

Azabudai Hills Gallery Inaugural Exhibition

Olafur Eliasson: A harmonious cycle of interconnected nows Ticket sales to begin on Thursday, October 19.

Azabudai Hills Gallery, operated by Mori Building Co., Ltd., will begin selling tickets to its inaugural exhibition, *Olafur Eliasson: A harmonious cycle of interconnected nows*, on Thursday, October 19, at 12:00. Also, “THE KITCHEN,” a collaboration between Studio Olafur Eliasson Kitchen (SOE Kitchen) and Azabudai Hills Gallery Cafe on the occasion of the exhibition, opens on Friday, November 24. Visitors are invited to use their five senses to take part in SOE Kitchen’s experimental, research-led approach topics including fermentation, food responsibility, and sustainability.

Visit “THE KITCHEN,” collaboration between Azabudai Hills Gallery and SOE Kitchen

Sustainability through art and food

Alongside the exhibition *Olafur Eliasson: A harmonious cycle of interconnected nows*, Azabudai Hills Gallery will open “THE KITCHEN,” a cafe restaurant created in collaboration with SOE Kitchen. THE KITCHEN project started in full swing when SOE Kitchen proposed that the Azabudai Hills Gallery Cafe team send a chef from Japan to Berlin. When we take a close look at the concept of “eating,” we realize there is a lot of “common practice” which is overburdened. For example, Japan relies on importing many ingredients by air such as oil, cheese, flour and wine. Japan’s high dependency on air transportation is a major sustainability issue. On the occasion of their collaboration with SOE Kitchen, Azabudai Hills Gallery team have made it one of their aims to reduce CO2 emissions. The chef, searching for a novel approach, proposed to prepare dishes using a Japanese indigenous fungus, “koji.” This led to the creation of a menu featuring unique dishes made with domestic ingredients to reduce the environmental impact.

While working on the proposed menu in Berlin, the chef had a memorable conversation with Eliasson that touched upon subjects including “the compassion,” and sympathy dialogue through gastronomy:

“Empathy and compassion are critical in all human relations. Cooking for others is an act of hospitality, of caring for others. And eating together also entails a sense of trust. It is crucial to be considerate of your guests with openness and generosity.”

SOE Kitchen's philosophy can not only be experienced through eating, guests can learn more about the world around them. This is also connected to the essential concept of the Azabudai Hills.

About “THE KITCHEN”

Location: Azabudai Hills Gallery Cafe (Directly connected to Exit 5 Kamiyacho Station, Tokyo Metro Hibiya Line)

Dates: 10:00-21:00, Friday, November 24, 2023 – Sunday, March 31, 2024 (closed on January 1 only)

Overview: SOE Kitchen, located inside Eliasson's studio in Berlin, and this exhibition will collaborate on the opening of THE KITCHEN at Azabudai Hills Gallery Cafe from Friday, November 24 2023. In addition to items normally served at SOE Kitchen, the venue will offer a special collaborative menu, which combines Japanese cuisine and fermentation culture. The theme of the buffet-style menu will be “the experience of sharing a dish.” Eating locally sourced produce connects us to the place and community we live in. Dishes will be prepared by Masutani Takeshi, a Japanese sous chef at the Embassy of France in Japan who has also worked at many prestigious hotels and restaurants.

As at SOE Kitchen, all menus can be adapted as vegan or vegetarian and will use organic ingredients as much as possible, which are healthy and kind to both humans and the planet. Furthermore, in line with SOE Kitchen's philosophy of “local production for local consumption,” all ingredients will be produced in Japan. They will also be sourced as much as possible from the Tokyo area, helping to minimize the CO2 emissions of transport. SOE Kitchen's efforts to address global issues through food are aligned with Eliasson's own approach to these issues in art. Please visit THE KITCHEN and experience the message of sustainability expressed through creations combining art and food. ※Eggs, dairy products, and honey are used in some menu items.



Lunch at Studio Olafur Eliasson Kitchen, 2023

© Shinji Minegishi

THE KITCHEN

(operated by salt consortium inc.)

Prices (tax included)

Lunch | 3,850 yen

Cafe | 1,650 yen

Dinner | 4,620 yen

Hours

Lunch | 10:00 - 14:00

Cafe | 10:00 - 21:00

Dinner | 17:00 - 21:00



Photo: Shimei Nakatogawa

Menu

- Beetroot Soup
- Vegetable Mugimiso Soup
- Amazake, Carrot and Wakame Seaweed with Ume Plum Flavored Rapeseed
- Black Bean Chili
- Green Salad Vinaigrette and Lemon Hummus
- Pumpkin Salad with Sakekasu, Yogurt and Miso
- Curry Koji Kinpira with Bell Pepper and Dried Kiriboshi Daikon
- Sweet Miso Glaze Cauliflower
- Focaccia
- Brown Rice and Black Bean Rice Ball
- Vegetable Tart (dinner time only)
- Pumpkin Carrot Cake

※Menu items are subject to change due to seasonality and product availability.



Photo: Shimei Nakatogawa



Chef Takeshi Masutani

In 2006, he was appointed sous chef at the Embassy of France in Japan, where he served standing buffets for Medal of Honor award dinners and various receptions. Later, Masutani experienced every sector of the kitchen as Chef de partie at the Main Dining of Grand Hyatt Tokyo, “French Kitchen,” where he was also in charge of staff management and training. Since 2008, he has been the Executive Chef at THE SUN & THE MOON, on the 52nd floor of Roppongi Hills Mori Tower, as well as planning menus for bridal parties and collaborating on various projects.

Olafur Eliasson: Environmental Initiatives for the Exhibition

Azabudai Hills Gallery will implement the Azabudai Hills “Green & Wellness” sustainability concept and respond to societal issues reflecting Eliasson's advocacy of environmental protection.

1 Reducing CO2 emissions from transportation

In response to a suggestion from SOE, the artworks exhibited at this exhibition will not be transported by air, which is environmentally burdensome, and we will instead mainly use sea transport. Additionally, a large installation work using water, *Your split second house* was produced in Japan, which greatly contributed to the reduction of our transport footprint.

2 Flyers and posters made of MTA+ -FS FSC-certified paper, exhibition hall using world's first* fully recycled gypsum board

All flyers and posters published by Azabudai Hills Gallery are made of MTA+ -FS paper, which is FSC- certified as environmentally friendly.

The world's first* 100% recycled gypsum board material, developed by Chiyoda Ute, will be used in the exhibition venue.

*First to be made completely from recycled gypsum wallboard in a carbon-neutral manufacturing process

3 Reduced CO2 emissions in THE KITCHEN

In partnership with SOE Kitchen, the cafe will offer food prepared in an environmentally responsible manner. Customers will be able to experience the process and the results of these efforts by learning about the origin of the ingredients used in their dishes and the amount of CO2 emissions reduced as a result.

Ticket information is now available.
Special features include Ticket with Art experience and
Early bird admission using discount code.
On sale from Thursday, October 19 at 12:00pm.

To deeply convey Eliasson's ideas, the exhibition will encompass a variety of special initiatives, such as environmental considerations and collaboration through the culinary project.

In total, three types of tickets will be offered including tickets with special features in addition to general admission.

Ticket details

※All prices are tax included.

Ticket Types	Regular & (discounted price)
General admission (Adults)	1,800 yen (1,600 yen)
General admission (High school, university & vocational student)	1,200 yen (1,000 yen)
General admission (4 y.o. to middle school students)	900 yen (700 yen)
Ticket with <i>The endless study</i> Art experience (Adults)	2,800 yen (2,600 yen)
Ticket with <i>The endless study</i> Art experience (High school, university & vocational student)	2,200 yen (2,000 yen)
Ticket with <i>The endless study</i> Art experience (4 y.o. to middle school students)	1,900 yen (1,700 yen)
Ticket with catalog	4,000 yen

Discount Code

A 200 yen discount code will be issued to customers who purchase tickets between 12:00, Thursday, October 19 and 24:00, Thursday, November 23. The discount applies only to general admission tickets and tickets including the art experience.

Discount code: AHG1124

Tickets for *Olafur Eliasson: A harmonious cycle of interconnected nows* are now available on the official website. Please note that advance reservations are required for all tickets.

<https://www.azabudai-hills.com/azabudaihillsgallery/sp/olafureliasson-ex/en/ticket/>

1. General admission

Sales period | Friday, November 24 to Sunday, March 31

Price Adults	1,800 yen
High school, university & vocational students	1,200 yen
4 years old to middle school students	900 yen

2. Ticket with *The endless study* Art experience (first-come, first-served)

This ticket will allow visitors to experience hands on *The endless study* (2005), a drawing machine that uses pendulum power to generate spiral lines continuously on paper. Visitors will be welcome to take home their original A3-size drawings, reminding them of many of the geometric forms at the exhibition and of the Azabudai Hills Mori JP Tower's public artwork, *A harmonious cycle of interconnected nows* (2023).

Sales period | 12:00 - Thursday, October 19

Art experience | 20 min.

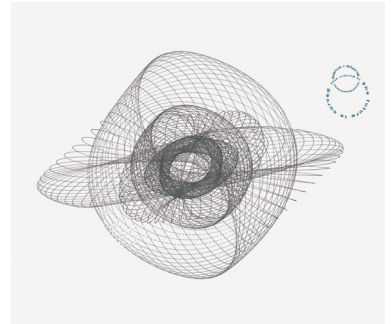
Price Adults	2,800 yen
High school, university & vocational students	2,200 yen
4 y.o. to middle school students	1,900 yen

※Each work will be stamped with the exhibition logo designed by Studio Olafur Eliasson for this exhibition, and placed in a special case.

※Special tickets are available on first-come, first-served basis while supplies last.



The endless study 2005
Installation view: Lunds Konsthall, Sweden, 2005
Photo: Terje Östling



The endless study 2005
A drawing from *The future is curved*,
Berlin, 2007

3. Ticket with catalog (limited quantities)

This special advance ticket combines admission with an exhibition catalog.

Sales period | 12:00, Thursday, October 19 – 24:00, Thursday, November 23

Price | 4,000 yen

※Available on a limited basis only while supplies last.



Future Events

The curator of the exhibition will give two tour-style talks in the exhibition room.

Date: 19:00-20:00, Tuesday, December 5, 2023

19:00-20:00, Tuesday, February 20, 2024

*Details to be announced in November.

Exhibition Title:	Azabudai Hills Gallery Inaugural Exhibition <i>Olafur Eliasson:</i> <i>A harmonious cycle of interconnected nows</i>
Organizer:	Azabudai Hills Gallery
In Association with:	Embassy of Iceland, Royal Danish Embassy
Production Support:	Chiyoda Ute Co., Ltd.
Curated by:	Kataoka Mami (Director, Mori Art Museum) Tokuyama Hirokazu (Associate Curator, Mori Art Museum)
Exhibition Period:	Friday, November 24, 2023 - Sunday, March 31, 2024
Venue:	Azabudai Hills Gallery (Azabudai Hills Garden Plaza A MBF, 5-8-1 Toranomom, Minato-ku, Tokyo)
Opening Hours:	Monday, Wednesday, Thursday, Sunday: 10:00-19:00 Tuesday: 10:00-17:00 Friday, Saturday, National Holiday, the day before the holiday: 10:00-20:00

Links

Azabudai Hills Gallery social media accounts

 Instagram <https://www.instagram.com/azabudaihillsgallery/>

 Facebook <https://www.facebook.com/azabudaihillsgallery/>

 X (formerly Twitter) https://twitter.com/ah_gallery

Olafur Eliasson:

A harmonious cycle of interconnected nows exhibition official website

<https://www.azabudai-hills.com/azabudaihillsgallery/sp/olafureliasson-ex/en/>

Press Inquiries

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