

Opening of SMOKE DOOR, a Wood Fire-Cooking Restaurant at THE KNOT YOKOHAMA

THE KNOT YOKOHAMA, Ichigo's boutique hotel, is launching a new restaurant, the SMOKE DOOR, on April 20, 2022.



Despite being an archaic cooking style, wood fire cooking requires expert skills and can bring out the best flavors of foods. THE KNOT YOKOHAMA has invited Tyler Burges, an American that served as the executive sous chef at the Michelin three-star Saison restaurant in San Francisco, to be the head chef of this new world-class all-day dining restaurant.

SMOKE DOOR Information

Location: THE KNOT YOKOKOHAMA, 1st Floor
2-16-28 Minami Saiwai, Nishi-ku, Yokohama

Phone Number: +81-45-534-8172

Number of Seats: Restaurant 88 seats, Terrace 8 seats, Bar 38 seats, Total 134 seats



Entrance/Bar



Dining Area



Wood Fire Cooking

For inquiries, please contact the Ichigo Communications Team: pr@ichigo.gr.jp