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The New teamLab Borderless in Tokyo Features Works from teamLab's Latest Art Project 'Existence in Perception'. Museum Scheduled to Open January 2024

Artworks with masses of light that appear like jelly and bubbles will be unveiled as part of the new project.



[teamLab Borderless: MORI Building DIGITAL ART MUSEUM](#) (teamLab Borderless) is moving from its former location in Odaiba, Tokyo and newly re-opening at [Azabudai Hills](#) in central Tokyo in January 2024 (expected). For the upcoming teamLab Borderless, teamLab is creating new works based on the collective's latest art project Existence in Perception, which will greatly evolve the experience of the museum.

Existence in Perception

Existence in Perception is a new art project by teamLab that explores the notion of perception and existence, and how humans see the world, through the experience of the artworks.

These works do not exist in the actual physical space that people are seeing, but they

exist in people's perception. Even if they do not exist in the actual physical space, if they exist in our perception, we recognize them as 'in existence'. On the other hand, if something is already there in everyday life, but its existence is not recognized, it is invisible. However, once we perceive its existence, the world we perceive expands, and we will be able to see it in our daily lives thereafter. Reality is not what we see. What we see is a world that we are capable of perceiving. Once the world that we perceive changes, our perception of the world will expand, and then our actions will subconsciously begin to change. (Excerpt from the Existence in Perception concept)



[Experimentation video: Exploring Existence in Perception: A New Phenomenon of Light - Bubble](#)



[Experimentation video: Exploring Existence in Perception: A New Phenomenon of Light - Jelly](#)

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A Kaiseki Restaurant in Tokyo is One of the World's 25 Best Restaurants

Ranked as the second-best fine dining restaurant globally by user-generated reviews on Tripadvisor, Ise Sueyoshi in Tokyo's Nishiiazabu captivates the hearts and palates of discerning food enthusiasts. In Tripadvisor's 2023 Travelers' Choice Best of the Best Restaurants for Fine Dining, Restaurant Bougainville in Amsterdam claimed the top spot, with Ise Sueyoshi trailing closely in second place. Helmed by kaiseki chef Yuki Tanaka, the restaurant seamlessly blends traditional Japanese flavours with global inspirations drawn from Tanaka's extensive travels.

Priced at ¥22,000 per person, Ise Sueyoshi's kaiseki course promises a culinary odyssey, complemented by an optional ¥6,000 sake pairing. Beyond its gastronomic brilliance, the restaurant stands out for its commitment to inclusivity, offering gluten-free, vegan, and vegetarian menus—a rarity in Tokyo's kaiseki scene. This dedication to excellence is not new; Ise Sueyoshi proudly sported the Tripadvisor Travelers' Choice badge in 2019, 2020, and 2021. Despite its popularity, securing a reservation is feasible with strategic planning, typically requiring booking a month or two in advance.

[More info](#)

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