

Newsletter

August 6, 2025

Inbound-Oriented Sumo Entertainment Show Restaurant “THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO”

Announces January 7, 2026 Grand Opening!

– Fusing Immersive Sumo Spectacle with Gourmet Kaiseki Dining in the Heart of Tokyo –

Hanshin Contents Link Corporation (Headquarters: Fukushima-ku, Osaka; President: Susumu Shimizu) has announced that the opening date for the inbound-focused sumo entertainment show restaurant in Ginza, Tokyo, “THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO,” will be Wednesday, January 7, 2026. In addition to renderings that reveal the scale and structure of the facility, the full scope of the spatial and dining experience has also been unveiled, including details on the three seating types, ticket prices, and an introduction to the cuisine served at each.

Tickets are now available for reservation on the following website.

This venue presents a new concept in immersive dining, offering an experience where the charms of Japanese cuisine (Washoku), and Edo culture can be savored with all five senses. The concept is “EDO Spirit – Sumo & Culture Experience –.” A powerful sumo performance conducted entirely in English, exquisite Kaiseki cuisine (multi-course Japanese dinner) that captures the Japanese sense of beauty, and a theater-style space embodying the world of the Edo period all unite to offer guests from around the globe a new way to enjoy Japanese culture.

Building on the success of our first location, THE SUMO HALL HIRAKUZA OSAKA, which has welcomed over 42,000 guests from more than 110 countries and regions, this “evolving sumo experience” now advances to a new stage in Ginza, Tokyo.

For ticket purchase: <https://hirakuza.net/sumolp2/>



Interior Rendering *For illustrative purposes only.



Key Visual

■ A One-of-a-Kind Experience: Dine in a live venue built around a sumo ring.

Our venue features a unique theater-style design with a full-sized sumo ring at its very heart. The audience is seated in a 270-degree arc around the action, ensuring every guest enjoys a spectacular, up-close view. This layout allows you to simultaneously savor an exquisite Kaiseki while witnessing a thrilling sumo performance right before your eyes.

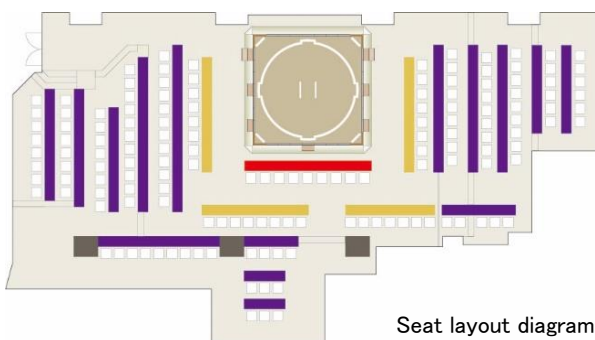
A state-of-the-art production of sound, light, and visuals envelops the entire audience, pulling you deeper into the show. We deliver a truly immersive experience so vibrant it feels as though the electric atmosphere of the Edo period has been brought roaring back to life.



Conceptual Rendering of the Space Around the Sumo Ring

<Key Spatial Design Features>

- Scale: The venue has a total area of **approximately 600 m² with a seating capacity of 150.**
- Layout: A theater-style configuration where the audience seating encircles the central dohyō stage **in a 270-degree arc.**
- Immersive Environment: **An integrated production of sound, lighting, and visuals creates an immersive space** where every guest takes the main role.



Seat layout diagram

Our Three Seating Types

- VIP Ringside Seats (Limited to 9 seats)

The premier front-row seats, located directly in front of the stage.

- Premium Seats

Enjoy the show's impact from the front section of the venue.

- Standard Seats

Seats that offer a complete view of the show's entire atmosphere.

<Where Food and Live Entertainment Become One>

- Featuring a **glass-walled open kitchen**, where the culinary preparation itself is part of the show.
- The sumo performance and your meal proceed seamlessly, **creating a simultaneous experience to delight the senses of sight, taste, and touch.**

<A Welcoming Space for Visitors from Around the World >

- The venue is fully equipped with English signage and **multilingual pamphlets.**
- Our show is **conducted entirely in English**, with English-speaking staff available.
- A universal design that allows anyone to enjoy the experience, regardless of language or culture.

*Details are subject to change.

■ The Dining Experience: A Diverse Selection of Authentic Japanese Cuisine.

Alongside our spectacular sumo show, we present a traditional Japanese Kaiseki dinner. A feast designed to be savored with all five senses. We offer a diverse lineup of culinary options inspired by the rich food culture of the Edo period, ensuring there is a perfect choice for every guest. A hallmark of our dining experience is this freedom to choose, with a wide range of menus available across all seating tiers to suit your personal tastes and preferences.



**The HIRAKUZA Special Kaiseki
(A VIP Ringside Exclusive)**

Guests in our 9 limited VIP Ringside Seats will be served the HIRAKUZA Special Kaiseki. This unique menu incorporates some of Japan's most iconic dishes, such as Wagyu beef steak, Japanese eel, tempura, and chanko-nabe stew. Enjoy a truly luxurious meal and a thrilling performance, all from your seat in the front row.



**The HIRAKUZA Kaiseki
(For Premium & Standard Seats)**

Guests in our Premium Seats and Standard Seats will enjoy the HIRAKUZA Kaiseki. This set menu features delightful Japanese staples such as a tempura-jū (assorted tempura over rice) box and the traditional chanko-nabe hot pot.

For those wishing to enhance their meal, menu upgrades are available for an additional charge.

<Customize Your Meal> *All prices include tax

– From Chanko-Nabe Hot Pot to Wagyu Beef Sukiyaki: +¥2,000

– From Tempura-jū to Premium Japanese Eel over Rice (Unajū): +¥2,000

– From Tempura-jū to Wagyu Steak with Steamed Rice: +¥4,000



**The HIRAKUZA Children Plate
(For Ages 3-12)**

For our younger guests, we've prepared a special plate with a variety of popular, kid-friendly dishes. The HIRAKUZA Children Plate is available for all children (ages 3-12) with tickets in the Premium and Standard Seats sections.



**Special Dietary Meals:
Halal Gozen & Vegan Kaiseki**

To accommodate guests with diverse dietary needs, we offer specially prepared Halal and Vegan meal options. You may select either of these in place of the standard meal at no additional charge.

Important: Please note that both Halal and Vegan meals must be reserved in advance.

*The image above is a sample of our Vegan Kaiseki.

<Service Design & Production>

- The dining portion of the evening is designed as an integral part of the show, planned to occur between 5:00 PM and 6:00 PM.

- Guests may continue to dine and drink as the show progresses, allowing them to simultaneously enjoy the thrilling performance and exquisite cuisine.

*Content is subject to change. *The accompanying image is a conceptual rendering.

■ A New Cultural Venue Where Sumo Meets Japanese Cuisine, and Edo Meets Ginza.

With the concept of “EDO Spirit – Sumo & Culture Experience –,” THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO creates a truly unique cultural experience, reviving the vibrant aesthetics and popular culture of the Edo period for the modern world.

Sumo, once the beloved spectacle of Edo’s townspeople. Japanese cuisine (Washoku), the art form that defined the era’s refined style. By reinterpreting these two great traditions for a modern audience, we share the enduring charm of Japanese culture with guests from across the globe, including those visiting Japan.

Why the “Ginza” Stage?

The name “Ginza” itself has roots in the Edo period, originating from the silver guild established there. From its inception, it grew into a vibrant hub where people and culture converged. Today, Ginza stands as one of Japan’s most iconic districts, a place where tradition and innovation, prestige and playfulness, exist in perfect harmony. This unique blend makes it the ideal modern stage to present the timeless spirit of Edo.

Furthermore, as a global destination for tourism and culture, Ginza welcomes visitors from across Japan and around the world. It is from this renowned crossroads that we will showcase the arts of sumo and Japanese cuisine. Our ambition is not simply to entertain, but to create a true cultural landmark. An unforgettable experience that shares the very best of Japan with the world.

■ Tickets on Sale NOW!

You can book your tickets on the following website: <https://hirakuza.net/sumolp2/>

Pricing Details

Seat Type	Adult Price	Child Price (Ages 3–12)
VIP Ringside Seat (9 seats only)	¥27,000 *Same price as adult	
Premium Seat	¥21,000	¥12,000
Standard Seat	¥17,000	¥9,500

*All prices include tax.

*All tickets include “seat fee + meal fee” (drinks not included).

*The VIP Ringside Seat price is the same for adults and children.

*For Premium Seats and Standard Seats only, some menu items can be customized for an additional fee.

*Children’s tickets include the “HIRAKUZA Children Plate.”

*A service fee of ¥700 (tax included) per ticket will be charged at the time of purchase.

■ Venue Overview

N a m e: THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO

L o c a t i o n: B1F, Prime Ginza Yanagidori Building, 1–9–13 Ginza, Chuo-ku, Tokyo

Opening Date: Wednesday, January 7, 2026

T o t a l A r e a: Approximately 600 m² (approx. 6,500 sq. ft.)

Seating Capacity: Approximately 150 seats

S h o w T i m e s: 5:00 PM – 7:00 PM (Please note: A second performance from 8:30 PM – 10:30 PM is also planned for select dates.)

*All details are subject to change.



Company Name	HANSHIN CONTENTS LINK CORPORATION
Headquarters	Hanshin Noda Center Building 10F, 1–1–31 Ebie, Fukushima-ku, Osaka City, Japan
Capital fund	¥230 million (100% investment by Hanshin Electric Railway Co., Ltd., a part of Hankyu Hanshin Toho Group)
Business Description	Contents industry, music business, advertising media sales, signage production Our company will utilize the expertise of entertainment show business cultivated through operations.

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