

October 6, 2017

Attracting House Wedding Business in Roppongi's International Residential District "ENEKO Tokyo" produced by Three-Star Chef Eneko Atxa Azurmendi

Raysum Co., Ltd. (the "Company") has created an asset management product through collaboration with Eneko Atxa Azurmendi, Spain's youngest three Michelin starred chef, and Prior Corporation, an operator of house weddings, in a quiet residential district near Roppongi Hills where many embassies stand.

"ENEKO Tokyo," the key tenant, is a gastronomy-style restaurant with a very unique open kitchen for banquets that can accommodate more than 100 people and where wedding, local Basque foods and entertainment are integrated to provide the latest from Spain. Mr. Eneko evaluated sites open to global diversity and expanded to Roppongi, Tokyo for the first time as a second overseas base following London.



Eneko Atxa Azurmendi

- Born in Basque Country, Spain
- Chef-owner of "Azurmendi" restaurant in Bilbao, Spain
- Spain's youngest three Michelin starred chef

"Gourmet town" Basque

Basque Country is a region blessed with sea and mountains at the border of Spain and France and where unique food and culture has been developed with various landforms and climates. It is also the place where Pinchos, a finger food, was first made. The region has more than 30 Michelin stars and there are four three-star restaurants in the region including "Azurmendi" owned by Mr. Eneko. Basque Country in Spain has unique customs and histories such as a "Gourmet Club," a membership organization where people meet on weekends to cook as well as enjoy talking and eating, and has also gathered attention from all over the world in recent years as a gourmet town.



A vibrant and live cooking demonstration at the open kitchen

Dishes prepared by more than 100 people are cooked all together at the open kitchen.

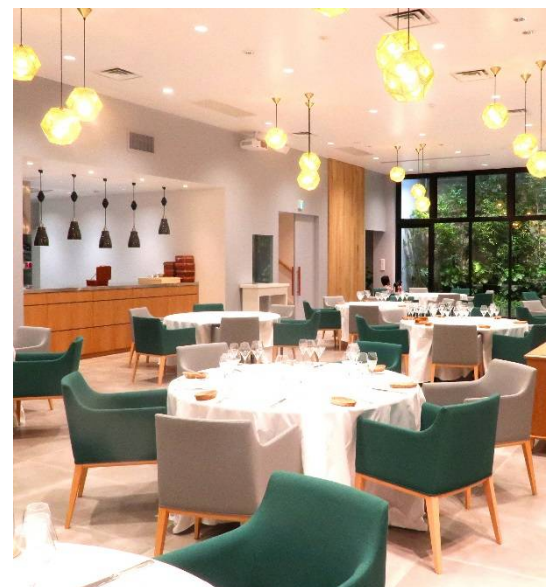
The live experience before one's eyes at the open kitchen stimulates the senses of customers, arousing excitement for the next dish.

Eneko style starting with a picnic

Chacoli and picnic-style finger foods are served to customers when they enter the restaurant. Full of excitement, customers will dine on beautifully arranged dishes which they have never seen before while asking questions such as "What is it?" and "How should we eat it?" to one another.

Property Overview

Property name	: TOKI-ON Nishi-Azabu
Location	: 3-16-28 Nishi-Azabu, Minato-ku, Tokyo (8-minute walk from exit 1c of Roppongi subway station)
Structure	: Reinforced concrete, 4 floors above ground and 1 floor under ground
Completion	: October 2004
Site area	: 862.77 m ² , Total floor area: 2330.27 m ²
Use	: Residence, office and retail store
Main tenant	: Prior Corporation, etc.
("ENEKO Tokyo")	: https://eneko.tokyo/
Owner	: Raysum Co., Ltd.



A banquet hall with an open kitchen at the center

The Company will extract maximum potential value of existing real estate through the revitalization of high-grade residences at prime locations in central Tokyo and pursue the development of unique asset management products that secure stable returns in the medium to long term and liquidity to maintain the assets of each customer.