

# ART HOTEL

KOKURA

*New Tagawa*

## **MyStays Hotel Group Opens Rebranded "ART HOTEL Kokura New Tagawa" on December 1<sup>st</sup>**

*Welcomes Executive Chef Kazuya Hashimoto,  
With Special Lunch Buffet Served from Dec. 1 – 9*



November 28, 2018

MYSTAYS Hotel Management Co., Ltd.

On Saturday, December 1, 2018, MyStays Hotel Management, Co., Ltd opened their newly re-named and rebranded “ART HOTEL Kokura New Tagawa.” Located in Kokura, Kitakyushu City, Fukuoka Prefecture, the hotel was previously known as “Hotel New Tagawa.” This new opening sees the hotel rebranded an “ART HOTEL” property by MyStays Hotel Group.

This marks the first time that an “ART HOTEL” property will be opened in the Kyushu area, following openings in Asahikawa, Hirosaki, Niigata, Joetsu, Osaka, and Ishigaki-jima. Properties branded as “ART HOTEL” are meant to host various lifestyle-focused events, similar to full-service city hotels and resort hotels.

“ART HOTEL Kokura New Tagawa” features seasonal events and campaigns that further enhance its benefits as a base for sightseeing in the Kitakyushu area, as well as a venue for weddings and banquets featuring historic architecture and Japanese gardens built during the Meiji Era.

Kazuya Hashimoto was appointed as the Executive Chef of the rebranded hotel. Part of the MyStays Hotels and Group, Hashimoto is famous for transforming Japanese ingredients into high-quality French cuisine and will add a stylish design flare to the meals served at the hotel. Together with



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株式会社マイステイズ・ホテル・マネジメント

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General Manager Hiroyuki Kaneko, who has been ordained by the Ordre des Coteaux de Champagne (Officier) and the Gaillac Wine Order (Chevalier), Hashimoto will lead the preparation of a special commemorative buffet lunch.

To mark this rebranding, "ART HOTEL Kokura New Tagawa" will run a campaign between December 1<sup>st</sup> and December 9<sup>th</sup> of a special commemorative buffet lunch. Customers who order the buffet course during the campaign period will have the chance to win luxury prizes, such as invitation tickets to a lunch or dinner.

Our staff look forward to welcoming guests to enjoy this unique hotel experience.

## "ART HOTEL Kokura New Tagawa" Rebrand Opening Campaign Overview

**Period:** Sat. December 1 – Friday, December 9

**Campaign Content:** Rebrand Memorial Special Lunch Buffet

**Venue:** Restaurant "Shizuku"

**Price:**

Adult: 2,625 Yen (excl. tax)

Children under the age of 3: Complimentary

Preschool children age 4 or older: 1800 yen (excl. tax)

**Reservations are required and can be made by calling 093-521-7000**

### Kazuya Hashimoto

#### Executive Chef of ART HOTEL Kokura New Tagawa

Kazuya Hashimoto learned the basics of French cuisine at the ANA Hotel in Ube, Yamaguchi and Hotel Europe in Huis Ten Bosch, and was appointed as the Head Chef of Hotel Okura Fukuoka "Brewery".

After his assignment at the Renaissance Resort Okinawa, he was appointed as the general head chef of "Resort Hotel Olivean Shodoshima", a collection brand of MyStays Hotels Management Co., Ltd. in 2013. There, he developed his own recipes using local ingredients from Shodoshima Island in French-style cuisine, earning him widespread popularity. On October 15, 2018 he was appointed as the Executive Chef of "ART HOTEL Kokura New Tagawa" under new management. He is a member of the Japan Escoffier Association.

Kazuya Hashimoto was born in 1965 in Fukuoka.



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## Facility Overview

**【Location】** No. 3 46 Kosenba-machi, Ogakura-ku Kitakyushu, Fukuoka Prefecture 802-0082 **【Access】** About 8 minutes on foot from the south exit of JR Kokura Station. About 2 minutes on foot from Kitakyushu Monorail Tanga Station. About 1 minute on foot from the Nishitetsu Bus Municipal "Medical Center" stop. About 40 minutes from Kitakyushu Airport; 75 minutes from Fukuoka airport. **【Number of floors】** 9 floors above, 1 floor underground

**【Rooms】** 89 rooms (Capacity: 158 people) Standard Triple, Standard Single Garden View, Standard Double, Standard Twin, Standard Twin Garden View, Superior Twin, Superior Triple, Suite, Royal Suite, Japanese Style A (8 tatami), Japanese Style B (10 Tatami), Japanese Style Room (12 Tatami).

**【Interior Facilities】** Food and beverage: Japanese cuisine "Shizuku" · Formal Japanese "Shogetsutei" · Sukiyaki "Suiryu" · Teppan-yaki "Sakura" · Western restaurant "Bon Appetit" · Lounge "Azeria" · Bar "La Cheminee" Meeting rooms: Mai (Miyabi · Ogi) · Kaei (Kaei · Moeka) · Gekka (Gekka · Haruyama) · Caroline (Caroline · Iris · Cattleya) · Shiki (Shiki · Hanatsumi · Wakana) Wedding facilities: Chapel · Temple · Bridal Salon · Costume Salon · Dressing Room · Photo Room · Flower salon · Relatives waiting room · Relaxation salon (La · Lun) Parking lot, Free Wi-Fi available

**【Japanese garden】** In 1898 a 1000-tsubo Garden within a 2000 tsubo mansion was completed. The owner was Mr. Kisaburo Yamamoto of Toyokuni Coal Mine. Currently it is groomed by specialists to 700 tsubo as a Chisen-Kaiyu-Shiki Garden. This garden features traditional Japanese residential architecture and is surrounded by pine trees. The "Shogetsu-Tei" tea ceremony villa built specially for this garden is used for various special occasions.

**【Contact Us】** Telephone: 093-521-7000

**"MYSTAYS · Hotel · Group" official website** <https://www.mystays.com/en-us/hotel-art-hotel-kokura-new-tagawa-fukuoka/>  
Hotel <https://www.art-kokura.com/> Wedding <http://hotel-newtagawa.net/>



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