Hotel New Otani Tokyo ECO GUIDE



Hotel New Otani Tokyo, comprising 1,474 guestrooms, 37 restaurants, 33 banquet venues, over 50 shops, and a 10-acre Japanese Garden,

aims to create a recycling-oriented society within its local community, being a responsible business that serves its guests with an environment-friendly approach.

	Our Efforts	Movements in Society
1964	Hotel New Otani opens	
	Installment of wooden water tanks	
1991	Installment of greywater treatment plant and cogeneration system	
1993		Enactment of Basic Environment Law
1998		Enactment of Act on Promotion of Global Warming Countermeasures
1999	Installment of compost plant	
2000	Red Rose Garden opens	Issuance of Basic Act for the Promotion of the Recycling-Oriented Society
2001		Environment Agency upgraded to a ministry
2003	Biotope built	
2005		Effectuation of Kyoto Protocol
2007	Refurbishment of The Main building	
	Installment of AEMS	
	Installment of eco-friendly glass	
	Installment of all-electric kitchen system	
	Additional rooftop gardens built	
2009	Installment of groundwater treatment plant	
2014	Nighttime illumination of the Japanese Garden with LED lights begins	
2015		Sustainable Development Goals adopted by the United Nations
2020	Introduction of environment-friendly carbon-neutral city gas	
2030	Achievement of Sustainable Development Goals	









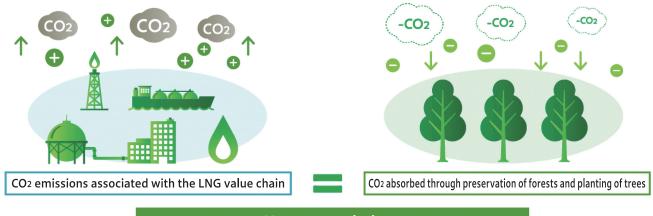


Efficient Use of Energy Resources for the Comfort of All

Environment-friendly Energy

Carbon-neutral City Gas

Hotel New Otani Tokyo is the first hotel in Japan to introduce carbon-neutral city gas (CNL) in October 2020, through a partnership with Tokyo Gas Co., Ltd., achieving reduction of CO₂ emissions 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.



Net-zero emission

The total volume of CO₂ emitted by the LNG value chain is offset by carbon credit acquired by the preservation of forests, etc.

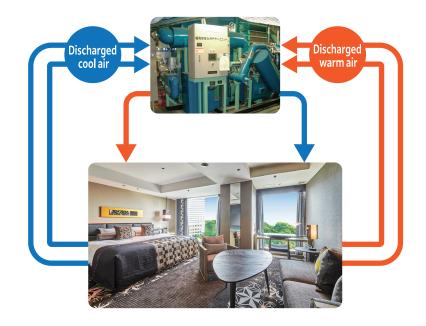
About Carbon-neutral City Gas



Carbon-neutral city gas is liquefied natural gas (LNG) for which the greenhouse gasses emitted throughout its process from extraction to combustion is offset by carbon credit, thus deemed that its combustion does not generate CO₂ on a global scale. Tokyo Gas Co., Ltd., first began its import and distribution in 2019. The carbon credits valid in this scheme are generated by environment protection projects around the world, for which their respective CO₂ reduction effects are authenticated by reliable verification bodies to be certified as credit.

AEMS (Air-conditioning Energy Management System)

This unique air-conditioning system was developed in 2003 by NRE Happiness Co., Ltd., a subsidiary of the New Otani group, and is now installed in 554 of the rooms in The Main building and part of the banquet rooms and restaurants. By effectively using the discharged warm air from cooling a certain guestroom to heat another, and vice versa, energy consumption is reduced by 22.7% and CO₂ emission by 28%, while providing comfort to each and every guest.





Eco-friendly Glass

A special type of glass that cuts heat and UV rays by 50% is installed in the full-height windows of each guestroom in The Main building. While offering a superb view, energy consumption of air conditioning systems is reduced substantially.



Hot water is supplied by an eco-friendly system that uses heat extracted from the air. Additional efficiency if achieved by utilizing night-time electricity.



Installment of LED Bulbs

We are in the course of replacing all of our lights with LED bulbs. Our largest banquet room Tsuru, 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.



All-electric Kitchen System

The live kitchen at buffet restaurant VIEW & DINING THE SKY is completely electrified. With less heat emission compared to gas cookers, the air-conditioning load is reduced substantially, resulting in a 14.1% reduction of energy consumption and 29.8% reduction of CO2 emission.

Installment of Quick EV Charger

In order to contribute to the promotion of electric cars (EV), a quick charger has been installed in the basement parking lot of The Main building for use by hotel guests. Two vehicles may be charged at once with a maximum output of 120kW, completing an approximate 80% charge in 30 minutes at the soonest.



Health & Safety

Assuring a Safe Guest Experience In Normal Times and Also in Times of Disasters



Groundwater Treatment Plant

Groundwater drawn from within the hotel premises is purified to drinkable quality. The plant has a daily capacity to produce 350 tons of drinking water, approximately three days' worth for 9,700 households. The water is used within the hotel on a daily basis, and is commissioned by the local government to contribute in times of disasters.



Cogeneration System

The hotel is equipped with three large gas turbines that safely and efficiently generate electricity and heat (steam), put to use in times of high demand and also during disasters. The maximum output of 4,500kw is equivalent to 30% of the total electricity used in the hotel.



Wooden Water Tanks

Water tanks made of 70-mm-thick American cypress wood planks have been supplying water to guestrooms and restaurants since the opening of the hotel. Their natural antibacterial quality produces safe and clear-tasting water. Fifteen tanks are currently in use throughout the hotel, their sizes ranging from 30 to 90 tons.



Creating Cycles That Reduce Waste and Save Our Resources

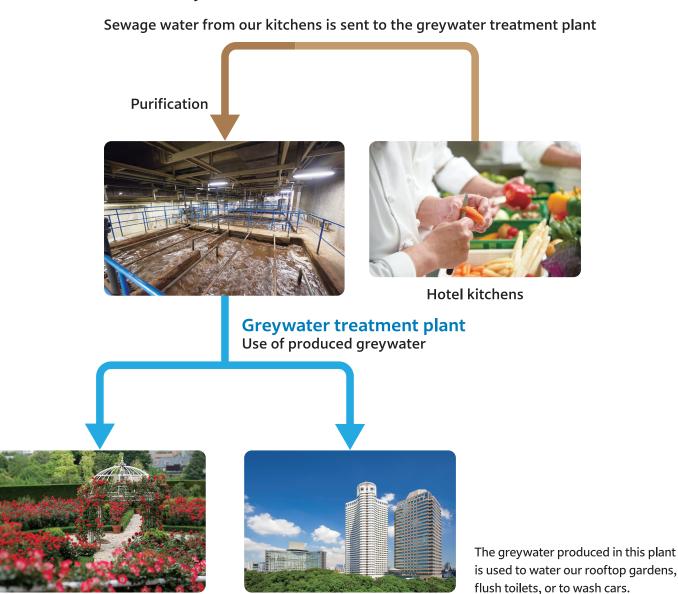
Water Recycling

Red Rose Garden

Greywater Treatment Plant

The 500 tons of sewage water from the hotel kitchens are treated in this plant. After removing bits of solid refuse and degrading protein and grease, the water is purified to a level that can be used for certain purposes (greywater). In addition to enabling efficient use of water resources, the plant also contributes to the conservation of rivers and oceans.

How we recycle water



Toilet flushing



Kitchen Waste Recycling

Compost Plant

Our kitchens produce up to 3 tons of raw refuse every day. All of such refuse is dried and fermented in our Compost Plant, and undergoes further fermentation at an external facility to produce mature fertilizer.



Compost Plant



Manufacturing of fertilizer

Completion of the recycle chain



Staff cafeteria

Recycle chain of kitchen refuse



Vegetable and rice fields at contracted farms

Production of safe and high-quality vegetables

The treated fertilizer is used in our Red Rose Garden, and also at the hotel's contracted farms in Ibaraki and Chiba prefectures that produce rice, potatoes, carrots, onions, ginger, and fruit. The rice breed is named Otani Koshihikari. The hotel purchases the rice and vegetables from these farms to be used in the kitchen of our employee cafeteria, thus completing the recycle chain.

Greening







Our 400-year-old Japanese Garden An Urban Oasis to be Passed Down to the Future



Japanese Garden

Our Japanese Garden was built over 400 years ago as a residence of prominent samurai lord Kato Kiyomasa. The 10-acre ground features ancient stone lanterns, scarlet bridges over koi ponds, a stone garden, waterfall, trees that are over two centuries old, a tree fossil, as well as a myriad of flowers and rich foliage that bloom or change colors from season to season, providing a moment of repose to hotel guests and visitors alike.



Biotope

Firefly larvae are released in the biotope in our Japanese Garden, every year since 2003. Fireflies can only survive in the cleanest waters, and we have succeeded in recreating such an environment.



Rooftop Garden

A total of 6,000 square meters of greenery planted on the rooftops of the hotel buildings, including the 2,500-square-meter Red Rose Garden with over 2,000 bushes of approximately 30 breeds, reduces CO2 emission by 38% compared to the standard figure* through photosynthesis. It also protects the building from sunlight and extends its lifespan. Transpiration lowers the air temperature and thus alleviates the urban heat island phenomenon.

 \bigstar Standard figure for 2023 as announced by the Tokyo Cap-and-Trade Program



Nighttime Illumination with LED Lights

The Japanese Garden is lighted after dark with LED bulbs with a lower heat output and minimum environmental burden on the surrounding vegetation. The warm and welcoming scenery is yet another example of our effort to combine environmental friendliness with hospitality.

*The information in this pamphlet is as of January 2025.







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