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KEYAKIZAKA AWARDED ONE MICHELIN STAR FOR 2009

Grand Hyatt Tokyo ranks 12th in Institutional Investor 2008

World's Best Hotels Survey

TOKYO, (November 2008)– Grand Hyatt Tokyo's Teppanyaki restaurant, *KEYAKIZAKA*, has been awarded one star in the prestigious *Michelin Guide Tokyo 2009* for the second time since it was first published last year.

KEYAKIZAKA opened on 28 April, 2007 as an addition to the collection of highly acclaimed restaurants and bars at Grand Hyatt Tokyo. Designed by Tony Chi, the world-renowned designer based in New York, *KEYAKIZAKA* is a sophisticated neighbourhood Teppanyaki restaurant serving hand-selected ingredients, including meat, seafood and fresh vegetables that are prepared in front of diners. Displays of ingredients can be seen throughout the restaurant, allowing guests to choose and order anything they like in this urban, modern Teppan market experience. The restaurant is open for lunch and dinner, suitable for both business dining and private occasions.

The prestigious one star, which is awarded based on a rigorous selection process, is the result of the recognition of a unique Teppanyaki concept by our guests and the market.

KEYAKIZAKA's achievement, and reputation for food and service excellence in an urban and stylish setting is an established feature of Tokyo's culinary scene.

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Grand Hyatt Tokyo is also pleased to announce that it has been ranked 12th in the “2008 World’s Best Hotels” survey by *Institutional Investor* (November issue), ranking 34 levels higher than last year. The magazine’s survey polled more than 100 senior financial executives from 29 countries who spent an average of 59 nights a year at hotels last year. The scores the respondents gave to each hotel were tabulated using a formula that assigns greater weight to the responses from the most frequent travelers. The results were then averaged and the top 100 hotels that made the cut were ranked. To qualify, a hotel had to receive a significant number of votes; even consistently well-rated hotels sometimes fail to secure the required minimum.

KEYAKIZAKA Restaurant Information

Restaurant Name: *KEYAKIZAKA*
Location: 4/F, Grand Hyatt Tokyo (access via 6/F)
Type of Operation: Teppanyaki
Opening Date: 28 April, 2007
Designer: Tony Chi (Tony Chi and Associates)
Number of seats: Teppan table with 26 seats; private dining room with 5 seats; patio lounge seating
Chef: Wataru Okawa
Operating hours: Lunch: 11:30am – 2:30pm daily
(until 3:30pm Saturdays, Sundays and national holidays)
Dinner: 6:00pm – 10:00pm daily
Telephone number: +81-3-4333-8782

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