

## Opening a Special Pop-up Cafe for the Retrospective

### “DAVID BOWIE is”

- Offering a space to experience the atmosphere of the exhibition through food -

Warehouse TERRADA (Shinagawa, Tokyo / CEO: Yoshihisa Nakano) is pleased to announce that “TERRA CAFE BAR” operated by our service, T.Y.FARM opened a special pop up cafe “DAVID BOWIE is CAFE” at Warehouse TERRADA G1 Building where the retrospective exhibition “DAVID BOWIE is” is being held (January 8th - April 9th, 2017).



Based on the concept of London born David Bowie, we offers this space for all generations to experience the atmosphere of “DAVID BOWIE is” through food which is creating more and more attention. Produced by “TERRA CAFE BAR” operating team and in collaboration with renowned restaurants “BROOKLYN RIBBON FRIES” and “good hood food,” the cafe offers a variety of dishes. Not only are the dishes linked with London such as the standard fish and chips and London gin & tonic but also four flavored ribbon fries by BROOKLYN RIBBON FRIES, keema with coriander, tacos, etc. The cafe is also going to introduce other food using pesticide free vegetables produce by Warehouse TERRADA farming group “T.Y.FARM,” and beverages, and planning to organize DJ events on weekends.

#### **[About DAVID BOWIE is]**

Exhibition Period: January 8th (Sun) - April 9th (Sun), 2017

Venue: Warehouse TERRADA G1 Building 2-6-10, Higashi-Shinagawa, Shinagawa-ku, Tokyo

Opening Hours: 10:00am – 8:00pm (- 9:00pm on Fridays)

Closed on Mondays (except on January 9th, March 20th, March 27th and April 3rd)

Admission: 2,400 yen for adults (Advance tickets are available for purchase at the official site.)

Contact: TEL: +81(0)3-5777-8600 (Japanese Only)

[http:// DAVIDBOWIEis.jp/en/](http://DAVIDBOWIEis.jp/en/)

#### **[About T.Y.FARM]**

“T.Y.FARM” has been established as an agricultural project by Warehouse TERRADA. Needless to say that it does not use any chemicals, it chooses the particular agricultural method that does not contaminate the soil with chemical fertilizer or chemical substance, and is working on agriculture at a farm in Tokyo. It is mainly growing Western vegetables, which are rare in the Japanese market, and “Edo-Tokyo vegetables,” meaning traditional varieties of vegetables from Tokyo. It is also collaborating with TYSONS&COMPANY, which manages restaurants such as T.Y. HARBOR, and selling its products at various marches held in Tokyo.

- Organic farming... A farming method with no use of pesticide or chemical fertilizers, and minimizing environmental impact
- Natural farming... A farming method with no use of pesticide, chemical fertilizers, or any other kinds of fertilizers, but using the cycle of nature

<http://www.tyfarm.asia/>

**[About BROOKLYN RIBBON FRIES]**

French fries and home-made ginger ale are their specialties. This Brooklyn style fries have a spiral-ribbon like form and a unique texture. There are shops in Komazawa, Omotesando and Harajuku, and the original ginger syrup is available throughout Japan.

<http://brooklynribbonfries.com/>

**[About good hood food]**

The concept of this shop is “good” meaning tasty and comfortable, “hood” meaning neighborhood, original, and relationship, and “food” meaning food itself, food culture and energy. Their food truck is operating mainly in Tokyo and serving tacos and burritos as their specialties.

<http://www.thegoodhoodfood.com/>

**[About Warehouse TERRADA]**

Since the foundation in 1950, Warehouse TERRADA has been cultivating better storage techniques and making proactive action on the capital investment in order to store and preserve items under the best environment. Expanding our business beyond the traditional warehousing, we are currently pursuing the preservation and restoration technique to raise the value of stored items and pass it on to the next generations. We are also developing a business to create a hub to output the new culture by making a full use of our knowledge as a professional in space creation. Our storage technologies for items that require high expertise such as artworks, audio-visual media, and wines have been receiving a great reputation by each industry.

Company Name: Warehouse TERRADA

Main Business: Preserving/Safekeeping Business and Related Business

Representative: CEO, Yoshihisa Nakano

Address: 2-6-10 Higashi-Shinagawa, Shinagawa-ku, Tokyo 140-0002, Japan

Foundation: October 1950

URL: <http://www.terrada.co.jp/>

**[For Inquires, Press Only]**

Contact: Warehouse TERRADA PR Group TEL: +81(0)3-5479-1651 / E-MAIL: [pr@terrada.co.jp](mailto:pr@terrada.co.jp)