

BVLGARI

GINZA CAFÉ

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Bvlgari Ginza Café

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## GINZA CAFÉ

### Overview and Destination

Ginza is a uniquely distinguished urban district, globally recognized as a center of refined innovation while simultaneously honoring tradition, craftsmanship, and cultural heritage. In this exceptional locale, modernity and heritage engage in a constant dialogue. In 2007 Bvlgari opened the Ginza Tower located at the corner of Chuo-dori, in the heart of the Ginza 2-chome intersection, an area frequented by both Tokyo locals and international visitors.

Bvlgari Ginza Café presents lunch and dinner set menus curated by Michelin three-star chef Niko Romito, crafted with refined flavors and a harmonious balance. The set menus are designed to be customized according to each guest's own sensibility, allowing each course to be selected from appetizer to dessert. Showcasing delicate flavors that highlight seasonal ingredients, the menu offers dishes rooted in regional Italian traditions — from handcrafted pastries and savouries that evoke the charm of a Roman afternoon — thoughtfully adapted to reflect the changing seasons.

Throughout its thoughtfully designed spaces, Bvlgari Ginza Café creates singular moments where Italian and Japanese sensibilities meet — where the art of Italian living finds its most graceful expression. Each moment, quietly and gracefully, crystallizes into timeless brilliance in the heart of this remarkable city.

### A Celebration of Sensibility and Tradition

Luxury is defined as creating enduring memories that transcend time. Bvlgari's journey began as a silversmith in Greece and evolved into a jeweler of international renown after establishing roots in Rome. At its core lies a profound respect for timeless craftsmanship and aesthetic excellence. Reflecting this spirit, Chef Romito reinterprets Italy's traditional and regional dishes for the modern sensibilities of today. Each course honours the pleasure of time shared with those most cherished, inviting guests to rediscover a deeper richness within — through flavour.

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### The Menu

Bvlgari Ginza Café offers a complete expression of Italian hospitality throughout the day — from lunch and dinner to an exquisite afternoon tea — each experience curated by three-Michelin-starred Chef Niko Romito and reflecting the refined sensibilities of Bvlgari.

Lunch and dinner set menus are crafted in compositions that are at once refined in flavour and beautifully balanced. Guided by Chef Romito's culinary philosophy — one that pursues the very essence of Italian ingredients while bringing his own distinctive approach — each creation draws inspiration from the richness of Japan's four seasons and the depth of Italian culinary culture.

Set menus are structured to allow guests to choose from starter through to dessert. Starters include kampachi carpaccio and cold-served roasted Wagyu beef, among other selections. For pasta, guests may choose from linguine with veal ragù sauce or tortellini with langoustine and potato. Main dishes — including Wagyu sirloin tagliata and roasted sea bream — are crafted around the regional culinary traditions of Italy and change with the seasons. To conclude, a selection of elegant dolci such as tiramisù and raspberry maritozzo brings a touch of brilliance to a truly luxurious experience.

### Architecture and Design Overview

Located at the intersection of Namiki-dori and Chuo-dori in Ginza's prestigious 2-Chome district, the Bvlgari Ginza Tower has been an iconic landmark since its grand opening in 2007. Standing 56 meters tall with 11 above-ground floors and one basement level, the building's façade—with its distinctive "jewelry box" motif—reflects the singular craftsmanship and timeless elegance of Bvlgari.

The Tower's upper levels are home to a refined dining and hospitality space embodying the essence of Italian luxury. A tranquil, elegant retreat accessible via a dedicated elevator in a private lobby on Maronier-dori, it serves as a serene escape from the bustling city below.

Spanning the ninth and tenth floors, a dynamic nine-meter-high atrium boasts expansive windows showcasing the Ginza cityscape and ethereal Murano Barovier & Toso glass chandeliers casting elegant veils of illumination. Even as new layers of creativity breathe fresh life into the space and guide guests into a world of refined escapism, symbolic design elements such as these remain intact.

Within the ninth-floor Bvlgari Ginza Café, a striking marble table, created by Italian modernist master Osvaldo Borsani, commands attention. With a sculptural, curved pedestal base and richly hued red-brown marble surface, the piece gives the room both beauty and gravitas. Its quiet presence harmonizes with the delicately arranged sweets and savories to provide the architectural centerpiece for a truly luxurious interlude.

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### Afternoon Tea

A contemporary expression of authentic Italian flavour, the Afternoon Tea at Bvlgari Ginza Café is crafted with meticulous care within Bvlgari Ginza Tower itself — each jewel-like sweet and savoury a testament to Chef Romito's exacting culinary standards. Sweets include modern reinterpretations of regional Italian classics: Pastiera from southern Italy, Zeppole di San Giuseppe from Naples, and Maritzo from Rome. A baked pastry combining Piedmontese hazelnuts with bergamot from Tosa, Kochi, offers a uniquely aromatic encounter found only at Bvlgari Ginza Café. Savouries reflect the diverse regions and seasonality of Italy: sea bass with caviar and sour cream; button shrimp in delicate crispy pastry; reimagined caprese tartlets; chickpea veggie burgers; smoked salmon with asparagus; and mini roast beef burgers — a lineup that takes guests on a culinary journey across Italy.

The Afternoon Tea is structured to follow the rhythm of Italian culinary culture throughout the day. The 12:00–14:00 session are centres on savouries, while the 14:00–16:00 and 16:00–18:00 sessions are centres on sweets — each offering a distinct expression of the Italian table. With elegant presentation and deeply satisfying substance, this is an afternoon tea designed to offer a refined and welcoming experience to guests of all ages and backgrounds.

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### **Bulgari Ginza Private Dining**



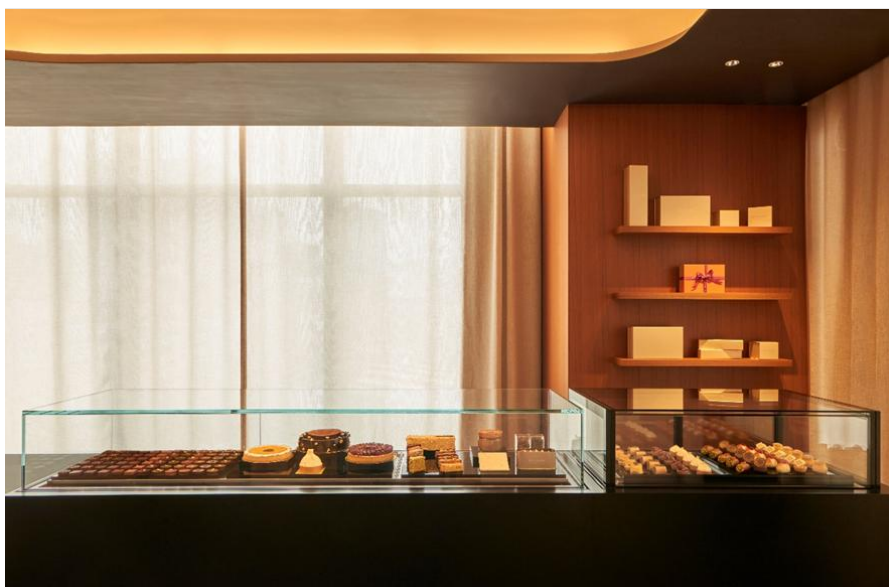
Located on the eighth floor of Bulgari Ginza Tower, this is an invitation-only private dining destination — a singular space reserved for a privileged few, furnished with refined leather sofas and commanding panoramic views across Ginza.

The space is designed to accommodate a wide range of occasions, from intimate private gatherings and seminars to aperitivo and formal seated dinners. Equipped with a projector screen, it is equally well-suited to business meetings and presentations. With flexible capacity for up to 100 guests for standing receptions and up to 32 for seated dining, the space effortlessly elevates every occasion into a moment of understated refinement.

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### Bulgari Dolci



Bulgari Dolci offers guests the opportunity to take home or gift the very same exquisite sweets discovered during their afternoon tea. The boutique features a selection of signature desserts at all times, including whole cakes and seasonal creations exclusive to Japan including the popular chocolate gems. Also debuting: Pasticceria Mignon, the Maison's first-ever assortment of mini cakes. These palm-sized dolci are presented in refined packaging — an exquisite gift to brighten an ordinary day with a luxurious surprise.

Each cake comes from the meticulous collaboration between Niko Romito and Executive Pastry Chef Katsuya Giko, a partnership that embodies Bulgari's uncompromising aesthetics and culinary artistry. Just as the act of tasting is designed to be a special experience, so too is the act of gifting — beautiful and meaningful offerings, in true Bulgari spirit.

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### FACT SHEET

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General Manager	Sonam Arendse
Architectural Design	ACPV ARCHITECTS (Antonio Citterio Patricia Viel)
Dining	Bulgari Ginza Café   28 guests Bulgari Dolci
Meeting Space	Bulgari Ginza Private Dining Up to 100 guests for standing receptions / 32 guests for seated dining

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