

[NAGOMI LOUNGE service contents]

<https://www.interconti-tokyo.com/en/lounge/nagomilounge/>

Hours of operation: 8:00a.m. - 8:00p.m.

*Check in 3:00p.m. - 8:00p.m., Check out 8:00a.m. -12:00p.m.

*Check in and check out outside of business hours can be done at the 1F front desk.

Breakfast: 8:00a.m. - 11:00a.m. (last order 10:30a.m.) *We offer Japanese-style breakfast.

Dinner: 5:30p.m. - 8:00p.m. (last order 7:30p.m.) *We offer Japanese-style dinner.

<Menu details>

•Welcome menu (2:00p.m. - 7:30p.m.)

Sweets using Japanese ingredients, Japanese tea (selected from world-renowned tea specialist LUPICIA)

*Provided when checking in. The contents changes depending on the season.

•Free drink menu (8:00a.m. - 5:30p.m.)

- Beverage

Four kinds of Japanese tea, coffee, mineral water, soft drinks (coke, ginger ale, orange juice, soda)

- Snacks

•Free drink menu (5:30p.m. - 8:00p.m.)

- Beverage

Sake, shochu, beer, wine (red, white), sparkling sake, plum wine, two kinds of original cocktail (alcohol, non-alcohol), four kinds of Japanese tea, coffee, soft drinks (coke, ginger ale, orange juice, apple juice, soda), mineral water

<Shichiken Sparkling Yama no Kasumi>

There is a beauty to the cloudiness and bubbles gently and smoothly dancing in the glass like mist looming over the Kaikoma-ga-take mountains. The sweetness of the Koji, a mild acidity, and the fruity aroma of the high-quality sake are brought to life by choosing to leave sediment in the sake. A sparkling sake that you'll want to casually enjoy with the usual toast.

<Two kinds of plum wine>

[Nanbu Bijin No added sugar or sweetener Plum Wine]

This is a new type of plum wine with no added sugar or other sweeteners, made with only junmai sake and plums. The original flavor of the sake is drawn out using Nanbu Bijin's special koji-only brewing technique. This flavor is light, crisp, and pairs well with a wide range of foods.

[Aragoshi Plum Wine]

A dessert plum wine from Umenoyado, which has continued to brew sake for over 130 years. You can enjoy the sweet and sour plum aroma, the thick texture, and the rich flavor.

<Two kinds of sake>

We started offering sake from ISHIKAWA BREWERY, a long-established liquor store in Fussa City, Tokyo, because we want our guests to experience delicious things from Japan. You can enjoy the sake, carefully made by a brewer, in a sake cup of your choice.

[Tamajiman Junmai Muroka]

This is a well-balanced junmai spirit that draws out the umami and sweetness of rice to the fullest extent. Awarded "Honor Prize" in the Sake Kan (warmed sake) Category at the Tokyo Regional Sake Awards 2015 as well as the Gold Medal Prize at the Fine Sake Awards Japan 2016.

[Tamajiman Karakuchi Ginjo]

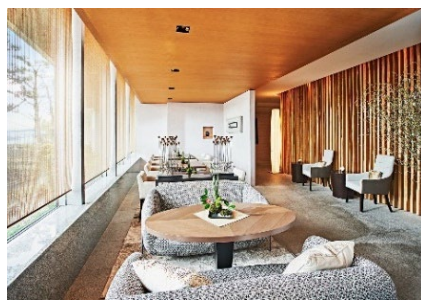
"Karakuchi Ginjo" The umami of the rice enhances the flavors of food with this crisp and dry sake.



Enjoying two kinds of plum wine with different flavor profiles



Experiencing the charms of sake by comparing flavorful sparkling sake, Junmai sake, and Karakuchi Ginjo



NAGOMI LOUNGE interior view



Welcomed with sweets using Japanese ingredients and Japanese tea



Experience a sense of the extraordinary while wearing brilliantly colored yukata as you indulge yourself in your elegant stay



Rental of the traditional Japanese crafts Shiomi uchiwa and Shikoku Dansen fans



Breakfast with side dishes in a multi-level food box (example)



Japanese-style dinner for enjoying Japanese culinary culture (example)