

A Tokyo based hospitality company.

OUR MISSION

Enhancing people's lives through passion, excellence and quality.

To design and develop successful and profitable food and beverage operations that are seen as the place to go in the market.

Our establishments are driven by a team of passionate professionals of the highest skill set creating an experience that is subtle, sophisticated and profound.





OUR PEOPLE

ECN Hospitality is a Tokyo based hospitality company which was set up by three founding partners **E**ddie Baffoe, Matthew **C**rabbe and **N**athan Smith. Since 2009, we have been providing high standard food and bervages, warm hospitality and sophisticated surroundings using our rich experience and specialty in each department. Food, Bar and Service.





FOUNDING PARTNERS

EDDIE BAFFOE

Nationality – Ghana Eddie was born and brought up in the beautiful Ghanian region of Nkoranza, and for over fifteen years has had extensive experience in hospitality operations in Tokyo. Eddie started his career in the hospitality industry as a bar tender in Ginza. Before ECN, he operated one of the most popular bars, in Roppongi Hills, The Oak Door Bar, as the bar manager. As the bar director of ECN, he would like to create a warm and sophisticated place for everybody, where on guests feel they are at a home away from home.

MATTHEW CRABBE

Nationality – Australia

Matthew has had experience in Australia
working for Tetsuya's of Sydney amongst
other high end restaurants. He has worked

around the globe in countries including England, U.S.A. and Mexico. In Japan he has worked as the Chef of the acclaimed New York Grill and Bar at the Park Hyatt Tokyo and also the Grand Hyatt Tokyo as the Executive Sous Chef. In 2005, he was chosen as the opening Executive Chef of

keeps an eye on his own operations under the ECN banner.

the Hyatt Regency Kyoto. Matthew now

NATHAN SMITH

Nationality – New Zealand

Nathan has worked within Hyatt International primarily in Australia and Tokyo holding various management positions in restaurants, bars and event areas. He opened The Oak Door Steak House and Bar at the Grand Hyatt Tokyo in 2003, and has supported the openings of other Hyatt International properties such as Park Hyatt Zurich and Park Hyatt Seoul. Soon after being promoted to Assistant Director of Food and Beverage at the Grand Hyatt Tokyo he was promoted to Director of Food and Beverage at Park Hyatt Tokyo at the end of 2005. With his exceptional business acumen and management skills, his air for space and taste with design, his warm personality and natural love of people, he makes guest's experience an exceptional one.



COMPANY PROFILE

TRADE NAME ECN HOSPITALITY K.K.

ESTABLISHED April 3rd, 2008

'PRINCIPAL BUSINESS'

- 1.HOSPITALITY MANAGEMENT & CONSULTANCY
- Restaurant design and development
- Hotel, Ryoukan and other accommodation design, development
- Event planning and consultancy
- Human Resources training and development
- 2.Real Estate Development

PROJECTS

- 2009 TWO ROOMS GRILL | BAR
- 2011 R2 SUPPERCLUB
- 2013 RUBY JACK'S Steakhouse & Bar TOKYO
- 2015 RUBY JACK'S Steakhouse & Bar MANILA
- 2018 SEPTIÈME Brasserie & Bar

HEAD OFFICE

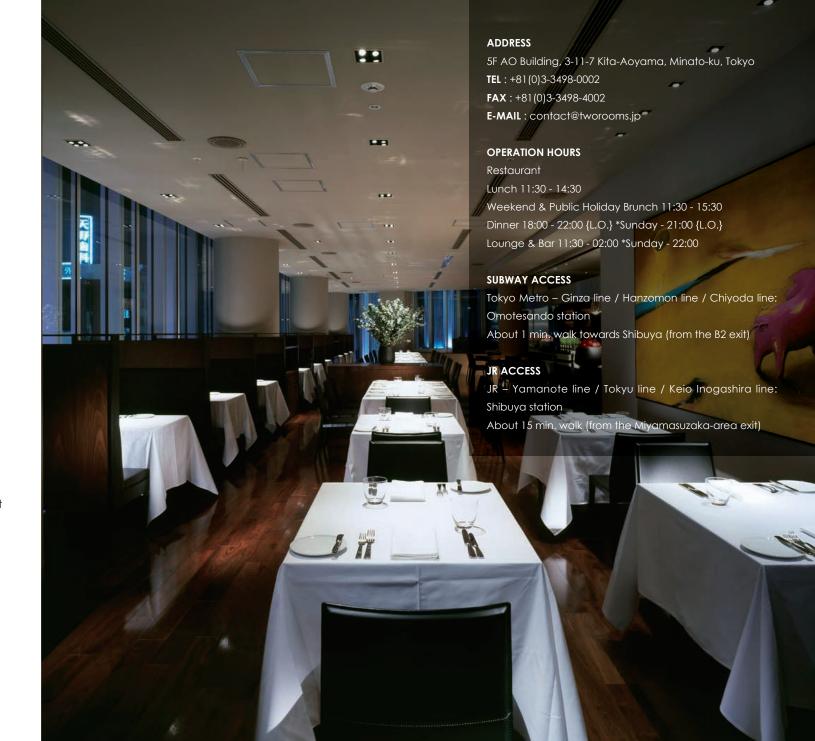
ADDRESS 5-5-10 Minami-Aoyama, Minato-ku, Tokyo

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Located on the fifth floor of the AO building in the heart of Aoyama, Tokyo, TWO ROOMS opened its doors to the public on March 26th 2009 and has been at the forefront of the Tokyo dining scene ever since.





TASTE

The cuisine is produced by Matthew Crabbe and his team, reflecting his passion for food and utilising new and old world cooking techniques. Focusing on simple elegance with a twist, the menu features specially sourced produce focusing on fresh local seafood, premium beef and seasonal Japanese vegetables. Desserts range from homemade icecreams and sorbets to whimsical delights fit for the most discerning dessert critic. Al fresco dining on the terrace is also available during the Spring through Autumn months.











INTERIOR

Designed by the San Francisco based eight inc., and overlooking the stunning Tokyo skyline, TWO ROOMS offers seating for 182 guests. This includes an 85-seat dining area and open kitchen with seating at its granite counter. Guests dine in truly elegant surroundings while overlooking the hustle and bustle of Tokyo's fashion district above Aoyama. The modernist décor of the dining room is offset by its wood and leather furnishings and rich black walnut floor. Across the water-terraced bridge is the 51-seat bar and lounge featuring a large original artwork by Masashi Ozawa. Also featured is the glass walk-in cellar, containing 1,800 bottles of carefully selected wine from Europe, Australia, New Zealand, South Africa and the U.S.A., which doubles as the entrance to the private dining room. The island bar, communal table, bar top and private dining room table have been uniquely styled by dundee interiors using Swamp Kauri, native wood preserved for 50,000 years in New Zealand's peat land areas. This ancient timber is not only full of character but also adds warmth and a touch of history to the TWO ROOMS ambience.







INFORMATION

SEATING CAPACITY

DINING ROOM 85 PRIVATE ROOM 10 LOUNGE BAR 51 TERRACE 60

STANDING CAPACITY

DINING ROOM 100 LOUNGE BAR 100 WHOLE AREA 250

PRICE LIST

Party Plan 6,200 / 8,300 / 12,400 JPY Customised cakes of all sizes available Microphone 10,000JPY (For one) Projector and Screen 50,000JPY

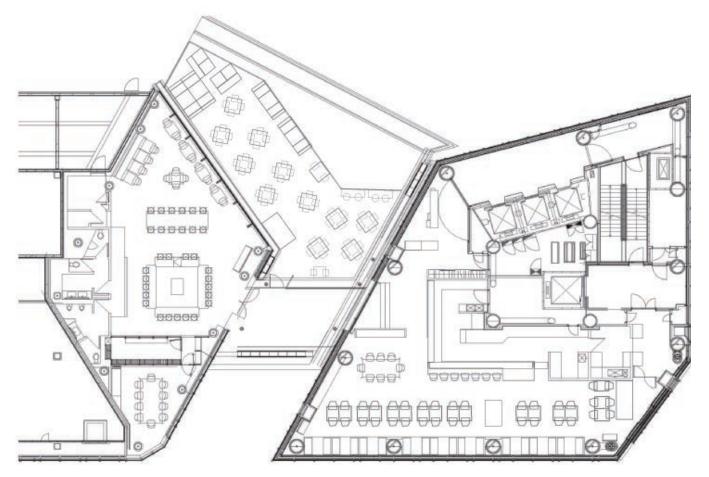
PRIVATE PARTY

Prices may vary according to the day and season RESTAURANT (Lunch Time) 700,000JPY as minimum RESTAURANT (Dinner Time) 1,500,000JPY as minimum BAR (2 hours) 740,000JPY as minimum (The price does not include the terrace)

Cancellation Policy

Up to 1 week prior to event: 0% cancellation incurred. 1 week – 4 days prior to event: 40% incurred. 3 days prior to event: 100% cancellation incurred.

For more information please contact us E-mail: contact@tworooms.jp Phone: +81(0)3-3498-0002



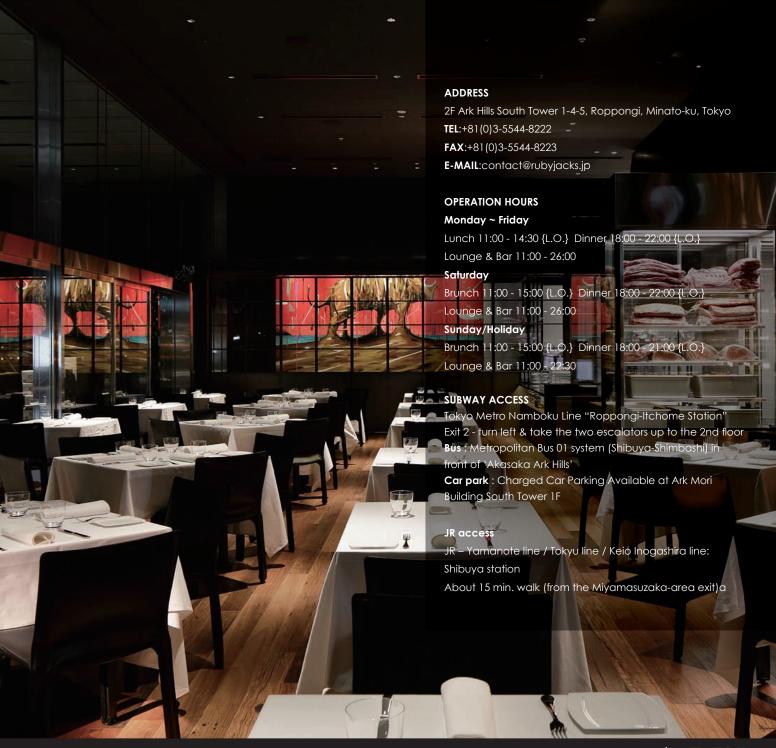
ALL AREA 462m² | DINING 231m² | BAR 180m² | PRIVATE ROOM 36m² | TERRACE 132m²







Situated on the forest side of Ark Hills South Tower, Ruby Jack's Steakhouse & Bar brings to Tokyo a classic Steakhouse & Bar with a twist.







TASTE

Ruby Jack's cuisine resembles a classic vintage steakhouse with a contemporary twist. Matthew Crabbe, the chef director, respects the true flavor of ingredients whilst keeping thier freshness and form with simple culinary senses. From premium Dry Aged beef to the famous Japanese Wagyu & Oysters shucked straight from the aquariu, Ruby Jack's cuisine has something for everyone!













INTERIOR

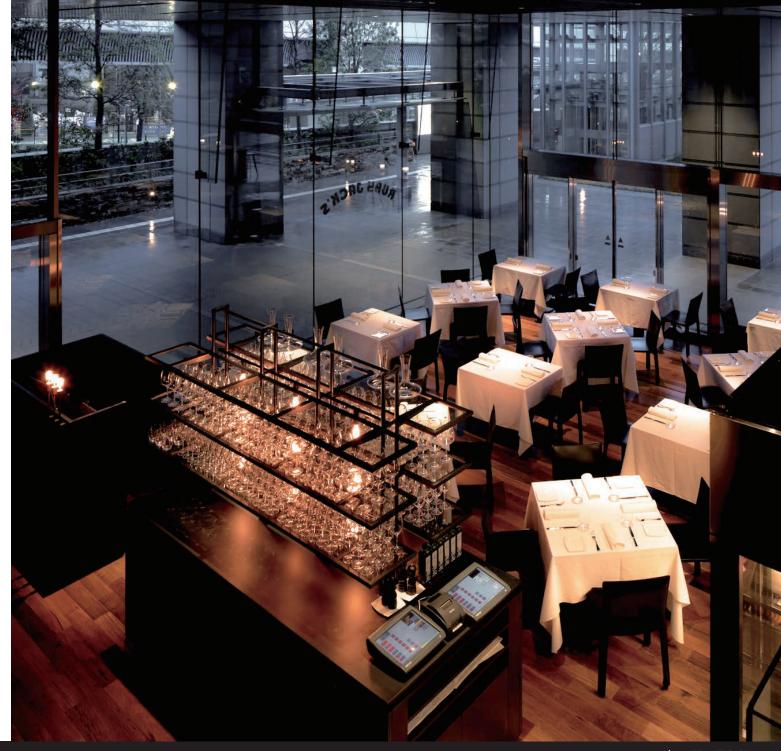
The designer, Nao Taniyama of NTA {Nao Taniyama & Associates} with ECN created an interior that is inviting in all of the four seasons.

The big wooden door is opened, guests are greeted by reception and escorted to the bar or dining room on the recycled antique floors from Australia and under the high ceilings.

The long dining room is adorned with dining tables set with crisp white linen. CAB chairs from Cassina, created by Mario Bellini, offer a comfortable dining atmosphere.

Located at the end of the dining hall is the private dining room seating up to 14 guests comfortably with a vista over the tree lined terrace. The room can be opened up 100% to be a part of the entire dining hall. Taking up the entire wall of the Private Room is a painting by Masashi Ozawa. The painting, named Angus, is in the true spirit of the famous breed of beef.

The oversized glass French doors open up to reveal a terrace graced with comfortable tables, chairs, two custom made communal tables and a tree side lounge setting, all are great for dining or a tipple at any time of the day or night. Diners and tipplers alike enjoy looking over the Cherry Blossom tree line totally taking them away from the urban environment in the heart of the Tokyo metropolis.







INFORMATION

SEATING CAPACITY

DINING ROOM 60 PRIVATE ROOM 12

LOUNGE BAR 14 TERRACE 40

STANDING CAPACITY

WHOLE AREA 150

PRICE LIST

Standing Style Party Plan 8,000 / 10,000 (2hours) JPY at Private Room or Terrace Communal Table

Seated Style Party

Food: 7,000 / 9,000 + Beverage: 4,000 / 6,000 JPY

Cake 50,000JPY ~

Microphone 10,000JPY (for one)

Projector and Screen 50,000JPY

PRIVATE PARTY { RESTAURANT & BAR } Prices may vary according to the day and season

Lunch Time 1,000,000JPY as minimum

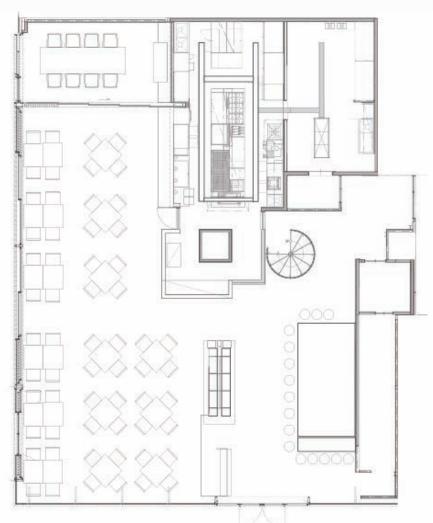
Dinner Time 2,000,000JPY as minimum

Cancellation Policy

Up to 1 week prior to event: 0% cancellation incurred. 1 week - 4 days prior to event: 40% incurred. 3 days prior to event: 100% cancellation incurred.

For more information please contact us

E-mail: contact@rubyjacks.jp Phone: +81(0)3-3498-0002





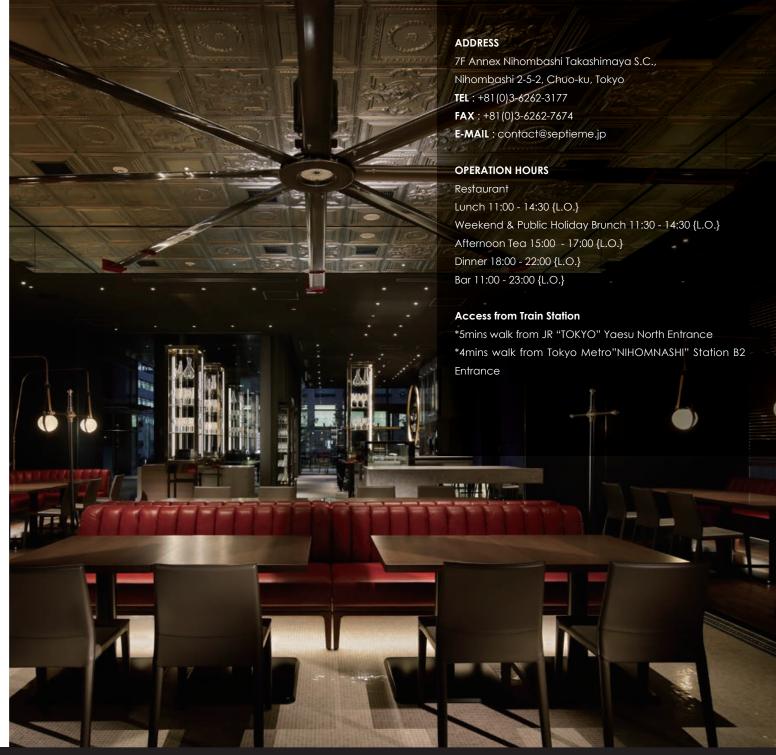








A Classic Brasserie & Bar with a Twist Makes It's Debut onto the Tokyo Dining Scene. SEPTIÈME Brasserie & Bar Opened on September 25th, 2018



TASTE

Focusing on seasonal ingredients the fare at SEPTIÈME is simple yet delicious with a contemporary Paris Brasserie feel.

Lunches include the SEPTIÈME express lunch as well as other set menus. A la carte is available for both meal periods with a special set course at dinner. Bar Bites are available until the bar's last call.

On show in our bespoke cake display are beautifully crafted cakes, homemade macarons, seasonal fruit tarts and designed smaller treats all home made by our passionate pastry professionals.

The pastries are available to take home in bespoke wrappings.

The SEPTIÈME Daily Afternoon Tea and Weekend and Public Holiday brunches are a Tokyo must.

Beverages are of a very high standard. Catering to the office crowd and get togethers, cocktails range from the classics to the more contemporary and introduce a French twist to some classic favorites....





INTERIOR

The designer, Nao Taniyama of NTA {Nao Taniyama & Associates} with ECN Hospitality created an interior that leans {with contemporary touches} towards the brasseries found in France. This space reflects the character of the property which strongly inherits the tradition of Nihombashi whilst it is a Brasserie.

Rather than using local materials and patterns just because the restaurant is I ocated in the traditional town of Nihombashi, we have aimed to create a space which emanates the air of the property without forming it into any tangible forms. Wood wool cement wallpanel composed of various scraps such as the remains from thinning timber, demolished buildings and lumber residuedresses most of the environment, hence we could say that this space also does consider the environment.

By coloring this panel with organic paint into a color called "kokihanada" which has been loved by the locals since the Edo period, we were able to offer equal value of the distinct air of the localism and the casual ambiance of a brasserie.

There is a large customized industrial fan of 5.5m diameter which is the first restaurant to integrate it in Japan. Although the aesthetics are part of the design, we have chosen to use this large fan to create a change in the space as it rotates.

Simply put, the concept of SEPTIÈME emits the denotation of the word, brasserie.



INFORMATION

SEATING CAPACITY

DINING ROOM 70 LOUNGE BAR 14 PRIVATE ROOM 14 TERRACE 40

STANDING CAPACITY

DINING ROOM 100 LOUNGE BAR 30 TERRACE 100 WHOLE AREA 300

PRICE LIST

Party Plan | JPY 6,200 ~ Corporate Dinner | JPY 9,500 ~ Customised cakes of all sizes available Projector and Screen | JPY 50,000

PRIVATE PARTY

Prices may vary according to the day and season WHOLE AREA (Dinner Time) JPY1,000,000 minimum RESTAURANT (Dinner Time) JPY475,000 minimum Please let us know your event details.

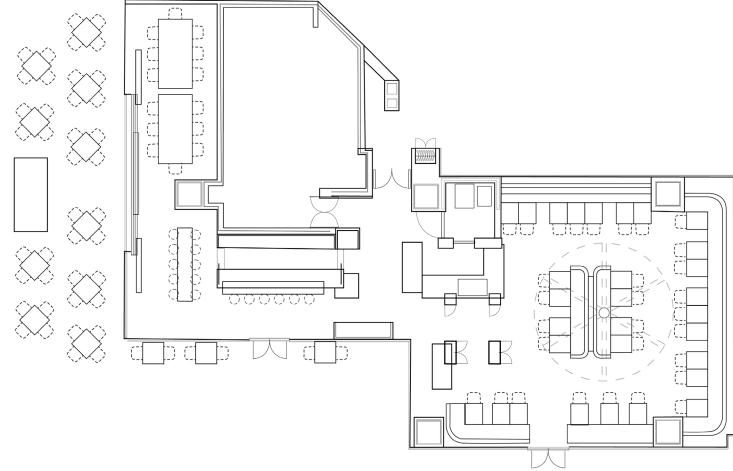
Cancellation Policy

Up to 1 week prior to event: 0% cancellation incurred. 1 week - 4 days prior to event: 40% incurred. 3 days prior to event: 100% cancellation incurred.

For more information please contact us

E-mail: contact@septieme.jp Phone: +81(0)3-6262-3177





ALL AREA 380m² | DINING 99m² | BAR 21m² | PRIVATE ROOM 21m² | TERRACE 86m²

