



Think About Sustainability



Sustainable Initiatives at Hilton Tokyo Odaiba

Waste Reduction



Food Reuse

- Work approximately 74 tons out of 240 tons yearly food loss to animal feed, sort with recycling company. Aim to reduce 30% of food loss compared to the last year.
- Food left over in the kitchen that used to be disposed of as food waste is now reused.
- Sweets and soups made from vegetables and fruits that were not inferior in taste and quality but were damaged or bent in shape and scheduled for disposal were distributed to local residents.



At the Odaiba Summer Festival in 2022



Soap Recycling

Solid soap used in guest rooms is collected and recycled into new soap.

Wastewater Reuse

Wastewater from the hotel (approximately 80 tons per day) is purified and reused as toilet flushing water and water for sprinkling flower beds.



Introduction of Sustainable Flowers

We regularly hold workshops where we make candles and wreaths from recycled flowers used at wedding receptions instead of discarding them.



Forest and Environmental Protection



Reduction of De-plasticized Waste

- Plastic straws and cutlery have been removed and replaced with wooden utensils. We collect and recycle used plastic bottles in the rooms.
- Plastic bottled mineral water in guest rooms has been replaced with bottled water.
- Refurbishment of in-room amenities from plastic bottles to dispensing bottles.
- Water servers have been installed for the employees and they are encouraged to use their own bottles.
- The entire staff is working together to reduce the amount of plastic waste.
- From August 2011, bamboo ballpoint pens have been installed in guest rooms.
- Used general waste paper is upcycled and reused as memo pads.

Hotel Displays are Made with Thinned Wood

In the winter of 2021, we decorated our Christmas tree with ornaments made from thinned Japanese cedar trees.



Greenhouse Gas Reduction



We Reduced Power Consumption by Switching to LEDs.

The entire backyard, the foyer of the middle banquet hall, the second floor lobby chandelier, and the entire underground parking lot have had their lighting replaced.

Installation of Electric Vehicle Charging Area

A turbo-charge station for electric vehicles has been opened in the underground parking lot.



Using of SDGs-conscious Hitachi Beef

The teppanyaki counter at "Sakura" Japanese Restaurant uses sirloin from female Hitachi beef fed a calcium and linseed oil fatty acid diet. Efforts are being made to control methane gas emitted from cow burps.

Contribution to Local Communities



Memo pads made from upcycled used paper were donated to local elementary and junior high schools.

Water & Power Saving

Introduction of Guest Room Linen Exchange System

We have made it standard procedure to change linen every three days, for consecutive nights, to reduce the amount of detergent used for washing and to conserve water and electricity. (A linen change is available only upon request.)



Installation of Water-saving Devices in Guestroom Washrooms and Restaurant Kitchens

The entire hotel achieved water savings of 21.2% compared to last year.



As part of our environmental management activities and social contribution, our staff participated in the "Flower and Greenery Flower Festa" organized by the Tokyo Rinkai Fukutoshin Machizukuri Council, planting tulip bulbs and taking part in cleaning activities.