

Sustainable Expansion of Ginza Connected by Honey

~Learn about urban beekeeping and its expansion~

**Supervised by Ms Naoko Yamamoto
Expert in the field of sustainability**



Beekeeping leader of the Ginza Honeybee Project.

Graduate of Azabu University, Department of Animal Science and biotechnology, School of Veterinary Science. Joined the Ginza Honeybee Project as a volunteer in 2008. Begins to work as a beekeeping staff member the following year. Involved in beekeeping management, beekeeping instruction, visiting classes at nursery schools and elementary schools, and event planning and management.

March 6th (Monday) 16 : 00~20 : 00

(Free to leave as soon as food and drink at the bar is finished)

Participation Fee : Free

1 ~ 4 people

Overview

Did you know that urban beekeeping is taking place in various locations in Tokyo? Among them, the Ginza Honeybee Project started beekeeping in Ginza on the roof of a building in 2006 and now produces more than one ton of honey every year. This tour will look at the natural environment of the city center through urban beekeeping on the rooftops of buildings, and take you to a visit at a restaurant and bar where honey from these beekeeping are used.

The bees of the Ginza Honeybee Project go to plants planted in the Imperial Palace and on the streets of Ginza where they suck nectar to create honey with different flavors of honey produced depending on the season.

Visitors to the garden can taste the different flavors of honey and find their favorite.

In the evening, enjoy dishes and cocktails made with honey from Ginza at the Japanese restaurant Honoka, a restaurant owned by the Chairman of the Ginza Bee Project. At bar Hoshi, a world champion awaits to serve his skills.

Itinerary March 6th (Monday)

16 : 00~17 : 00 Ginza Honeybee Project

Visit to an Apiary



While touring the apiary, explanations about nature in Ginza and the ecology of worker bees will be made. Learn about the world of bees living in harmony with the city.

Tasting Experience



Cherry blossom-scented honey of April and the refreshing tasting honey of July. Through tasting at the rooftop garden, you will enjoy the difference and discover your favorite honey flavor.

Shopping



If encountered with a taste of your preference, purchasing honey on the spot is possible. The wooden box also sold in the department stores in Ginza, is a recommended item that goes along with the honey jar.

17 : 15~18 : 45 Honoka (Ginza)



※Photo is an example

The honey from the Ginza Honeybee Project is used at various restaurants in Ginza. Here, a special full course meal using honey for seasoning and finishing will be served at Ms. Shirasaka's (Chairman of the Ginza Honeybee project) restaurant.

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19 : 00~ Cocktail Experience in Bar Hoshi (Ginza)



A Japanese authentic bar where bartender Yuichi Hoshi, who won the title of the world's best bartender at the International Bartender's Competition Japan Cup Grand Prix, shows his skills.



Enjoy the "Mixed Herb Mojito," a special cocktail made with herbs from the garden and honey.



Honey highballs can also be served, which are available at various bars in Ginza.

20:00 End and dismissal of tour.

Free to leave and return home on your own as drink is finished.

※There is no problem even if the clock is after 20:00. Please enjoy your drink at your leisure.

Points to be Noted:

※This is a monitoring tour sponsored by the Tokyo Convention & Visitors Bureau. We would like to hear your impressions and feed backs of the tour after your participation. Please fill out a questionnaire after your participation.

※The tour will be accompanied by Ms. Yamamoto, the trip's supervisor, and an English-speaking interpreter/guide. In addition, two staff members from the Tokyo Convention & Visitors Bureau and the organizer of the tour, will accompany the tour.

※ If you are unable to attend due to unavoidable circumstances, please contact us as soon as possible.