

NEWS RELEASE

October 21, 2025

Opening January 7, 2026! A Show Restaurant for Inbound Tourists Featuring Sumo and Japanese Cuisine

“THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO”

Full Performance Program Unveiled!

～ A 2-Hour Spectacle of Sumo’s “Heart, Technique, and Body” ～

Hanshin Contents Link Corporation (Headquarters: Fukushima-ku, Osaka; President: Susumu Shimizu) has announced the details of its 2-hour interactive performance program for “THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO,” an inbound sumo entertainment show restaurant opening in Ginza, Tokyo on Wednesday, January 7, 2026. The program allows guests to enjoy an experience that fuses sumo with Japanese cuisine.



“THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO” will present a performance that allows guests to deeply experience the history of sumo by showcasing realism, including representations of sumo wrestlers’ training sessions, yose-daiko (wooden drum) performances, the dohyo-matsuri (ring-blessing ceremony), and the dohyo-iri (ring-entering ceremony) featuring wrestlers in their ceremonial kesho-mawashi (sumo ornamental aprons). A key feature is the integration of food culture as part of the performance program, offering an unprecedented cultural experience unique to “GINZA.”

Building on the directorial expertise and operational track record cultivated at “THE SUMO HALL HIRAKUZA OSAKA” (which opened in May 2024), we will promote new ways to enjoy Japanese culture and the allure of sumo from Ginza to the world. Further details are provided on the following pages.

■ Savor the “Heart, Technique, and Body” of Sumo — A 2-Hour Full Course of Sumo and Japanese Cuisine

This facility is a show restaurant for inbound tourists where they can experience sumo, Japanese cuisine, and Edo culture with all five senses. The concept is “EDO Spirit – Sumo & Culture Experience –.” It reinterprets the aesthetics and popular culture of the Edo period from a modern perspective, offering an unprecedented cultural experience. The program begins with a culinary experience, leading into a 2-hour immersive journey centered on the pillars of “Heart, Technique, and Body,” allowing guests to progressively experience the spirit, skill, power, and even participatory elements of sumo.

The 2-hour program begins with a Japanese kaiseki (course meal) and unfolds seamlessly, moving from “Heart” (training introduction) to “Technique” (rule explanation) to “Body” (match viewing) to audience-participation “Sumo Challenge” to commemorative photo session. The production utilizes sound, lighting, and video to create a dynamic space centered around the dohyo (sumo ring) stage. The entire performance is conducted in English, ensuring it can be fully enjoyed even by international tourists encountering sumo for the first time.

<Structure of the 2-Hour Program>

1. Enjoying Edo Food Culture (Approx. 45 minutes)

Savoring high-quality Japanese kaiseki cuisine for a thrilling experience



2. “Heart” — Training Introduction

Experience the etiquette and spirit of sumo embodied in the movements of training.



3. “Technique” — Explanation of rules

A comical presentation makes learning about sumo



4. “Body” — Thrilling Match Viewing

Breathtaking, serious matches in a tournament format



5. Audience Participation “Sumo Challenge” (*By lottery)

Audience VS Wrestler, an exciting moment that excites the venue



6. Commemorative Photo Session (*Optional / By group)

A memorable photo with the wrestlers to capture the excitement of the night



■ “Sumo Culture to the World” — Creating New Sumo Entertainment with Former Professional Sumo Wrestlers

This performance program is being created in collaboration with “SUMO Agency” (operated by Open Box Co., Ltd.), a talent agency specializing in sumo, to pursue new stage expressions that highlight the power and beauty of sumo. Former professional sumo wrestlers are scheduled to be featured as part of the performing cast.

<Open Box Co., Ltd. Representative Profile & Comment>



Representative Director Yoshinori Tashiro

Born in Hachioji, Tokyo, in 1976. During his active career, he belonged to the Tamanoi stable and wrestled under the shikona (ring name) Tououyama Katsunori. His highest rank was Makushita 7th. He retired in 2007. After retirement, he has been active as a sumo wrestler actor in commercials, television, and movies (including the US “VOGUE” and the film “John Wick: Chapter 4”).

Height: 188cm / Weight: 155kg

[Comment]

We are truly looking forward to welcoming you in Ginza. It is our great pleasure to share sumo — a proud symbol of Japan — as an unforgettable highlight of your journey.

<Wrestler Performer Profiles>



WAKA (Masayuki Okamoto)

Born in Kumamoto City, Kumamoto Prefecture, in 1983. During his active career, he belonged to the Michinoku stable and wrestled under the shikona (ring name) Kirinowaka Taro. His highest rank was Nishi Juryo 4th. He retired in 2011.

Height: 177cm / Weight: 135kg



MATSU (Yutaka Matsumoto)

Born in Koshigaya City, Saitama Prefecture, in 1992. During his active career, he belonged to the Shikoroyama stable and wrestled under the shikona (ring name) Irodori Takateru. His highest rank was Nishi Juryo 11th. He retired in 2022.

Height: 181cm / Weight: 120kg



KIKU (Masahiko Kikuchi)

Born in Musashino City, Tokyo, in 1994. During his active career, he belonged to the Isenoumi stable and wrestled under the shikona (ring name) Itadaki Sennosuke. His highest rank was Makushita 18th. He retired in 2024.

Height: 188cm / Weight: 130kg

*Multiple other wrestlers are scheduled to perform as well.

■ Aiming to become a new hub for experiencing Japanese culture!

“THE SUMO HALL HIRAKUZA OSAKA,” which opened in Namba, Osaka in May 2024, has welcomed over 50,000 guests from approximately 120 countries and regions in about a year and a half since its opening, establishing a new entertainment brand.

In recent years, “Koto-shouhi” (experiential consumption) has accelerated in inbound tourism, with interest in traditional culture expanding rapidly. However, opportunities for inbound tourists to experience sumo are currently scarce, as official sumo tournament viewing is limited to specific times and locations.

Therefore, we are opening “THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO” in Ginza, one of Japan’s most prominent cities, as a permanent cultural hub where anyone can experience the charm of sumo and Japanese cuisine at any time.

From this space, where the power of sumo, the beauty of Japanese cuisine, and the warmth of people intersect, we will deliver Japan’s proud culture to people all over the world.

■ Grand Opening Discount Campaign

To celebrate the grand opening, we are offering a discount on performance tickets during the following period.

- Applicable Facility: THE SUMO LIVE RESTAURANT HIRAKUZA GINZA TOKYO
- Applicable Performances: January and February 2026
- Booking Period A: Reservations made from October 14, 2025 (Tue) to January 6, 2026 (Tue) -20% OFF the regular price
- Booking Period B: Reservations made from January 7, 2026 (Wed) to February 28, 2026 (Sat) -10% OFF the regular price

<Regular Prices (All include tax & kaiseki meal / Drinks separate)>

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

*For Premium and Standard seats, some menu items can be changed for a custom fee.

*For child prices, a “HIRAKUZA Child's Plate” will be provided.

*When purchasing tickets, a separate service fee of ¥700 (tax included) will be incurred per ticket.

<Click here for ticket reservations>

<https://hirakuza.net/sumolp2/>

■ 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

A c c e s s: 1-minute walk from Ginza-itchome Station (Tokyo Metro Yurakucho Line)

4-minute walk from Ginza Station (Tokyo Metro Ginza, Hibiya, Marunouchi Lines)

5-minute walk from Kyobashi Station (Tokyo Metro Ginza Line)

6-minute walk from Takaracho Station (Toei Asakusa Line)

7-minute walk from Yurakucho Station (JR Yamanote, Keihin-Tohoku Lines)

O p e n i n g D a t e: Wednesday, January 7, 2026

S e a t i n g C a p a c i t y: 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.



Interior Rendering



HIRAKUZA Special Kaiseki (Provided at VIP Ringside)

*For illustrative purposes only

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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