

## First Robot Guided Tourist Guidance Demonstration at TOKYO SKYTREE®



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Tobu Tower Sky Tree Co., Ltd. and KDDI Corporation will conduct their first demonstration and experiment using a robot guide to guide visitor groups at TOKYO SKYTREE between August 19 and September 25, 2024. One autonomous guide robot with a large display will be deployed to TOKYO SKYTREE's group floor on the first floor in order to verify that it is capable of efficiently guiding visitor groups. The robot will guide visitors using display and voice guidance in place of TOKYO SKYTREE staff. In addition to Japanese, the robot can speak English, which will allow it to guide inbound visitors.

[More info](#)

**Indulge in Autumn Bliss: Afternoon Tea and Reading at Shiba Park Hotel in Tokyo**

Between Monday, September 9, 2024 and Sunday, November 24, 2024 guests of "The Dining" restaurant at Shiba Park Hotel will have the opportunity to enjoy *Blissful Afternoon Tea*. Delight in the finest flavours of autumn with an array of Western sweets, including a delectable pear cheesecake and pistachio mousse, as well as Japanese and Chinese sweets. Plus, with the hotel's collection of 1,500 books, you will be able to enjoy a perfect blend of treats and literary escapes. Reserve your spot for a cozy 2.5-hour retreat this autumn and savour every moment at Shiba Park Hotel!



[More info](#)

## Keio Plaza Hotel Executive Chef Shinichi Sato Receives “Medal with Yellow Ribbon”

Keio Plaza Hotel's Director and Executive Chef, Shinichi Sato, has captivated palates worldwide and earned countless accolades. This spring, he received one of the most prestigious awards, the Medal with Yellow Ribbon, which is conferred by the Emperor of Japan and awarded to individuals who, through their diligence and perseverance, became public role models.

Here is what he had to say about the award,

"I am deeply honoured to receive the Medal with Yellow Ribbon.

Since joining Keio Plaza Hotel, I have followed the path of French cuisine, which has been my dream since childhood. I would like to express my sincere gratitude to everyone who has supported me and to everyone in the industry. I am very happy that my 42 years as a chef, in which I have honestly faced each task one by one, as in the phrase, "Constant dropping wears away a stone" has led to my receiving this award.

Encouraged by the honour of the Medal of Honor, and never forgetting my gratitude to all of you who have supported me, I will continue to devote myself to the training of future generations and to the development of food culture."



[More info](#)

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