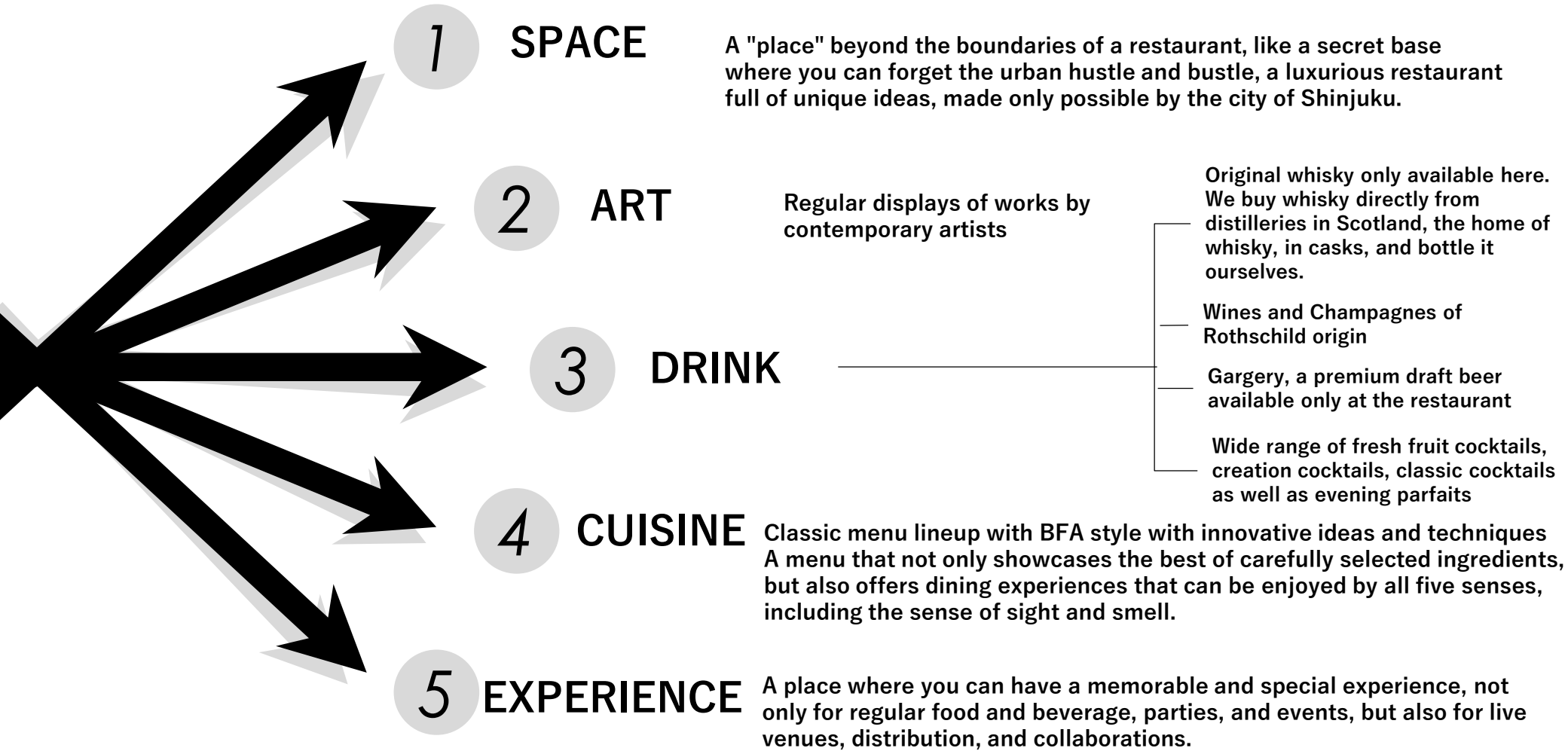




Introduction of "BAR Dining FIVE Arrows"

FIVE Arrows — CONCEPT



1 SPACE — Origin of BAR Dining Name



FIVE Arrows, a café featured in the book "The Investment Life of the Person Next Door," published by Crea Life Partners, the company that manages the restaurant, has opened in Shinjuku.

In the story, a cat possessed by "Nathan Rothschild," the third son of the Rothschilds, a financially savvy man who made his enormous fortune trading British bonds in the Great War against Napoleon and laid the foundation of the current Rothschild family, plays an important role.

Connection between "Rothschild" and "Five Arrows"

Maier Amschel Rothschild, who is said to be the first generation of the Rothschild family, the world's largest and most famous conglomerate, drew the five arrows symbolizing his five sons on the current family crest.

Our bar and restaurant is named after the "FIVE Arrows" of the Rothschilds, and our champagne and wine brands are mainly Rothschilds.

Baron Philippe de Rothschild, the man who made Chateau Mouton Rothschild one of the five great chateaus, moved from France to California in the United States and created Opus One, which is now renowned as one of the best wines in the world.



1 SPACE — BAR Dining INTERIOR



From the greenery-filled entrance hall, mirrored doors open to reveal a display of rare whiskys and contemporary artwork, while marble counters, relaxing sofa seats, and one-piece wood tables show the particular attention paid to each and every space.

Opening

Foods
Drinks

18:00 ~ 26:00

L.O. 25:30
L.O. 25:30

Closing day

irregular closing

Year-end and New Year,
facility inspections, etc.

Environment Surrounding Art

- Contemporary art is attracting worldwide attention, and the number of young art collectors is rapidly increasing in Japan, mainly among IT entrepreneurs!
- Former ZOZO president Yusaku Maezawa made headlines when he purchased a Basquiat work for approximately 13 billion yen
- Japan's art market, which is developing independently with world-famous artists such as Takashi Murakami, Yoshitomo Nara, and Yayoi Kusama, is also attracting increasing attention from overseas every year
- The Ministry of Economy, Trade and Industry (METI) has established the "Study Group on Art and Economic Society" in June 2022, and awareness of the economic significance of art is increasing in Japan.
- On the other hand, with the rise of DX and Web 3.0, opportunities to experience art in the real world and cultivate one's senses have been decreasing.
- We have created a space where you can experience art in the real world, enjoy it with all your senses in addition to drinks and food, and even purchase artworks you like!

Mika Chiba

The twilight sky is romantic and illuminates the fleeting splash of water more dramatically



Nami Okada

Although the motifs are based on landscapes of places she has visited, they evoke a sense of déjà vu and timeless mental landscapes for viewers with different experiences.



Kunihiko Nohara

He leaves various scenes that he himself has sensed in the form of artworks.



Bar Manager / Bartender

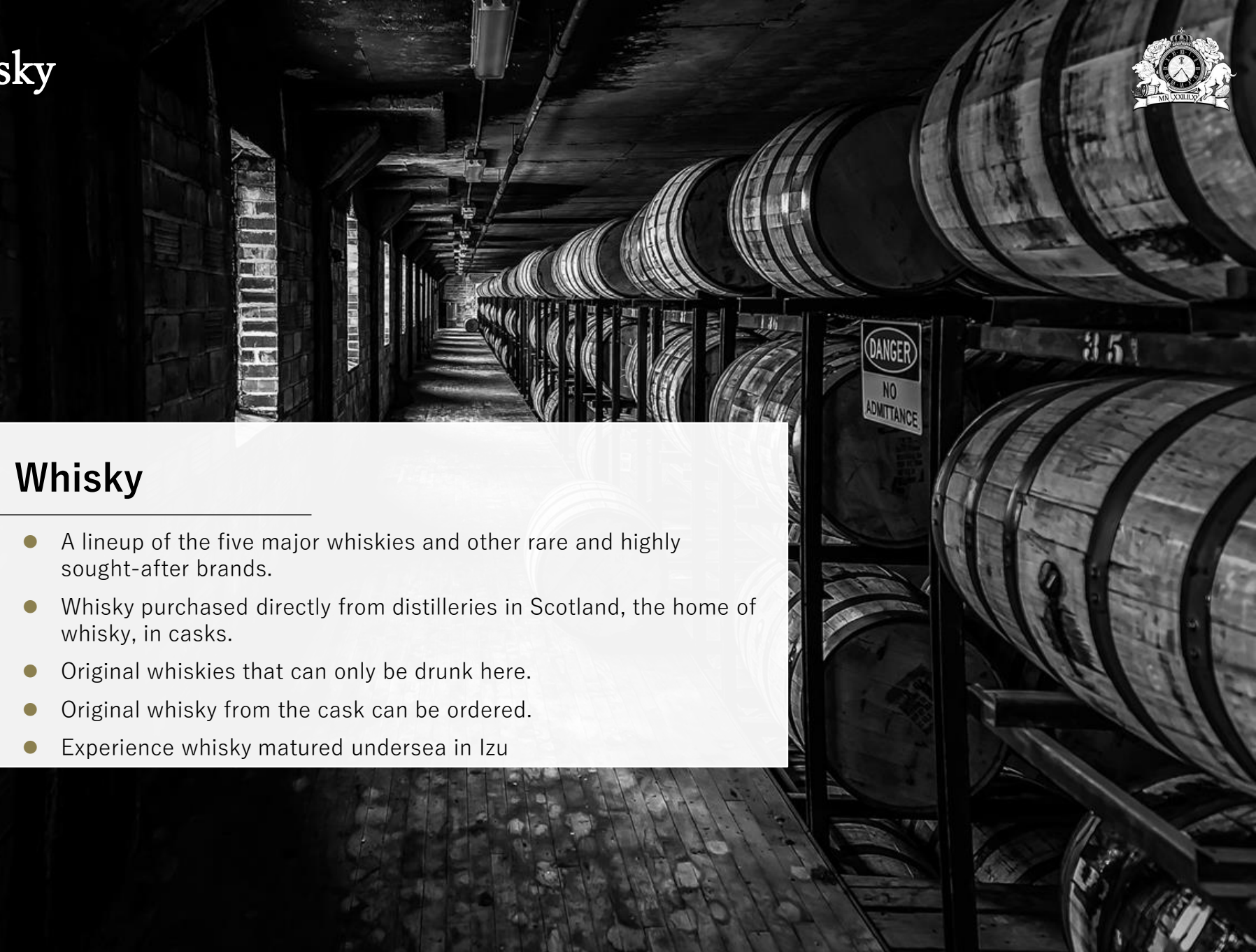
YUKI MURAKAMI

Born in Kiryu City, Gunma Prefecture, in a bakery run by her parents, he grew up watching food fascinate people from an early age. After starting his career in the apparel industry, he was moved by the appeal of the service industry, where he could understand the needs of consumers and add color to customers' lives.

He was particularly attracted to bartending, which he felt was "a service that is always close to the customer," and studied at various styles of bars. In the restaurant bar business he experienced, he realized the need for a style that could meet the needs of a wide range of customers as well as cocktails and service, and joined "BAR FIVE Arrows". As an opening member of BAR FIVE Arrows, which is based on the concept of providing a "space" of an unprecedented style, he became the first master of the bar by applying his unconventional ideas to the creation of the bar.

Through his extensive experience working at bars, he is well familiar with not only classic cocktails, but also whisky and wine. He has a large number of fans, especially for his gentle cocktails with soft taste (water and air) and fresh fruit cocktails that are particular about seasonality and production area. Cocktails that can be enjoyed with all five senses embody the concept of the restaurant, and are a perfect accompaniment for all customers.





Whisky

- A lineup of the five major whiskies and other rare and highly sought-after brands.
- Whisky purchased directly from distilleries in Scotland, the home of whisky, in casks.
- Original whiskies that can only be drunk here.
- Original whisky from the cask can be ordered.
- Experience whisky matured undersea in Izu

3 DRINK — Whisky : Original Bottling Process



1 Select the Original Whisky



You choose the distillery and cask type, and purchase a cask.

2 Bottle Selection



You choose your favorite bottle type and cap

3 Design



We design labels, cap seals, boxes, etc. according to your image.

4 Bottling



We add water, adjust the alcohol content, and make any other adjustments to the original whisky as you desire.

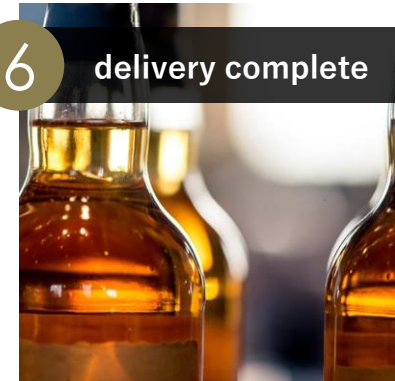
5 Final check (sample tasting)



We will send you a tasting bottle so you can taste it and then we will do the rest of the bottling.

※Seasoning may take several months.

6 delivery complete



We will mail you your own original whisky.

You will receive it in about 3 months or more.

3 DRINK — Wine & Champagne



Wine & Champagne



- We focus on the Rothschild family lineage.
- Bottles can be brought in for 8,800 yen per bottle (tax included)

Champagne

※ All prices include 10% consumption tax.

Baron de Rothschild Brut
Champagne, France

¥ 19,000

Baron de Rothschild Blanc de Blancs
Champagne, France

¥ 30,000

White

Lima Pele Sauvignon Blanc 2019
Marlborough, New Zealand

¥ 7,000

Merle Blanc 2021
Bordeaux, France

¥ 10,000

Baronneau Chardonnay 2017
Limoux, Languedoc, France

¥ 15,000

Carmes de Rieussec 2017
France, Bordeaux, Sauternes (noble rot)

¥ 12,000

Red

Aguaribay 2019
Mendoza, Argentina

¥ 6,000

Gran Malbec 2014
Mendoza, Argentina

¥ 8,000

Limapere Pinot Noir 2019
Marlborough, New Zealand

¥ 12,000

Baron'Arques 2008
Limoux, Languedoc, France

¥ 15,000

Château d'Armailhac 2014
Pauillac, Bordeaux, France

¥ 29,000

Château Duhart Milon
Pauillac, Bordeaux, France

¥ 35,000~

Château Claire Milon
Pauillac, Bordeaux, France

¥ 44,000~

Premium

Opus One
California/Napa Valley, U.S.A.

¥ 60,000~

Chateau Lafite Rothschild 2017
Pauillac, Bordeaux, France

¥ 275,000

Château Mouton Rothschild 2006
Pauillac, Bordeaux, France

¥ 310,000

Château Mouton Rothschild 2009
Pauillac, Bordeaux, France

¥ 410,000

3 DRINK — Beer & Cocktails



Beer



Gargery, a premium draft beer found only in restaurants

Gargery is a domestic premium draft beer that can only be found in restaurants. All beers are shipped directly from the brewery to restaurants in refrigeration and delivered in the best condition. Every day, including year-end and New Year's holidays, Only the number of beers ordered is kegged from the brewing tanks and deliver them to restaurants the next day via refrigerated delivery. In other words, it is an unfiltered beer that always arrives “freshly filled the day before”, in pursuit of the best conditions. Fermentation and maturation over 60 days ensures both a rich, well-balanced flavor and drinkability.

Cocktails

- Our signature vibrant seasonal fresh fruit cocktails
- Creative Creation Cocktails
- Traditional and classic cocktails



3 DRINK — Cocktails

Here are some of the menu items



Fir Tree daiquiri

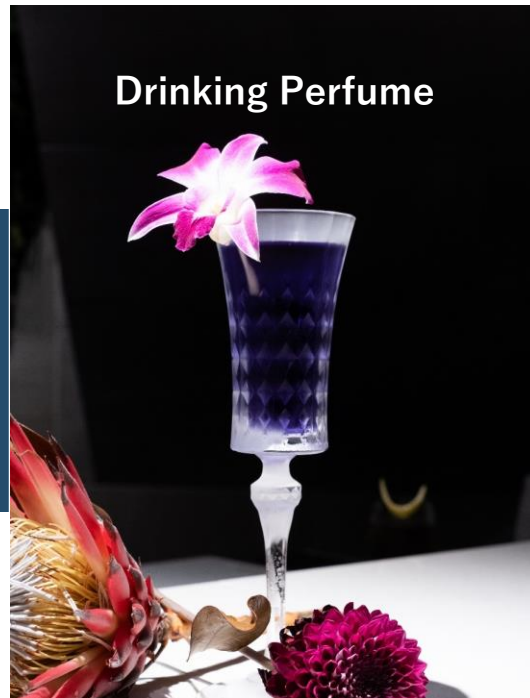


Daiquiri made with fir tree liqueur. The Daiquiri is a classic cocktail made with rum and lime.

The herbal taste of the fir tree and the daiquiri go well together to create a refreshing taste.

¥1,600

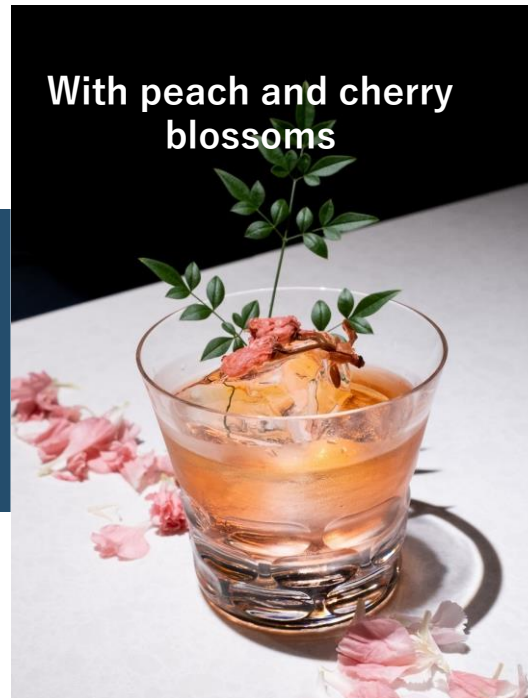
Drinking Perfume



The aroma of violets and lavender is locked into the cocktail and made into an easy-to-drink, slightly carbonated cocktail. Finally, the entire cocktail is infused with the fragrance of damask rose. You can enjoy the full aroma as if you were in a bouquet.

¥1,700

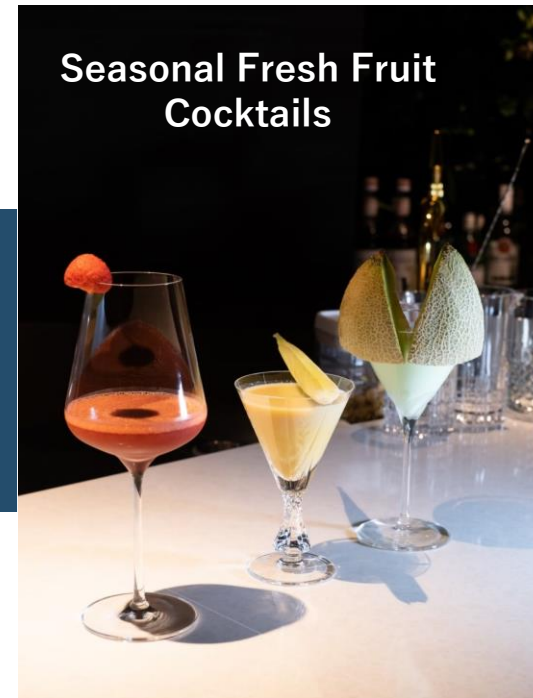
With peach and cherry blossoms



The base is a bourbon with a strong vanilla aroma. White peaches and cherry blossoms are combined with the bourbon. This cocktail has a somewhat Japanese feel to it, like sakura mochi (rice cake with sakura blossoms). The garnish is designed to make you feel as if you are in a Japanese garden.

¥1,700

Seasonal Fresh Fruit Cocktails



We use fruits that are seasonal, and for sweetness we use Wasanbon(refined Japanese sugar), which is a good match.

The fruits used are selected from all over Japan and are of varieties with strong flavors and aromas.

¥1,500~

※ All prices include 10% consumption tax

4



Enjoy BFA style with all five senses

Classic menu lineup with innovative ideas and techniques in style



cuisine

- The BFA style began as a search for innovative elements in the standard menu, incorporating cooking techniques from many different countries. In keeping with the spirit of New American Cuisine, the original concept of the restaurant's opening, we offer dishes with an emphasis on additive-free ingredients and review our menu lineup on a daily basis to meet the needs of our customers.
- We carefully select the ingredients we use. In addition to the quality of the ingredients, our meals and presentation are designed to be enjoyed by all five senses, including sight and smell.
- Fresh and healthy ingredients are combined with contemporary cooking techniques from French, Italian, Asian (including Japanese), Latin American, and Mediterranean cuisines, and the cuisine created in the free-flowing BFA style has the potential to become a hot topic among gourmets around the world. The cuisine is a new genre that has emerged in recent years.
- It will be a favorite among business people working in the Nishi-Shinjuku business district!



4 Cuisine — À la carte menu



Here are some of the menu items.

MENU



BFA Hand Tossed Caesar Salad

Fresh romaine lettuce covered with a thick dressing of semi-cooked eggs is served with thinly sliced bucket with parmesan cheese, oregano and pink pepper. The salad can also be wrapped in a large leaf with finely chopped salad and bucket for a sandwich-like flavor.

¥1,760



Red wine stew and Camembert quiche

Luxurious ingredients that go well with wine, with short ribs slow-cooked tenderly in red wine and aromatic vegetables and Camembert, are wrapped in a crispy pie crust to create a quiche. It is an impressive quiche that you will want to eat again.

1 piece ¥880



Draniki with root celery and smoked trout

This is a Tanaka-style version of a typical dish by the chef's mentor, Mr. Terrepin. The glutinous pancakes made with root celery and potatoes, refreshing apple sour cream, and rainbow trout with a hint of lemon acidity and smoked flavor match to create a side dish pancake like no other.

¥1,540



Kagoshima Kirishima pork roasted at low temperature

Kirishima pork, which has a combination of sweet meat and white, delicious fat, is cooked slowly at a low temperature to give it an incredibly tender and luxurious flavor. With wild rice, six kinds of beans, and three kinds of sauces, this dish is a pleasure to eat anywhere.

¥2,420

※ All prices include 10% consumption tax



COURSE

- We offer courses so that you can fully enjoy the "BFA style of dining with all your senses"!
- We will prepare a full course menu according to your request.
- We also offer a short course that can be served in about 90 minutes for those who think that a full course is a bit much or want to use it casually after work.
- Short courses are available in several patterns so that you can enjoy them every day.
- Wine or cocktail pairings are also available.

① **Short Course (Reservations only) ¥7,700**

+ wine or cocktail pairing (optional) + ¥4,400
BFA style course meal of 5-6 dishes, ideal for business guests

② **Full course (reservation only) ASK**

10 to 11-course meals created according to customer requests

※ All prices include 10% consumption tax

4 Cuisine — Short Course Patterns



Example of course pattern	A		B		C	
	Cuisine	Pair Drinks	Cuisine	Pair Drinks	Cuisine	Pair Drinks
Aperitif		Herbal Gin & Tonic		Herbal Gin & Tonic		Herbal Gin & Tonic
Amuse	Bursting Oyster and Pineapple Granite	Ice Flower Mateini	Marinated beets with walnuts and blue cheese	Honey and Apple Teeny	Cherry tomatoes and tomato jelly	Ice Flower Mateini
Hors d'oeuvres	Smoked Celoric Drniki and Trout	Citrus-scented Rev Heat	Sea bream wrapped in konbu-shime seaweed with pickled vegetables	Salt & Sake	Tuna Tartar Hawaiian Style	Hawaiian Sky & Sea
Pasta and hot vegetables	Cappellini with grilled flying fish and colorful tomatoes		Fried tomatoes with ratatouille		—	
Seafood dinner	Poached sea bass with americaine nage	white wine	Oven-baked Salmon with Lemon	white wine	Poached silver flounder with cauliflower and hazelnuts	white wine
Palate cleanser	Cucumber ice cream		Grilled eggplant ice cream		Grilled corn ice cream	
Meat dish	Hanging Tenderloin Fried Beets	red wine	Calamarized Duck with Lentils and Sweet Carrots	Honey keel	Basil Roasted Lamb with Tomato and Couscous	red wine
Finishing	Baked sea bream and fried pineapple with risotto mushroomotto soup	Tea Alexander	Soup risotto to finish	Tea Alexander	Pasta soup to finish	飲む香水
	¥7,700	¥4,400	¥7,700	¥4,400	¥7,700	¥4,400

※ All prices include 10% consumption tax



For large groups

- We can also offer courses with large platters for large groups.
- Please make a reservation in advance.
- Table seats: 8 persons x 1 table, 4 persons x 2 tables,
3 persons x 1 table,
Sofa seats: 4 persons x 2 tables,
Counter seats: 7 seats

条件

- From 11,000 yen (tax included) per person, 15 persons or more will be charged for a private party.
- Minimum guaranteed charter amount: 165,000 yen (tax included) *Up to 3 hours
- (Since this is a private party, it is available regardless of business hours.
- Up to 18 persons: Large platters (including small plates) can be served up to the seats.
- 19 persons or more: Buffet style

Platter Image



Buffet Image

5 Experience — Catering Plan (On-site available)



We can also provide on-site services.

- We offer food and drinks for private and business occasions!
- We can make your home, office, or event space feel like a special occasion!
- We will make a proposal for food and drinks according to your budget.
- Please consult with us regarding the number of people and budget.

Experience — Exclusive use: Event plan (with food and beverage)

- Rental space plan (without food and beverage)

Can be used for various purposes in addition to being used as a venue for various events and parties

- Whisky Seminar
- Whisky cask tasting sales event
- Wine Seminar
- Art Gallery
- Antique Coin Show
- New product launches
- New Service Launch Event
- Publication Commemoration Events
- Live-streaming events
- Joint seminars and events with tie-up companies
- Information exchange meetings for corporate HR departments





Seated or standing seating can be arranged upon request.

- The restaurant can be rented out for events.
- We can adjust the layout of the restaurant according to your needs.
- Video projection and events can also be enjoyed using the projector.
- Also available for live-streaming events.
- We offer food and beverage plans according to your budget.
- Please use our restaurant not only for business events but also for private events.





Available Facilities

Facilities

- Projector
- Screen 120 inches
- 3 microphones with speakers
- Two square desks (seating for 4 persons)
- Round table (seating for 3)
- One board table (seating for 6 to 8 persons)
- 7 counter seats
- Sofa 1 (seating for 4)
- Sofa 2 (seating for 4)
- 20 additional chairs available

Kitchen Use

- Please contact us if you wish to use this service.

High-speed Wi-Fi

- Provider: GMO Internet
- Frequency band: 5 GHz
- Maximum number of simultaneous connections: 10
- Communication Speed: 50Mbps downlink / 50Mbps uplink
- Communication speed is for reference only. Depending on the conditions at the time of use, the communication speed may be lower than the listed speed. ◦

consumables

- kitchen paper
- Wet wipes
- Plastic wrap, garbage bags, sterilization products, etc.

Usage Rules

- The rental includes preparation time.
- Keys are to be handed over to a staff member.
- Alcohol, food and beverages are not permitted.
- Posters, tacks, and duct tape are not allowed.
- Please take your garbage home with you.
- The door will be locked at the end of the day, so please vacate the premises completely.
- Staff will be on hand to provide courteous support before and after use.
- Please feel free to contact us for more information on how to use the space, as a meeting is required beforehand.
- Please be sure to read the rules and regulations regarding the use of the restaurant on the following website.



For art galleries and outside retailers

Examples of Use

- Artwork (in addition to canvases, small three-dimensional forms can also be displayed)
- Accessories, watches and other decorative items
- Consignment sales for the wealthy

Rental Gallery Locations

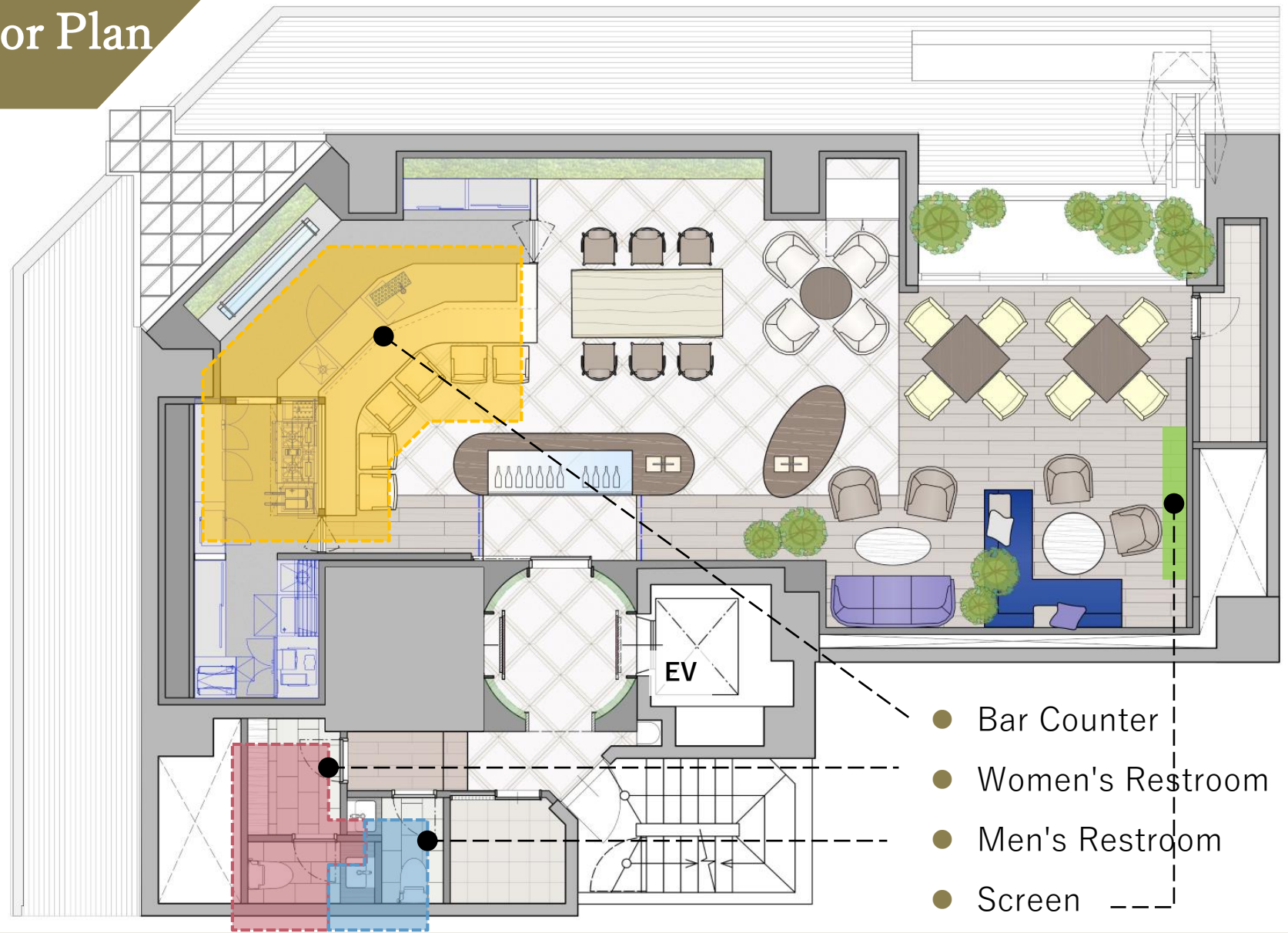
- Stations (in glass showcases) and on
- Walls (where art is displayed)
- Above the bar counter

Security is also assured

- Four security cameras installed

Facilities

- Projector
- Screen 120 inches
- 3 microphones with speakers
- Two square desks (seating for 4 persons)
- Round table (seating for 3)
- One board table (seating for 6 to 8 persons)
- 7 counter seats
- Sofa 1 (seating for 4)
- Sofa 2 (seating for 4)
- 20 additional chairs available
- Seated: 24 to 30 persons
Standing: 30 to 40 persons



5 Experience — Summary of various usage methods



Utilization	Facilities	Number of users	Meals	Remarks <small>※The prices shown include 10% consumption tax.</small>
Bar Dining	Standard Use Open from 18:00 to 26:00 Food L.O. 25:30, Drink L.O. 25:30	Up to 14 persons	A la carte, course	<ul style="list-style-type: none"> It can be used for a wide range of purposes, from daily use to anniversaries.
Party Plan			Party Menu	<ul style="list-style-type: none"> Recommended for large groups.
	Exclusive use (up to 3 hours)	From 15 to 40 persons		<ul style="list-style-type: none"> From 11,000 yen per person; for 15 persons or more, the room will be "chartered" (minimum guaranteed charter amount: 165,000 yen) Up to 18 persons: Seating available for platters 19 persons or more: Buffet style
Catering Plans	outside	-	Catering Menu	<ul style="list-style-type: none"> Please consult with us regarding the number of people and budget.
event planning	Exclusive use (negotiable)	-	Event Menu	<ul style="list-style-type: none"> Chartered minimum guaranteed amount: 165,000 yen
Rental Space Plan		-	NA	<ul style="list-style-type: none"> From 25,000 yen per hour (based on room charge + equipment used)
Rental Gallery	-	-	-	<ul style="list-style-type: none"> Please contact us for space and rates.

Precautions for use



Completely non-smoking.

We have made the following arrangements for the comfort of all our guests.

We ask for your understanding and cooperation in advance.

1. Customers who break or damage store fixtures, artwork, tableware, glasses, furniture, or fixtures will be charged the actual cost.
2. If you behave in an aggressive or disruptive manner toward other customers or staff members, we may refuse your next visit to the restaurant.
3. For vomiting or any other behavior that causes damage to the restaurant, cleaning and other expenses will be charged at the same time as the bill as follows

In the event that the floor, tables, bar counter, or sofas in the restaurant are soiled, a cleaning fee of 30,000 yen will be charged in addition to the actual cost of the damage as stated in 1.

In addition, if there are other guests in the restaurant, a nuisance fee of 10,000 yen multiplied by the number of guests in the area that was disturbed will be charged.

If a customer is found to be using the restrooms in a manner that restricts the use of the restrooms, even though the customer used the restrooms to vomit, etc., the customer in question will be charged 10,000 yen as a cleaning fee and a nuisance fee.

Registration as a preferential service



Register as a preferential service for high status credit cards

- Mitsubishi UFJ Card Platinum American Express Card
- AMEX Gold / Platinum / Centurion
- JAL American Express Card Platinum
- Sumitomo Mitsui Mastercard Platinum Card
- Diners Club Premium Card, etc. Privileges and registration as Invitation Day

Diners Club Special Offers

The screenshot shows the Diners Club International website for the 'BAR FIVE Arrows' (バー ファイブ アローズ) location. The header includes the Diners Club logo and the Japanese text '三井住友信託銀行グループ'. Navigation links include 'カードラインナップ', '優待・サービス', 'キャンペーン・イベント', 'ポイント', 'ご利用案内・保険', and 'お問い合わせ'. A search bar and buttons for '入会申し込み' and 'クラブ・オンライン' are also present. The main content area features a photo of the restaurant's interior and a close-up of a gourmet dish. A button labeled '一覧に戻る' and a heart icon for '検討リストに追加する' are visible. The URL at the bottom is <https://www.diners.co.jp/ja/benefit/detail.R1551.html?facet=bar&fa=1&page=1>.

<https://www.diners.co.jp/ja/benefit/detail.R1551.html?facet=bar&fa=1&page=1> 253.04348754882812

Media Coverage - Web Food and Beverage Media



- Hotel, Restaurant & Wedding Industry News **Hotel Restaurant Weekly**
<http://www.hoteresonline.com/articles/11493>
<http://hoteresonline.com/articles/11579>
- Tokyo Gourmet Restaurant **Hitosara**
<https://hitosara.com/0020003778/>
<https://magazine.hitosara.com/article/3106/>
- Tokyo Events and Outings **Let's Enjoy Tokyo**
https://www.enjoytokyo.jp/spot/g_ghyn700/
- Japan's largest comprehensive whisky information site **Dear WHISKY**
<https://cask-investment.com/media/knowledge/bar-five-arrows/>

A feature article was published in Hitosara!
<https://magazine.hitosara.com/article/3106/>



Customer Evaluation



Google

三島 大空 様



All the cocktails are delicious, but I personally recommend the cocktails made with fresh fruit in particular.

It is easy to come in by yourself, and there is plenty of table seating, so I think it is an easy place to use for three or more people as well.

The New American cuisine at dinnertime is not only delicious, but the chef, who trained in New York, will also entertain you with fresh and varied dishes, so be sure to try it.

A S 様



We visited this restaurant in Nishi-Shinjuku, where a bartender who is very good at cocktails works as a manager.

The restaurant is very elegant and clean, and it is easy to enter even for a single woman.

The manager, Mr. Murakami, has also raised the bar even higher, and there were many fruit cocktails and original cocktails.

They also serve food until late at night, so I will go back again.

Tabe LOG

ankoromochi1996 様



There is a wide variety of drinks and I highly recommend the cocktails made with fruit.

I don't usually go to BARs, but the bartenders teach me a lot, so I can enjoy my drinks while having fun ^.^

The food is also delicious, no matter what it is. The meat was especially great - especially the meat.

masat1228 様



I've been to this bar many times!

I think this bar has everything in Shinjuku Nishiguchi: food, drinks, atmosphere, and time of day!

I can confidently recommend this place for both private and business dinners!

Retty

Maekita Takuya 様

BEST 2002

It was a peaceful and relaxing space surrounded by plants and art. The bartenders are friendly and helpful, making you feel at home, and I recommend it for various occasions, alone or with your family. The fresh fruit cocktails are very delicious. The menu is a feast for the senses, incorporating traditional American cuisine with a French twist, prepared by a chef trained abroad. The atmosphere is great, the food is delicious, and there is a wide selection of drinks. A bar you will want to go back to.

館川 凜 様

Excellent

This restaurant offers the New American genre of cuisine.

We enjoyed a meal that was both satisfying and high quality...

The salads, main meat dishes, pasta, and everything else is really delicious.

There were also a lot of drinks that were new to me and I had a great time! I would like to go back again.

Past Events - Publication Commemorative Seminar Events

Written by Mariko Higaki,
former Human Resources Manager of Ritz-Carlton
"Service Professional Notebook"
publication commemorative seminar event

Organizer Ms. Mariko Higaki

Participants General public

Number of participants 14 14 persons

Date and time : Tuesday, September 20, 2022

Time: 13:30 Doors open

14:00 Lectures begin

16:30 Reception begins

18:30 End

Meals : Yes (light meals)

Drinks: available

Staff: 4 people

Equipment: Projector, screen, 3 microphones

Budget :15,000 yen per person x 14 persons = 210,000 yen



Past Events - Catering for Parties

In-house party at BMW

Organizer BMW Ota Branch

Participants General public

Number of participants About 30 people

Date and time :June 29, 2022 (Wednesday)

Time 10:00 Start of preparation

12:00 Start of serving

15:00 End

Food Yes (buffet style)

Drinks Yes

Staff: 2 people

Equipment used Buffet style set

Budget 300,000 yen



Past Events - Tie-up with a Chinese restaurant

A tie-up with Michelin-starred Chinese restaurant "Series" to offer a new way to enjoy Chinese cuisine paired with wine and cocktails surrounded by contemporary art.

Organizer Series and BAR FIVE Arrows Co-sponsored by

Participants General public

Number of participants Approx. 30 people

Date: Wednesday, October 26, 2022

Time 18:00 Start

23:00 End

Food :Yes (limited event menu for the day)

Drinks :available (same as above)

Staff: 5 people

Equipment Kitchen equipment and store facilities



Events - Whisky Events & Seminars

Seminar and Event to Commemorate Scottish Supplier's Visit to Japan

Limited edition cask list original wine tasting at the event, immediate sales, and presentation of the Scottish Cask Investments market report.

Organizer Crea Life Partners, Inc.

Participants General public

Number of participants 35 persons

Date & Time: Saturday, October 29, 2022

Time :17:00 Seminar starts

18:30 Tasting and sales start

20:00 End

Food Yes (light refreshments will be served)

Drinks No (drinks will be brought in and served as a tasting)

Staff: 4 people

Equipment : Projector, screen, 3 microphones,
10 additional chairs, layout change,
recording equipment

Budget: 150,000 yen



Past Events - Afternoon Tea Special Events

A special afternoon tea event with a tea specialty store
Afternoon tea for a limited number of people, offered for two days only!

- Organizer :

Tea for You
- Participants :

General public
- Participants :

Limited to 30
- Date and Time :

Saturday, November 26 and
Sunday, November 27, 2022
- Time :

15:00 - 18:00
- Food :

Yes
- Drinks :

Yes
- (various types of originally blended teas)
- Staff :

4 people
- Equipment :

Tea set
- Budget :

100,000 yen



We're looking for people to work with! ~Job Information~



Occupation

- Chefs
- Kitchen Staff
- Bartenders
- Service Hall Staff
- Customer Relations

Employment & Salary

Full-time employees: 250,000 yen to 400,000 yen per month

※Skills and experience will be considered

※Trial period: 3 months (200,000 yen/month)

- Salary increase
- Loans available
- All transportation expenses paid
- Qualification allowance
- Incentives are available

Working hours

17:00~27:00(8hours/shift, with breaks)

※ **Working hours are negotiable**

※ **Opening and closing work is required.**

Business Hours 18:00~26:00

If you can be flexible with your working hours and working days, you're welcome!

※Opening hours may change depending on customer conditions
※Opening until morning may occur on rare occasions
※Working hours may change during busy periods and events.

Eligibility for Application

- At least 3 years of experience working in a bar or restaurant
- Good knowledge of alcoholic beverages
- Those related to setting up a new restaurant are very welcome

Welfare Programme

- meals available
- Uniforms lent
- Overseas training (to be considered in the future as we have partnerships with whisky-related companies in Scotland, the U.S., etc.)
- Trips and other company events
- Visits to producers

Special Remarks

- Our customers are all calm people who know about quality, so a higher grade of manners is required.
- We are looking for clean people who can pay attention to detail and use polite language.

Vacations

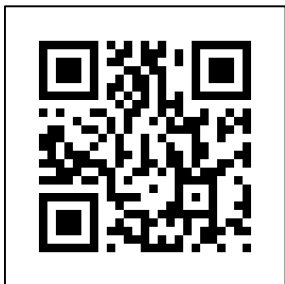
- 2 days off per week (7-8 days per month)
- Paid vacations
- Special leave

For more information



<https://five-arrows.jp/pt.jp/>

Management Company - Crea Life Partners, Inc.



<https://crea-lp.com/en/>



Creating the Power
to Survive Together

We, Crea Life Partners, are committed to

- We are here for each and every one of our customers
- By nurturing a life money sense, we create a richer future together.

Business Description

- Life Money Training Business
- Asset Formation Consulting Business
- Life and non-life insurance agency business
- Financial product brokerage
- Support for introduction of corporate defined contribution pension plans
- Writing and providing information on finance and economics
- Buying and selling of secondhand art works and other antiques in accordance with the Secondhand Articles Dealer Act
- Warehousing and warehouse management
- Co-Creation Team Business

Number of Group Employees 48 (including permanent and non-permanent employees)

Group Sales 2.2 billion yen

Establishment date July 2012

- License/registration certificate number
- Director-General of Kanto Local Finance Bureau Financial Instruments Intermediary Service Providers No. 789
 - Antique Coin & Art Dealer License : No. 304361806462
 - Real estate registration number : Governor of Tokyo (1) No. 106001
 - Alcoholic beverage sales business license: new law 9195

Partner Financial Institutions ORIX Bank, AEON Mortgage Service
SBI Benefit (DC introduction support)

Handling life insurance company Sony Life Insurance Co.

Handling non-life insurance company Aioi Nissay Dowa Insurance Co.

Affiliated Financial Securities Dealers Rakuten Securities, Inc.

The following is the story of how we opened our restaurant as Crea Life Partners.
<https://www.office-navi.jp/media/interview/202210/entry5299/>

Operating Company — Whisky Cask Investment

[DISTILLERY](#)[AGED](#)[GUIDE](#)[BLOG](#)[SEMINAR](#)[CONTACT](#)[SIGN UP](#)

ウイスキーを
樽（カスク）で愉しむ
Enjoy whiskey in barrels.

A site where individuals can buy and sell by the cask (cask) from distilleries around the world.

Original bottling service available.



As one of the new asset management

<https://cask-investment.com/casknet/>



Enjoy our particular whisky

<https://cask-investment.com/bottling/>



Deepen your knowledge of whisky

<https://cask-investment.com/ko/>





A place where makers, connectors, and drinkers meet



Japan's largest general whisky information site with comprehensive information on whisky from all over the world.

<https://cask-investment.com/media/>



2022.10

Dear WHISKY

Distillery → 227

In addition to all distilleries in Scotland, we introduce a wide range of distilleries in the U.S., Japan, and other countries.

Bottle Illustrated Book → 500

In addition to bottles currently on sale, a wide range of rare and limited edition bottles are also available.

User countries → 111

People from all over the world are viewing this site.

https://drive.google.com/file/d/10F8fIntCVazb3VSR1fMJbBR_rasVkUS_/view

Bottlers → 32

History and lineups of major bottlers are available.

Bar Listings → 8

We introduce Bar in Tokyo and other places in Japan.

Media Guides →

For details, please refer to the right.





BAR Dining FIVE Arrows



Postal Code 160-0023

6F Imasa Building, 1-13-1 Nishi-Shinjuku,
Shinjuku-ku, Tokyo

18:00-26:00 (L.O. 25:30)

Closed irregularly



For reservations, please call us, visit our website, or
contact us on line.



03 - 4400 - 5815



<https://five-arrows.bar/>



LINE Account @[bar-five-arrows](#)



LINE QR



Food, drinks, and
the restaurant are
featured!

Facebook



[https://www.facebook.com/
BARFIVEARROWS](https://www.facebook.com/BARFIVEARROWS)

Instagram



[https://www.instagram.com/
bar_five_arrows](https://www.instagram.com/bar_five_arrows)