
Menu Dinner (8 courses) + A glass of champagne 2 Amuse bouche Hors d'oeuvres Fish/Main Course Avant dessert Grand dessert Petit four/Coffee

EdiTion Koji Shimomura
URL : http://www.koji-shimomura.jp/
Lunch／Dinner
In order to bring out the original deliciousness of the ingredients, there are many original

dishes full of originality that are light and elegant without relying on excessive oil. Vegan dishes are available.

Menu

Lunch or Dinner (8 courses)

Amuse bouche

2 Hors d'oeuvres

Fish/Meat

2 Desserts/Mignardise

Coffee

PACHON

URL : <http://www.pachon.co.jp>

Lunch / Dinner

This old-school French restaurant is the brainchild of André Pachon, a renowned chef who is decorated as a Knight of France's Legion of Honour. Enjoy a wonderful time with superb food in a relaxing atmosphere.

Menu

Lunch or Dinner (6 courses)

Amuse bouche

Hors d'oeuvres

Fish/Main Course

Dessert/Petit four

Coffee or tea

Maison Paul Bocuse

URL : <https://www.hiramatsurestaurant.jp/paulbocuse-maison/>

Dinner

Maison Paul Bocuse is the main restaurant in Japan of "Paul Bocuse", the world's best restaurant that continues to shine in Michelin three stars since 1965 in Lyon, France. It is the only restaurant in the world to offer the specialty of Mr. Paul Bocuse, the chef of the century. Inside the restaurant, we have two dining rooms, a salon, a private room, a bar and a lounge. Art Nouveau style interior makes warmth feel in the formality as well. Please

enjoy the world of gorgeous gastronomy inherited from "Paul Bocuse" in France.
Menu ANA members' special dinner Five Course Menu including the Paul Bocuse's most famous specialty Amuse Bouche "Black truffle soup V.G.E. / Dish created for the Élysée in 1975, Paul Bocuse's specialty" Fish dish Meat dish Dessert trolley Coffee

LUGDUNUM Bouchon Lyonnais
URL : http://www.lyondelyon.com/
Lunch / Dinner
This restaurant is located near the Bishamonten (Zenkokuji) Temple in the Kagurazaka area. The elaborate interior creates an atmosphere of Lyon in France. The single most important essence of Lyonese cuisine is to use the best ingredients. Spend a memorable moment in this new type of elegant bouchon.
Menu Lunch or Dinner (7 courses) A glass of champagne Cold hors d'oeuvre Warm hors d'oeuvre Main dish (fish) Main dish (meat) Cheese/Dessert Coffee or Tea Four glasses of wine that match the dishes served

ESQUISSE

URL : https://www.esquissetokyo.com/
Lunch／Dinner
ESqUISSE opened in June 2012 and has been receiving 2 stars rating from Michelin Guide Tokyo since 2012. ESqUISSE means drawing and represents free sensibility without restrictions. The chef from South France, Lionel BECCA lives in Japan for 10 years. Rooted in French cuisine tradition and technology, his cuisine accentuated with citrus or herbs incorporating Japanese ingredients is simple and creative. Please enjoy it in a relaxing space like feeling French nature, wind, sunlight while staying in Ginza.
Menu Lunch or Dinner Course Menu

Les Saisons Imperial Hotel Tokyo
URL : https://www.imperialhotel.co.jp/j/tokyo/restaurant/les_saisons/
Lunch／Dinner
<p>Voisin's cuisine is crafted from painstakingly selected ingredients, respectful of tradition yet always with a delightful twist. The result is a culinary voyage of never-ending surprises and discoveries.</p> <p>Please enjoy it yourself slowly in the restaurant with a sophisticated modern atmosphere that you can feel only in the main dining in a hotel.</p>
Menu Lunch or Dinner (4 courses) Hors d'oeuvres Fish Meat Dessert Coffee or Tea *We will present the complimentary coupon you can use next time. (Validity of 6 months) *Dress code for men to wear jackets.

Children are allowed from 10 years old.

Jushu

URL : nothing

Dinner

The cuisine here is dressed to impress, grandly presented and beautifully refined. Jushu made its reputation on its dishes of vegetables and seafood in season, accompanied by dashijiru (a broth of fish and kelp).
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Menu

Dinner (9 - 10 courses)

* Seasonal

Ginza Okuda

URL : http://www.ginzaokuda.com/
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Lunch

Ginza Okuda is a Japanese restaurant standing quietly on Ginza Namiki Street. We will welcome you with the cuisine by the owner chef Toru Okuda using carefully selected seasonal ingredients and heart-warming service.
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Menu

Lunch Course Menu

Kondo

URL : nothing

Lunch／Dinner

Kondo has overturned the received wisdom about this iconic dish, taking it in radically new directions. Each of these creations takes the humble tempura into new and unexpected
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territory.
Menu Lunch or Dinner Hors d'oeuvres Tempuras Dessert

Sushi Kanesaka
URL : http://www.sushi-kanesaka.com
Lunch
Within the traditional, crisp, luxurious interior of Sushi Kanesaka, there is a strong desire to create sushi with a perfect balance, with every bite providing customers with a superior taste experience. Sit at the counter seats and watch the chefs display their craft to their valued customers.
Menu Lunch course Root vegetables Seaweed Nigiri sushi of chef's choice Miso soup

BVLGARI II Ristorante Luca Fantin
URL : https://www.bulgarihotels.com/ja_JP/tokyo-osaka-restaurants/tokyo/il-ristorante
Dinner
Il Ristorante –The executive chef, Luca Fantin offers a contemporary interpretation of the Italian culinary tradition, in a sophisticated and at the same time informal atmosphere - a temple of fine cuisine that privileges the use of quality seasonal ingredients mostly local, refined cooking techniques and artful creativity. The experience, innovation and elegance

of service are combined with aesthetically harmonious colours and volumes. Il Ristorante has been awarded one star by the prestigious Michelin guide for Tokyo since 2011.

Menu

Five Course Dinner Menu Aperitif

Sweets with mineral water

Coffee or Tea

Gift BVLGARI Chocolate Gems

*The menu changes from season to season.

MASA'S KITCHEN

URL : <https://www.masas-kitchen.com/>

Lunch / Dinner

While making full use of traditional Chinese know-how, this restaurant has set defies out of the boundaries as a stance. The kitchen, with its live and beautiful drawer to maximize the flavor of seasonal ingredients, each dish offers a cuisine of unique flavor and delicacy.

Menu

Chef's selection Seven Course Menu with a toast drink

Eight Course Menu

AROMA FRESKA

URL : <http://www.aromafresca-afsa.com/>

Dinner

For almost two decades (restaurant opened in 1998), our taste buds have been "there is the smell of a fresh coolness" , chef cultivates his passion for traditional and spontaneous italian cuisine, inspired by the freshness of seasonal market products at Aroma Fresca.

Menu

Eleven Course Dinner Menu

BON CHEMIN
URL : http://www.bonchemin.com/
Dinner
The restaurant is a bit located in an inconvenient place from the station, that it is true but definitely an address to enjoy authentic French cuisine. A pure gateway in a quiet residential area.
Menu Chef's Choice Dinner Menu Wine Pairing

Shojiryori Daigo
URL : http://www.atago-daigo.jp/
Lunch／Dinner
Nestled at the foot of Atagoyama, quietness and relax moment to escape the hustle of the city, this restaurant is a true invitation to a cuisine both inventive and tasty. Purchased on daily basis from Tsukiji fish market or fruit or vegetable market, a wide range of products to be enjoyed and specific focus on vegetarian as Chef menu is continually renewed according to the seasons.
Menu Lunch or Dinner Special menu for ANA Diamond members with seasonal brand vegetables

RISTORANTE HONDA
URL : http://ristorantehonda.jp/
Lunch／Dinner

The cuisine of Chef Honda is often described as “Japanese cuisine”. Although cooking techniques and basics are faithful to Italian, they use plenty of Japanese ingredients, respect the “seasonal” and “individuality” of the ingredients themselves, and try to enhance the ingredients, not the taste. They thank the rich nature and the producers from the bottom of their heart, make the best use of the flavor, aroma, texture, and color of the ingredients, and make the arrangements that allow you to enjoy the look of each item. I want you to feel it with your five senses. Forget about the hustle and bustle of the city and enjoy your meal without struggling.

Menu

Chef’s original eight Course Menu using plenty of seasonal ingredients

Amuse

Cold appetizer

Hot appetizer

2 types of pasta

Main dish

2 types of Dolce

Restaurant Ryuzu

URL : <http://restaurant-ryuzu.com/>

Lunch／Dinner

Ryuzu serves French cuisine that allows you to feel the four seasons of Japan with Japanese ingredients that fit to each of the season. Chef Iizuka's creed is to cherish the ingredients and express the taste of the ingredients purely and simply. It is a calm and chic interior restaurant that is a street way from bustle of Roppongi. Private rooms, dining rooms and counters are available according to your situation.

Menu

Four-Course Lunch or Dinner Menu

Appetizer

Fish dish

Meat dish

Dessert

* There is no strict dress code, but we do not accept extremely casual clothes for men such as shorts and sandals.

Hokuriku / Kansai / Chubu

Ristorante L' Orcestrata

URL : <https://www.hiramatsurestaurant.jp/orcestrata/>

Lunch／Dinner

Historic Nara Park opened in 1898. "Ristorante Orcestrata" is located in the outstanding location on the 1st floor of "Nara Kasuga International Forum I・RA・KA" in the center of the park. Sticking to the seasonal ingredients that can be gathered at local Nara, we will deliver Italian cuisine originating from Nara, which we can taste only here. You can enjoy the seasonal ingredients while watching the wonderful view of the garden spreading in front of you. Like the beautiful harmony of the orchestra, enjoy the comfortable moments of cooking, wine and service weaving.

Menu Special Menu with the specialties of Orchestrata Amuse Starter1: Foie Gras Starter2: Lobster Pasta: Pasta of the season Fish: Fresh fish In the best cooking method Meat: Roasted Kuroge Wagyu Beef Dessert of a bite: Seasonal dessert of the Chef Paticier Peitts fours
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Gion Maruyama
URL : http://gionmaruyama.com/gionmaruyama.html
Lunch
A restaurant located in the colorful Gion district. Inside the Sukiya (teahouse) style building is a dignified yet comfortable space. Enjoy Kyoto-style cuisine in this prestigious yet friendly restaurant.
Menu Eleven Course Lunch Menu with an aperitif

Adhoc
URL : http://adhoc2014.jp/
Dinner
This spacious restaurant boasts a modern take on an antique interior, and offers its customers the opportunity to experience modern French cuisine. Showcasing the flavor of seasonal ingredients at their very best, the dishes draw upon aroma, temperature, and color to stimulate the senses.
Menu Twelve Course Lunch Menu with an aperitif

Masuda

URL : <https://hitosara.com/0004012530/>

Dinner

Casual, authentic Japanese cuisine for all tastes.

Come to Masuda and find a secluded, Japanese-style space in the hustle and bustle of the big city. Experience the simple-yet-deep flavor of dishes that showcase the true flavors of the carefully selected seasonal ingredients used in their creation.

Menu

Seven Course Dinner Menu

Komago

URL : <http://www.komago-jp.com/>

Lunch／Dinner

Nestled in a quiet residential area, the restaurant operates out of a traditional style of residence usually associated with Japanese tea ceremony. Customers can savor a sumptuous range of dishes featuring carefully selected seasonal ingredients in a relaxed yet elegant atmosphere.

Menu

Lunch or Dinner Course Menu

Nihonryori Yamazaki

URL : <http://www.yamazaki-toyama.co.jp/>

Lunch

In the region of Toyama, in the beauty and tasty heart of Etchu, which shelters the food quality and culture of regional cuisine, the menu of this restaurant is deliciously based on this region and dedicated to all senses of it.

Menu

8 Course Kaiseki Lunch Menu

Either a glass liquor or a non-alcohol included.

* Contents vary depending on the season.

Ryotei SuginoiHonami

URL : <http://kanazawa-suginoi.co.jp/>

Lunch／Dinner

Cuisine, architecture, gardens, pottery, feel free to enjoy the five senses of Japanese luxury is the style of Suginoi. The breathtaking of this location is not the only charm as just like the place itself, the menu is nice.

Menu

Lunch or Dinner

Seven Course Kaga-Kaiseki Menu Kuzukiri

Maison de Taka Ashiya

URL : <http://maisondetaka.jp/>

Lunch／Dinner

Spacious mansion restaurant in Ashiya. The delicate sensibility of French cuisine using the local terroir, expressed by the Japanese sensibility, expresses the view of Takayama chef's world who has been recognized for his ability in the world. Enjoy a variety of discerning tableware and art-like dishes in a spacious mansion overlooking the garden amidst a gentle light surrounded by greenery.

Menu

Lunch or Dinner Ten Course Menu

A greeting plate from the chef

Amuse

First hors d'oeuvre

Second hors d'oeuvre

Fish dish

Meat dish

Small dessert

Dessert
Coffee or tea
Tea confectionery

P greco
URL : https://www.pgreco.jp/
Dinner
P greco has a good reputation for seasonal seafood cuisines as it focuses on simply bringing out goodness of the fine ingredients. It has live fish stocks and uses techniques such as Shinkeijime, cutting nerve to keep fish meat fresh and delicious. It makes the foods reminiscent of Japanese cuisine. However, combining techniques and unique ways of use of ingredients obtained by chef's 8 years of experience in North Italy, Italian cooking techniques are applied to each and every dishes.
Menu Six-course Dinner Menu Appetizer Pasta dish Main dish Dessert Tea or coffee Sweet

La Grande Table de KITAMURA
URL : https://french-kitamura.jp/
Lunch／Dinner
A quaint restaurant in the cityscape preservation district of Nagoya City. The menu is tailored for each customer on that day, with seasonal ingredients that are received daily, mainly from Tokai regions such as the local Aichi, Gifu, and Mie.
Menu Luuch or Dinner Course Menu

Amuse-bouche
Two appetizers
Shrimp dish
Fish dish
Meat dish
Two deserts
Sweets
Coffee

Le Jardin Gourmand
URL : http://jardin1990.com/
Lunch／Dinner
Offering modern cuisine based on classics made with vegetables and herbs from home gardens and ingredients sourced directly from local producers. Many customers look forward to spring asparagus, summer red sea urchins, natural eels, autumn matsutake mushrooms, and winter oysters. There is also a wealth of precious wines that have matured.
Menu Lunch or Dinner Seven Course Menu 4 glasses of wine for each person

Kyushu

Teppannyaki Nakano
URL : https://nakano.hp.gogo.jp/pc/
Dinner
A totally new type of teppanyaki restaurant which also incorporates the delicate traditional multi-course kaiseki style. The restaurant is also unique in the way they do teppanyaki, or grill on an iron plate, with the use of oil being minimized to make every dish light and pleasant. Fish and Kuroge (black haired) Wagyu beef are grilled using Nakano's unique

techniques so that they are served at their best. Spend a relaxing and luxurious time in the restaurant overlooking the breathtaking night view of Fukuoka.

Menu

Dinner (9 courses)

Sakizuke (appetizer)

Hors d'oeuvre

Foie gras

Brittany lobster

Grilled vegetables

Wagyu beef fillet

Rice dish

Dessert

Coffee

* The menu may change depending on the season.

Raisin d'Or

URL : <http://www.raisindor.jp/>

Dinner

The restaurant's chef, Naoki Kajisa, prepares authentic French dishes based on ingredients carefully selected from various places in Kyushu, a great treasure trove of delicious food. He also uses plenty of local seasonal vegetables in his dishes. In the elegant restaurant, there is also a bar so customers can spend some special time away from their everyday life. Raisin d'Or is a small "grande maison".

Menu

Dinner (10 courses)

Amuse-bouche

Hors d'oeuvre 1

Hors d'oeuvre 2

Hors d'oeuvre 3

Soup/Fish dish

Meat dish/Dessert

Sweets for tea/coffee

Coffee or Herb tea

<u>Kikusaikou</u>

URL : https://www.shiragiku.co.jp/restaurants/kikusaikou.html
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Lunch／Dinner

<p>The appearance of pure Japanese style of Sukiya making, the sound of quiet flowing streams We will express the neat taste of Japanese cuisine with delicate sensibility and art of craftsmanship. We will taste Japanese cuisine in a fully private room of Sukiya making importance to privacy. The names of the nine rooms are named from Genji Kanonogi which is also a traditional Japanese pattern such as "Hatsune" "Butterfly".The cuisine is a full course of seasonal fragrant Japanese sum that cherishes the fundamentals of Japanese cuisine of five colors, five tastes and five methods, arriving from the market every day centering on the ingredients of local produce local consumption. Please enjoy "Encounters of the seasons encountered with chrysanthemums" to stimulate the senses.</p>
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Menu

Lunch or Dinner

Kaiseki Kikusai Course Menu Kuzukiri

appetizer

Deep-Fries

Soup-type Appetizer

Raw Fish Slice Plate

Grilled Dish

Cooked Dish

Rice

Desserts

Jinrokuzushi
URL : nothing
Dinner
Jinrokuzushi is founded 45 years ago in Kurume, south of Fukuoka, where it has been a long-time entertaining and has built a unique Sushi culture. You will enjoy a new and fun “Sushi” that has evolved and fused constantly. The restaurant has been renovated 5 years ago, especially sticking to the height of the counter. Enjoy the art of Sushi at the counter made of 200-years-old Ginkgo.
Menu Chef's Menu

● U.S.A.

For inquiries or reservations for restaurants outside Japan, please use the following contact information: [TimeLabo, Inc.] +81-(0)3-6277-1760 (Toll) / e-mail anadia-rsv@time-laboratory.com Business hours (JST): Weekdays 09:00-17:00 (not available on weekends or national holidays, or during the Golden Week, company summer holiday, or year-end/New Year holiday periods)
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The Modern
URL : https://www.themodernnyc.com/
Lunch
The Modern, overlooking MoMA's Abby Aldrich Rockefeller Sculpture Garden, features Chef Abram Bissell's refined, contemporary cooking in a beautifully bright and airy setting. The Modern holds two Michelin stars, a Three Star review in the New York Times, four James Beard Awards, and the Grand Award from Wine Spectator.
Menu

Three course Prix Fixe Lunch Menu

Campton Place
URL : http://www.camptonplacesf.com/
Dinner
Chef Sri's sophisticated style of Cal-Indian cuisine combines French classical cooking techniques with local, seasonal ingredients and global flavors, particularly those from South Asia. Executive Chef Srijith's cuisine creates an unparalleled fine dining experience.
Menu 4-course Dinner menu and a bottle of water * Available only for from Sunday to Thursday

Arancino at The Kahala

URL : <https://www.arancino.com/>

Lunch / Dinner

Arancino at The Kahala showcases a modern take on classic Italian dishes made with fine ingredients imported from Italy combined with local products from land and sea. Discover and experience the culinary creations of Italy through Executive Chef Daisuke Hamamoto. In addition, an extensive wine list designed by Shinya Tasaki will feature different premium wines from Italy and Pacific Rim countries around Hawaii.

Menu

ANA Special Seven-Course Dinner

Sparkling wine to Toast

House made pan

Amuse

Bagna Cauda

Appetizer (Seasonal Arancini)

Main dish (Lombata alla Rossini or Astice al Forno)

Pasta (Tagliolini ai Ricci di Mare)

Desert (Tiramisu)

Coffee

The Signature Prime Steak & Seafood

URL : <https://signatureprimesteak.com/>

Dinner

The Signature Prime Steak & Seafood is located on the edge of Waikiki, atop the Ala Moana Hotel on the 36th floor, is known for memorable evenings. Whether savoring a signature cocktail or a perfectly aged prime grade steak, we promise an unforgettable experience. Upon arriving from the red carpet entrance of the exclusive elevator on Ala Moana Hotel's top floor, each guest will be enthralled by crystal chandeliers and live music played on The Signature's white grand piano. The ambiance turns any of the three private

dining rooms to accommodate parties as intimate as 6 guests to a grand scale event for 45 guests, into a notable event. We welcome you to take on the Signature experience.

Menu

ANA Diamond Menu

Five-Course Super Deluxe Dinner

Two glasses of champagne

Seafood Tower (Lobster, Jumbo shrimp, oysters, ahi sashimi)

Soup / Salad

Steak / Seafood

Dessert

Coffee / tea

* Dress code is smart casual: no beach shorts, flip flops, tank tops, hats/caps

● EUROPE

United Kingdom

Helene Darroze at The Connaught

URL : <https://www.the-connaught.co.uk/restaurants-bars/helene-darroze-at-the-connaught/>

Lunch

From personally tailored menus to the artfully designed dining room, the newly re-opened Hélène Darroze at The Connaught is an elegant expression of craft. In our two Michelin-star restaurant, each dish is grounded in seasonal produce sourced from the farmers, makers and growers carefully chosen by Hélène. And every menu is a reflection of your personal tastes, as our chefs transform your selected ingredients into original works of culinary art.

Menu

A glass of champagne on arrival

Three-course menu, with 2 matching wines, water, infusion/ coffee

A sharing cheese plate

Netherlands

Yamazato Restaurant

URL : <https://www.okura.nl/dine-and-drink/yamazato-restaurant/>

Dinner

Yamazato Restaurant serves the authentic Japanese Kaiseki cuisine. The cuisine differentiates itself by focusing on the purity of traditional Japanese ingredients rather than using stronger flavours. The style is minimalistic and balance is sought after in everything. Not only in taste, but also in texture, appearance and the colours of the products. The restaurant radiates a classical, serene atmosphere, which gives you an instant feeling of being in Japan. The typically Japanese ambiance at Yamazato is further enhanced by the service. The exquisite hospitality provided by Kimono-clad waitresses and the view of the Japanese garden complement the authentic cuisine. The authentic Japanese Yamazato Restaurant is awarded a Michelin star in 2002.

Menu

Hana Kaiseki

*For your birthday occasion, a special dessert plate can be accommodated.

France

LE TAILLEVENT

URL : <https://taillevent.com/>

Lunch

The name of Taillevent is a legend in its own right, taking its name from Taillevent the famous 14th century chef, and acknowledged as the founding father of French gastronomy. Le Taillevent is one of the great establishments in this French gastronomic tradition. Its reputation is built on a record of using only the freshest products available, cooked to perfection and seasoned with exquisite flavors by chefs known for their experience and gastronomic excellence.

Menu

3 courses menu

2 glasses of wine, water and coffee

Belgium

COMME CHEZ SOI
URL : https://www.commechezsoi.be/fr-fr/
Lunch
<p>Located in an elegant Brussels town-house, the restaurant integrates a subtle mix of charm and character.</p> <p>On arrival, Laurence Wynants welcomes you in a beautiful art nouveau decor, in the style of Victor Horta. A magnificent stained glass window provides luminosity for the restaurant whilst at the end of the room, a bay window provides you a view of the bustling activity taking place in the kitchen. Gourmets will have the leisure to appreciate sophisticated haute cuisine, with a touch of exoticism and creativity in this warm welcoming setting.</p>
Menu
Lunch course menu

- ASIA

Hong Kong

L'Atelier de Joël Robuchon Hong Kong
URL : http://www.robuchon.hk/
Lunch / Dinner
Awarded three Michelin stars for eight consecutive years by the MICHELIN Guide Hong Kong and Macau. L'Atelier is designed with a circular bar enveloping an open kitchen, allowing customers to witness all aspects of cooking, from food preparation to the plating of dishes. The menu offers a variety of great French classics in innovative tapas-style portions. It offers a contemporary fine-dining experience and a menu of gourmet French cuisine.
Menu Lunch or Dinner * only available at L'Atelier - show kitchen (counter seat)

Singapore

Shinji by Kanesaka

URL : nothing

Lunch

Shinji by Kanesaka is an extension of 1 Michelin star Chef Shinji Kanesaka's Edo-style sushi restaurant first set up in Tokyo's exclusive Ginza district. The deep-rooted philosophy underpinning this endeavor is simply a passionate desire to share culinary traditions without compromising its integrity.

Menu

ANA Diamond Menu

Omakase Nigiri

Appetizer

Nigiri Sushi

Soup

Dessert

Australia

glass brasserie

URL : <https://www.glassbrasserie.com.au/>

Dinner

Combining unique and delicious food, exquisite décor and superior service, glass brasserie provides a truly definitive dining experience in the heart of Sydney.

Whether you come to dine with friends, family or someone special, glass brasserie is the perfect place to enjoy the finest Australian cuisine in a vibrant Sydney setting.

Menu

ANA Special Seven-Course Dinner

Champagne on arrival (beer, red, white also available as per request)

On arrival to share

10g Black Pearl Caviar Siberian Osetra

Dozen Natural Oyster

Entrée

Main

French Fries

Green leaf salad, raspberry vinaigrette

Dessert

For inquiries or reservations for restaurants outside Japan, please use the following contact information:

[TimeLabo, Inc.] **+81-(0)3-6277-1760 (Toll)** / e-mail anadia-rsv@time-laboratory.com

Business hours (JST): Weekdays 09:00-17:00 (not available on weekends or national holidays, or during the Golden Week, company summer holiday, or year-end/New Year holiday periods)