

The New Otani

Imperceptibly Sustainable

Hotel New Otani Tokyo, comprising 1,477 guest rooms, 37 restaurants, 33 banquet venues, over 50 shops, and a 10-acre Japanese Garden, aims to create a recycling-oriented society within the Kioicho area where it is located. Since our founding in 1964, we have been leading the industry in implementing environmental and social initiatives, being a responsible business that serves both our guests and the community in many ways.

We aspire to continue presenting the stage for our guests' important life events, providing venues for any occasion from intimate family gatherings to large-scale international conventions, while promoting our ecofriendly efforts, reducing food loss and offering a delightful and wholesome dining experience, to be an "Imperceptibly Sustainable" hotel.



HOTEL NEW OTANI TOKYO

4-1 KIOI-CHO, CHIYODA-KU, TOKYO 102-8578, JAPAN

日本語版はこちら▶



Hotel New Otani Tokyo's Sustainability Initiatives

Environment

Reducing food loss

Our kitchens produce up to five tons of raw refuse every day, all of which is recycled into compost at this on-site plant installed in 1999. The compost is then used at our partner farms to grow vegetables, which return to the kitchen of our employee cafeteria as ingredients, thus completing the recycle chain.



Treatment and complete reuse of kitchen wastewater

The 1,000 tons of daily waste water from our kitchens is treated in this bioengineered plant built in 1991, not only to improve the quality of sewage water we discharge and alleviate the load on the public sewer system, but also to be used in our Red Rose Garden and toilets to reduce consumption of tap water and make efficient use of aquatic sources.



Our 10-acre Japanese garden

With a history of more than 400 years, our 10-acre Japanese garden features ancient stone lanterns, scarlet bridges, a waterfall, and a myriad of flowers and foliage. The plants and trees are watered with groundwater from within the hotel premises, and fertilized with compost made from raw refuse from our kitchens. The peaceful expanse illuminated with environment-friendly LED lights after dark symbolizes both the hospitality and environmental efforts of Hotel New Otani Tokyo.



Reduced CO₂ emissions by 28% compared to threshold value

The greenery planted in several locations of the rooftops of The Main building, including the Red Rose Garden adorned with over 30,000 blossoms of approximately 30 breeds, contributes to the reduction of our heat consumption and CO₂ emission, alleviates the urban heat island phenomenon, and extends the lifespan of the building.



Reducing CO₂ emissions

Hotel New Otani Tokyo is the first hotel to introduce carbon-neutral city gas (CNL) through a partnership with Tokyo Gas Co., Ltd., achieving reduction of CO₂ by 35,000 tons over a five-year period. It also participated in the founding of the Carbon Neutral LNG Buyers Alliance, headed by Tokyo Gas.



Reducing energy consumption by 3 million kWh with LED lights

We are in the course of replacing all of our lights with LED bulbs. Our largest banquet room Tsuru with a capacity of over 1,000 persons, and more than 30 other locations within the hotel have already undergone the process, thus reducing CO₂ emission by 1,300 tons and power consumption by 3 million kWh annually, compared to conventional lights.



Sustainable and healthy soy products

A variety of items prepared with sustainable and healthy soy products are offered at our restaurants. Soy meat and soy butter, which include rich nutritious plant-based proteins, can be enjoyed as high-quality hamburgers and confections.



Regional vitalization and health

"J-cereal" is Hotel New Otani's original blend of grains used in breads and breakfast menus. These special grains grown and shipped from northern Japan are highly nutritious with proteins, dietary fibers, minerals, vitamins, and polyphenols. The unique mixture was created by working closely with the farmers, ultimately contributing to the revitalization of the local agricultural business.



Qualification for international hygiene standards

Hotel New Otani Tokyo qualifies for two international hygiene standards: the "GBAC STAR™" and "Sharecare Health Security VERIFIED™ with Forbes Travel Guide", to ensure the safety and comfort of our guests.



Visit our official website to learn more about Hotel New Otani Tokyo's sustainability efforts ▼



Safety & Security