

Yuki Sato
Six Mix Ltd.
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<http://www.barliminal.com>

Cutting-edge projection mapping creates one-of-a-kind experience

Barliminal Roppongi is a next-generation restaurant and bar that offers high-quality food, excellent drinks under the umbrella of digital art. Barliminal uses cutting-edge projection mapping to change the decor and atmosphere of the space in an instant. The interior mapping changes every day, making guests feel as if they're in another dimension.

Creative in-house digital art

Operated by Six Mix Co., Ltd. (headquartered in Minato-ku, Tokyo, under President Yuki Sato), a company that develops various video productions, events and promotions, Barliminal's unique and innovative use of projection mapping allows them to change the scenes on the walls to suit any occasion. With more than 60 different mappings prepared, 360-degree visuals that include cherry blossoms in the spring, fireworks, the starry heavens and the Milky Way in the summer, autumn leaves and falling snow. Additionally, there are holiday-themed images such as flying bats and jack-o'-lanterns at Halloween, Santa Claus at Christmas and cityscapes, underwater scenes, birthday wishes and corporate slogans. Barliminal creates an atmosphere where everything is photogenic. The projection mapping goes beyond the walls, as images can arise from the floor, animate paintings, wash over the bar and be projected on birthday cakes and into drinks and food.

Private parties

With 15 projectors in the space, Barliminal can produce the perfect party for any occasion, whether it be a birthday celebration, work gatherings, wedding receptions, or just a special evening with friends or family. The space can accommodate private parties of up to 30 people seated and up to 60 people standing. Barliminal has a private room for up to 10 people and course menus range from the Standard (¥3,500) with 7 dishes, the Premium (¥5,000) with 8 dishes and the party course starting from ¥4,500 with all-you-can-drink.

Authentic and delicious cocktails and cuisine

The chef uses only fresh organic farm-to-table vegetables that fully emphasize the flavor of the seasonal ingredients in dishes, including various recipes from around the world that are served until midnight. The bagna cauda (full: ¥1,500, half: ¥800) and black wagyu beef round steak (¥2,800) are favorites. Barliminal's talented mixologists create refreshing cocktails that pair perfectly with the food, with the most popular cocktail being the mojito (¥1,200) made with organic mint specially cultivated for Barliminal. There are a variety of a la carte menu items such as tapas, seafood, meat, pizza, pasta, assorted cheeses and more available. Thanks to unique table mapping, guests at the bar can also enjoy the unforgettable experience that is Barliminal. 3 minutes from Roppongi Station on the Hibiya and Oedo subway lines.

Overview:

Name: Barliminal Roppongi

Address: Jasmine Roppongi B1F, 7-4-12 Roppongi, Minato-ku, Tokyo

Hours: Tuesday, Saturday & Holiday: 6 p.m.-midnight (LO 11 p.m.), Wednesday to Friday: 6 p.m.-2 a.m. (LO 1:30 a.m.), closed on Sunday and Monday (available for private parties)

Price Range: ¥3,000-¥5,000

Tel: 03-6447-4046

URL: <http://www.barliminal.com>

<http://www.facebook.com/barliminal>

Company Profile:**Company Name:** Six Mix Ltd.**Representative:** Yuki Sato, Representative Director**Address:** Jasmine Roppongi B1F, 7-14-12 Roppongi, Minato-ku, Tokyo, 106-0032:**Established:** September 2015**Type of Business:** Event/stage productions, advertising production, restaurant management**URL:** <http://www.barliminal.com><http://www.sixmix.co.jp>