

The Okura Tokyo Named Five-Star Hotel, Okura Fitness & Spa Named Four-Star Spa and Nouvelle Epoque Named Five-Star Restaurant in Forbes Travel Guide's 2024 Star Awards

*The Okura Tokyo Earns Prestigious Accolades;
Ratings Showcased on [ForbesTravelGuide.com](https://www.forbes.com/travelguide)*

TOKYO, Japan—(February 8, 2024)— Forbes Travel Guide (FTG), the only global rating system for luxury hotels, restaurants, spas and ocean cruises, announced its 2024 Star Awards yesterday in Atlanta, GA. The Okura Tokyo earned a new Forbes Travel Guide Five-Star award, the Okura Fitness & Spa earned a Four-Star award, and the Nouvelle Epoque restaurant earned a Five-Star award. The Okura Tokyo is showcased with other honorees on [ForbesTravelGuide.com](https://www.forbes.com/travelguide).



The Okura Tokyo received the five-star hospitality rating for a second year in a row. It is the only grand hotel—a property with more than 500 guest rooms—to have achieved five-star status in Japan. Nouvelle Epoque received high marks for its dining experience, from staff members' initial greeting of guests at the entrance, to their nuanced explanations of menu offerings and attentiveness to guests throughout a meal. This is the first year for Forbes Travel Guide to launch its restaurant rating system in Japan. The Okura Tokyo will continue to aspire to make each visit an experience that guests remember fondly, so that the hotel remains a treasured part of their lives.

Upon the announcement of the 2024 ratings, Kenji Takayanagi, general manager of The Okura Tokyo, commented, “Now that travel to Japan from overseas has returned to pre-pandemic levels, it is all the more important to meet and maintain global standards of quality. The fact that Nouvelle Epoque has achieved its own five-star status in the separate restaurant rating is a source of great pride to our staff, and only strengthens our desire to delight still more guests from abroad with the fine French cuisine and superlative service that has been our hallmark since the hotel's earliest days.”

Forbes Travel Guide is the world-renowned authority on excellence in hospitality, and The Okura Tokyo, Okura Fitness & Spa and Nouvelle Epoque are the latest additions to its illustrious annual Star Rating list.

“This year’s Star Awards reflects the forecasted surge in demand for more thrilling travel experiences,” says Amanda Frasier, President of Ratings for Forbes Travel Guide. “They are delivering at the very top of their game and reimagining the future of luxury across design, dining and well-being. Our 2024 winners include more special places to visit across the Middle East and Africa, with a record number of list additions for the region. We commend all the 2024 winners for continuing to deliver a fresh new guest experience.”

To view the new Star Award winners, visit [ForbesTravelGuide.com](https://www.forbes.com/travelguide).

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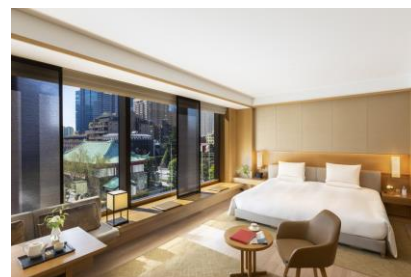
About The Okura Tokyo:

Reprising the cherished Okura legacy, The Okura Tokyo opened its doors in 2019 as a fresh iteration of the former Hotel Okura Tokyo, meeting the contemporary needs of Japan’s capital city with two complementary brands: The Okura Heritage Wing (140 rooms) and the Okura Prestige Tower (368 rooms). The former, a 17-story structure, recalls many of the most beloved spaces of its predecessor, continuing the Okura tradition of providing serene Japanese beauty and elegance in a world-class setting. The latter, rising to 41 stories, offers wonderful vistas of the city from its guest rooms, which begin on the 28th floor. Together the two accommodate a range of tastes while providing incomparable Japanese-style hospitality and the highest standard of comfort and luxury in their 508 guest rooms, five restaurants, two bars, and 19 banquet and meeting venues, among them the 2,000-square-meter Heian Room. Other facilities include Okura Fitness & Spa, the Chosho-an tea ceremony room, and the Okura Garden, a 13,000-square-meter oasis that is open to the public. The Okura Museum of Art, established in 1917 as the nation’s first privately operated museum, anchors the landscaped entrance square.

The Okura Tokyo supports sustainable production and contributes to waste-free consumption with its original Wagyu brand, Okura Beef. Pedigree Tajima heifers are bred and grown exclusively for the hotel under contract by a ranch that practices circular agriculture. The hotel procures the meat of each cow in toto, ensuring that no cuts go to waste. The first member of hotel of THE LEADING HOTELS OF THE WORLD® in Japan, and a member of Virtuoso®.

The Okura Heritage Wing (140 Rooms):

Inviting guests to the serene beauty of Japanese design, the Heritage Room is the benchmark of luxury in the Okura Heritage Wing. It averages 60 square meters in size and boasts an eight-meter-wide living room where city views can be enjoyed from a 6.4-meter picture window built with low-slung seating inspired by the verandas of traditional Japanese dwellings. Each bath is equipped with a steam sauna and heated flooring.



Heritage Room

The Okura Prestige Tower (368 Rooms):

Stunning views of a vibrant world capital from oversized windows are showcased in the guest rooms of the Okura Prestige Tower. Situated on the 28th floor or higher, these rooms average more than 50 square meters in size and offer all the customary comforts of a world-class hotel, along with grace notes of Japanese design. The 2024 Five-Star evaluation made particular note of the natural light that fills their spaces, adding to the overall pleasure of one's stay.



Prestige Corner (Type: Bath with view)

French Fine Dining | Nouvelle Epoque (56 seats):

The Okura Tokyo's restaurant for fine French dining proudly presents contemporary French gastronomy while honoring the legacy of its former incarnation, La Belle Epoque, whose chefs fostered renewed appreciation for authentic French cuisine in Japan. Nouvelle Epoque, designed by Pritzker Prize awardee Yoshio Taniguchi., welcomes guests to a tranquil space where Japanese aesthetics offer a seamless transition from the elegant Okura lobby. Soft-white panels of alabaster glass, reminiscent of shoji partitions, bring rhythmic interest to the restaurant's long bank of windows. Lunch and dinner menus offer unique Japanese takes on French favorites, all with an emphasis on superlative ingredients and healthy dining matched to today's lifestyles and tastes.



Okura Fitness & Spa:

In the private treatment rooms of the spa facility situated high above central Tokyo, luxuriate in true comfort while enjoying any of ten different body and facial treatments featuring the “East meets West” formulas of the France-based Annayake brand. Of equal benefit to men and women, these offerings incorporate a holistic approach to healing based on traditional Chinese practices balancing the five essential elements of wood, fire, earth, metal, and water.



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