

Indian Accent New Delhi Pops Up in Tokyo

A bar takeover at the Grey Room

Tokyo, Japan, September 2024 – The Grey Room; a contemporary lounge bar, is delighted to welcome Varun Sharma, Head of Bars at Indian Accent and NDTV's Best Mixologist of the Year. This three-day pop-up, running from Friday, **September 27th** to Sunday, **September 29th**, promises an unparalleled cocktail experience.

The menu will feature nine specially curated cocktails, including three exclusive creations of Indian Accent by Varun Sharma and a selection of signature cocktails from The Grey Room, curated by Yukiyo Kurihara.



**Varun Sharma, Head of Bars,
EVH International**



**Yukiyo Kurihara, Manager
The Grey Room**

Says **Varun Sharma** *"Following a successful residency in Bangkok, we are excited to continue our journey across Asia with this collaboration with The Grey Room in Tokyo as a part of our 15-year celebrations. We look forward to showcasing our award-winning cocktails to Tokyo's discerning audience".*

Discover an exceptional bar experience at The Grey Room. Indulge in exclusive, limited-time cocktails that blend the vibrant influences of Indian and Tokyo bar scenes. Enjoy a unique combination of flavours and ambiance as these two dynamic cultures come together in a truly memorable setting.

Indian Accent has won innumerable awards and is the reigning Best Restaurant in India on both Conde Nast Traveller as well as La Liste. It has had the privilege of being on Asia's 50 Best Restaurants list for over 12 years and is also on the World's 50 Best Restaurants list.



Yuzu Spritz - Indian Accent



Yuujin - Indian Accent



Indian Negroni - The Grey Room

Event Details:

- **Dates:** September 27th, 28th and 29th 2024
- **Time:** 17:30 - 24:00 (23:00 LO)
- **Location:** The Grey Room
- **Price:**
 - ❖ Cocktail Course ¥8,000 (3 Indian Accent original cocktails + 1 Indian Accent special Indian street food platter)
 - ❖ Seven Cocktails + Welcome shot + Finale Crafted by Varun Sharma ¥2,200~
 - ❖ Signature Cocktails by The Grey Room ¥1,800~
 - ❖ Tax included, service charge 10% extra.
- **Reservations:** Reservation is required for Cocktail Course for specific serving time:
(1) 18:00 - 19:30 and (2) 20:00 - 21:30.

For reservations:

Phone: 03-6274-6023

Website: <https://www.tablecheck.com/ja/shops/thegreyroomtokyo/reserve>



Instagram:

Indian Accent: indianaccent

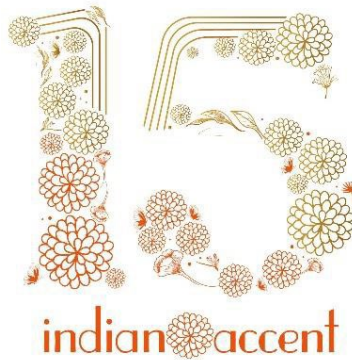
The Grey Room: thegreyroom_ginza

About Indian Accent:

Indian Accent is renowned as the pioneering modern Indian restaurant worldwide and has garnered international acclaim for its cutting edge take on Indian cuisine. Indian Accent, New Delhi was again **voted the No. 1 restaurant in India by Conde Nast Traveller 2023** and has been on **Asia's 50 Best Restaurants** list since 2013. It is on the **World's 50 Best Restaurants** list 2024. It has been recognized by **Time Magazine** as **'amongst the world's 100 greatest places'**. Indian Accent is also the **No. 1 restaurant in India by La Liste 2024**. Indian Accent opened a very successful outpost in New York in 2016 and in 2023 opened in Mumbai at the iconic Nita Mukesh Ambani Cultural Centre.

About EHV (www.ehvinternational.com)

EHV International, a part of the Old World Hospitality Group, owns and operates several path-breaking restaurants that are market leaders in their respective cuisines including Indian Accent, Comorin, Hosa, Fireback, Chor Bizarre and Koloman NYC.





About Spice Lab Tokyo:

SPICE LAB TOKYO sublimates the 'now' of modern Indian cuisine into gastronomic cuisine and overturns the concept of 'Indian cuisine' as perceived by the Japanese. SPICE LAB TOKYO offers dishes full of fresh surprises with its sophisticated use of spices. Based on Indian culture and traditional cooking methods, the menu is composed of dishes that incorporate international cooking techniques and seasonal Japanese ingredients, inviting you into India from the very first bite and allowing you to enjoy a deeper and more profound world as the course progresses.

About The Grey Room:

A contemporary lounge bar offering spiced cocktails and mocktails, bar food inspired by modern Indian cuisine, biryani, Indian-style afternoon tea, and more, with terrace seating 30 meters above ground—a rarity in Ginza. THE GREY ROOM offers original spiced cocktails that showcase an innovative and delicate use of spices, fine wines, premium Japanese spirits, and Indian whiskeys, all expertly crafted by our bartenders, who possess exceptional Japanese bartending skills. It also offers bar food inspired by modern Indian cuisine, reinventing traditional concepts through the use of innovative spices crafted in the kitchen of SPICE LAB TOKYO, a sister restaurant located on the lower floor. Additionally, the menu features very original Indian-inspired afternoon teas with exquisitely spiced savorys and sweets, along with a variety of bar food like biryani, and curry sets.

From daytime to bar time, enjoy a sparkling night view while savoring spiced cocktails and spirits, afternoon tea featuring innovative and sophisticated uses of spices, and bar food—all in a setting that is truly unique to the Ginza 6-chome location.