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HILTON TOKYO HOSTS MICHELIN STARRED & FOOD LEGEND CELEBRITY CHEF NANCY SILVERTON FOR AN EXCLUSIVE 4 DAYS POP UP / AUG 31 – SEP 3, 2023





TOKYO, Japan – July 12th , 2023 Hilton Tokyo (Shinjuku, Tokyo, General Manager – Felix Busch) is proud to welcome Nancy Silverton, renowned chef and co-owner of Michelin-starred **Osteria Mozza**, as well as Pizzeria Mozza and chi SPACCA in Los Angeles for her first pop-up in Japan at Hilton Tokyo's METROPOLITAN GRILL from August 31, to September 3, 2023. Holding numerous honorable awards and worldwide recognition, Silverton is also the author of nine cookbooks, including 'The Breath of Breads' published by Asahi Press. In 2014, she received the highest honor given by the James Beard Foundation for 'Outstanding Chef'. That same year, she was also listed as one of the 'Most Innovative Women in Food & Drink' by both *Fortune* and *Food and Wine* magazines. In 2017, Silverton was profiled in an episode of *Netflix's* award-winning docuseries *Chef's Table* and gained worldwide popularity and admiration. During this 4-day pop-up at METROPOLITAN GRILL, Silverton and her culinary team will be in the hotel kitchen to showcase her innovative Italian-inspired cuisine, utilizing the best of local and international produce and will cook with flames fired by METROPOLITAN GRILL's signature Sakura wood.

Silverton formally entered the culinary world after graduating from Le Cordon Bleu in 1979, starting her career as a pastry chef for some of the most notable and influential chefs in the USA, including Jonathan Waxman at "Michel's Restaurant" and Wolfgang Puck at "Spago". In 1989, Silverton founded La Brea Bakery - the revolutionary bakery shop that earned her the title of the queen of sourdough

and placed her at the center of the artisanal bread movement. She then went on to become the co-owner of the Mozza Restaurant Group, which includes Pizzeria Mozza, the Michelin-starred Osteria Mozza, and chi SPACCA. Osteria Mozza has held its Michelin star for 13 consecutive years since 2009. In 2014, Silverton was awarded the highest and most prestigious award given by the James Beard Foundation, “Outstanding Chef.”

During this four-day pop-up, guests will have the opportunity to sample some of Silverton's finest creations from Michelin-starred Osteria Mozza, which celebrates traditional Italian cuisine infused with a Californian approach to seasonality. The 4-Course lunch and dinner include some of Silverton's signature dishes, such as "Nancy's Caesar" and "Ricotta & Egg Raviolo" and more. The price for lunch is ¥10,000, dinner at ¥14,000, and each will be complemented by a beverage pairing menu from ¥6,000. "It is an honor to be able to share my signature dishes and flavors, as well as the spirit of Mozza, with Hilton Tokyo. Tokyo is one of my favorite cities, and I am extremely excited to bring a little bit of Los Angeles and Italy to Tokyo," says Nancy Silverton.


Nancy’s Caesar


Ricotta & Egg Raviolo


Grilled Beef Tagliata

About NANCY SILVERTON@METROPOLITAN GRILL

Restaurant:	METROPOLITAN GRILL (Hilton Tokyo 2F)
Period:	August 31 to September 3, 2023
Operation Hours:	Lunch 11:30am – 3:00pm on September 1, 2 and 3
	Dinner 5:30pm – 10:00pm on August 31, September 1 and 2
Prices:	Lunch course ¥10,000 (Optional beverage paring is available +¥6,000)
	Dinner course ¥14,000 (Optional beverage paring is available +¥10,000)
	※Prices are inclusive of tax and service charge.
Reservations:	https://tokyo.hiltonjapan.co.jp/plans/restaurants/lunch-dinner/metropolitangrill-2308-en

10% Discount Offer For American Express Card Members

A 10% discount offer is available to eligible American Express cards issued in Japan. Payment is to be made with the eligible card and the reservation made under the Card Member’s name.

About Hilton Tokyo

Located in Shinjuku, Japan’s largest entertainment, business, and shopping district, Hilton Tokyo has 830 rooms and 2,305 sqm of event space, comprising 20 meeting rooms, of which the largest is 968 sqm. Guests can choose from a variety of F&B options, from sushi and teppanyaki steaks to modern Chinese, English-style pub fare and a chic bar with live music. A rooftop tennis court, an indoor pool, and a health club complete the facilities, and the hotel is connected to the metro by underground walkway. For more information, visit https://www.hilton.com/en/hotels/tyohitw-hilton-tokyo/

About Hilton

Hilton (NYSE: HLT) is a leading global hospitality company with a portfolio of 19 world-class brands comprising more than 7,200 properties and more than 1.1 million rooms, in 122 countries and territories. Dedicated to fulfilling its founding vision to fill the earth with the light and warmth of hospitality, Hilton has welcomed more than 3 billion guests in its more than 100-year history, earned a top spot on Fortune's 100 Best Companies to Work For list and been recognized as a global leader on the Dow Jones Sustainability Indices for six consecutive years. Hilton has introduced several industry-leading technology enhancements to improve the guest experience, including Digital Key Share, automated complimentary room upgrades and the ability to book confirmed connecting rooms. Through the award-winning guest loyalty program Hilton Honors, the more than 158 million members who book directly with Hilton can earn Points for hotel stays and experiences money can't buy. With the free Hilton Honors app, guests can book their stay, select their room, check in, unlock their door with a Digital Key and check out, all from their smartphone. Visit stories.hilton.com for more information, and connect with Hilton on Facebook, Twitter, LinkedIn, Instagram and YouTube.

About Nancy Silverton

Nancy Silverton is the co-owner of the Michelin-starred Osteria Mozza, as well as Pizzeria Mozza, Mozza2Go, and chi SPACCA in Los Angeles. In the fall of 2020, Mozza opened in Los Cabos, Mexico and Pizzeria Mozza opened in London. In 2022, Osteria Mozza opened in Singapore at the Hilton Orchard. In 2014, she received the highest honor given by the James Beard Foundation for 'Outstanding Chef'. That same year, she was also listed as one of the Most Innovative Women in Food & Drink by both *Fortune* and *Food and Wine* magazines. In 2017, Nancy was featured in an episode of *Netflix's* award-winning docuseries *Chef's Table.*

Nancy is the author of nine cookbooks, including *Desserts* (1986), *Breads from La Brea Bakery* (1996), *Pastries from La Brea Bakery* (2000), *Nancy Silverton's Sandwich Book* (2005), *Twist of the Wrist* (2007), *The Mozza Cookbook*(2011), *Mozza at Home* (2016), *and chi SPACCA* (2020). Her next cookbook entitled *The Cookie that Changed My Life,* will be released in the fall of 2023.

Nancy is also an active participant in fundraising for charitable causes including No Kid Hungry and Alex's Lemonade Stand Foundation.