

Press Release

For Immediate Release

8 September 2025

BELLUSTAR TOKYO, A Pan Pacific Hotel

BELLUSTAR TOKYO's Restaurant Bellustar to Offer Fall Course Menu

“A Journey of Ingredients: Chugoku & Shikoku”

—Take a gastronomic adventure with the regions' distinctive seasonal ingredients—

Available for a limited time only from 8 September – 31 October 2025



See here for details: <https://www.bellustartokyo.jp/en/restaurant-bar/sozaidetabisuru-aut2025/>

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku-ku, Tokyo; General Manager: Katsushi Nishikawa), will be offering a course menu, “A Journey of Ingredients: Chugoku & Shikoku,” featuring seasonal ingredients from the land and sea of Japan’s Chugoku and Shikoku regions from 8 September to 31 October 2025, at Restaurant Bellustar, its main dining venue on the 45th floor.

Restaurant Bellustar is a modern French restaurant that invites guests on an ever-evolving food experience while preserving French traditions and culture and placing importance on sourcing ingredients from across Japan to create dishes that reflect the culture of those places. For the bountiful season that is autumn, Chef Munehiro Takesue has expertly crafted a variety of gourmet dishes full of originality that use select ingredients from Chugoku and Shikoku.

■ Enjoy the fall tastes of Chugoku and Shikoku, cornucopias of delicious ingredients, with French dishes imbued with the culture of these two regions

The Chugoku and Shikoku regions of Japan are abundant treasure troves of delicacies from both land and sea. This fall, Restaurant Bellustar will offer the opportunity to enjoy a journey to these two areas with a unique course menu incorporating their distinctive ingredients. Examples include: Iwami pork and Katsube beef, two rare brands hailing from Shimane Prefecture, which is home to a thriving livestock industry; wild game coming into peak season such as Kihoku pheasant from Ehime Prefecture and venison

from Tokushima Prefecture, and other ingredients unique to these areas. Also on the menu are seafoods such as red sea bream and bigfin reef squid from the abundant waters surrounding Ehime Prefecture, organic vegetables grown on the banks of Kochi Prefecture's Shimanto River, citrus raised in the warm climate of Setouchi and pears from Okayama Prefecture.

■ A curated selection of drinks to savor with Chugoku and Shikoku's abundance

Our beverage menu will include wines, sake and non-alcoholic drinks from these two regions handpicked by our sommeliers. For the non-alcoholic drinks, they sought out beverages that make use of locally grown ingredients and have an element of surprise while also being pleasing to the palate.

【Selection of Menu Items】

Appetizer: Iwami Pork en Gelée in Yuzu Kosho Sauce

Sabayon

Known as a healthy variety of pork with an excellent balance between the umami of meat and fat, Iwami pork is raised in Ohnan Town, Shimane Prefecture, home to a thriving livestock industry surrounded by the Chugoku Mountains.

For this modern take on fromage de tête, Iwami pork is boiled with bouillon and vegetables then allowed to cool and set. Served in sabayon sauce made using whisked egg yolks and yuzu kosho, with cornichon pickles and herbs.



Iwami Pork en Gelée in Yuzu Kosho Sauce Sabayon

Meat Dish: Venison, Matsutake Mushroom and Lettuce in Sauce Moutarde

A unique dish combining lettuce and peak season wild game, Tokushima Prefecture venison. The venison is roasted simply and served with fragrant matsutake mushroom, lettuce that has been sauteed crisp in venison fat.

And this is covered in sauce moutarde made from stock carefully taken from venison bones and trimmings and flavored with mustard. This is a dish overflowing with the tastes of fall that allows full enjoyment of the flavor of venison.



Venison, Matsutake Mushroom and Lettuce in Sauce Moutarde

Meat Dish: Katsube Beef Estofado with Potatoes

Katsube beef, raised in Okuizumo, is characterized by its high oleic acid content, which gives it an especially tender quality, and fat with a low-melting point, which makes it melt in the mouth.

This is a unique opportunity to savor what is considered an elusive brand of Japan Black wagyu prepared two different ways: grilled over charcoal and stewed in a modern twist on a dish from the Provence region. Served with potato gnocchi and seasonal vegetables.



Katsube Beef Estofado with Potatoes

Dessert: Citrus Tart

Setouchi Lemon, sudachi, yuzu, bergamot and a variety of other citrus fruits that have grown in the temperate climate of the Seto Inland Sea area and bathed in the sun shining off the surrounding waters combine to create a fitting end to this journey to the Chugoku and Shikoku Regions. Lemon curd and citrus gelée accented with basil sorbet top a lemon-shaped tart crust. The visual presentation, which brings to mind the image of a lemon orchard on an island in the Seto Inland Sea, is another highlight of this last stop on this culinary trip.



Citrus Tart

【A Journey of Select Drinks: Chugoku and Shikoku】

<Non-alcoholic>

Honey Limeade

Limeade made with honey-lime syrup from Ehime Prefecture

Green Mandarin & Sansho Soda

A smooth soda made with green mandarins from Nishigomi Citrus Farm in Kochi Prefecture and Japanese sansho pepper

Kochi Bergamot Soda

A smooth soda made with bergamot from Nishigomi Citrus Farm in Kochi Prefecture.

Olive Cider

Soda made on Shodo Island in Kagawa Prefecture brimming with local character.

<Sake>

DASSAI 23 Junmai Daiginjo Iwakuni City, Yamaguchi Prefecture

A harmonious blend of elegant fragrance and delightful honey-like sweetness

Keigetsu Sake Nature Tosa Town, Tosa District, Kochi Prefecture

Made with 100% sake brewing rice grown using only organic fertilizers from rice terraces surrounding the brewery, brewed using the Kimoto method. Sweet, firm acidity and a refined impression with a lingering finish of umami.

Taka Tokubetsu Junmai Ube City, Yamaguchi Prefecture

Nagayamahonke Shuzojo brews sake in pursuit of rice's own umami based on the theme of "solace and the flavor of rice." Taka Tokubetsu Junmai features Junmai sake's characteristic umami with a refreshing, citrusy acidity and a clean taste.

<Wine>

Oku-Izumo Vineyard Sauvignon Blanc 2024 - Unnan City, Shimane Prefecture

Citrusy, herbal aroma, clean acidity and a vivid flavor. Pairs well with seafood.

【“A Journey of Ingredients: Chugoku & Shikoku” Overview】

Dates: 8 September - 31 October 2025

Location: Restaurant Bellustar (45F)

Dinner: 5:30 p.m. - 10:00 p.m. (Last order 9:00 p.m.)

Lunch: 12:00 p.m. - 3:00 p.m. (Last order 2:00 p.m.)

*Dishes will be available during lunch that feature ingredients from Chugoku & Shikoku

<Dinner>

<u>TSUKI</u>	17,000 yen per person (includes service charge and consumption tax)
Aperitif	Selection of three
Amuse-bouche	Bigfin Reef Squid with Oscietra Caviar and Green Apple
Entrée 1	Iwami Pork en Gelée with Yuzu Kosho Sabayon Sauce
Entrée 2	Kirishimabatake Salad with Smoked Eel
Fish	Crispy Tilefish with Anchovy and Shiso Seed Sauce Ravigote
Main	Venison, Matsutake Mushroom and Lettuce in Sauce Moutarde
Avant-dessert or Fromage	Japanese Pear or Blue Cheese Soufflé Glacé with Honey
Dessert	Citrus Tart
Mignardises	Selection of three

<u>HOSHI</u>	23,000 yen per person (includes service charge and consumption tax)
Aperitif	Selection of three
Amuse-bouche	Bigfin Reef Squid with Oscietra Caviar and Green Apple
Entrée 1	Kobu-jime Red Sea Bream with Tomato and Almonds
Entrée 2	Pheasant and Log-grown Shiitake Mushroom Puff Pastry
Fish	Crispy Tilefish with Anchovy and Shiso Seed Sauce Ravigote
Main	Katsube Beef Estofado with Potatoes
Avant-dessert or Fromage	Japanese Pear or Blue Cheese Soufflé Glacé with Honey
Dessert	Citrus Tart
Mignardises	Selection of three

【About Restaurant Bellustar】

A modern French restaurant with the concept of “A Culinary Journey Through Ingredients,” it focuses on premium ingredients sourced from across Japan, crafting dishes and presentations that reflect the unique character and culture of each region. It evokes both the anticipation of future journeys and cherished memories of past travels, all while preserving the traditions and culture of French cuisine and offering an ever-evolving dining experience. As both a destination and a starting point, it embodies the essence of the hotel.

Seating Capacity: 36 (including one private room for up to 8 guests)

<https://www.bellustartokyo.jp/restaurant-bar/restaurant-bellustar.html>

【Reservations & Inquiries】

Restaurant Bellustar TEL: 81 3 6233 7388 (Direct Line)



<Chef Profile>

Munehiro Takesue



After graduating from culinary school, Munehiro started as a chef by joining the opening staff at CERULEAN TOWER TOKYU HOTEL in 2001. He built the groundwork for his career at the hotel's Restaurant COUCAGNO, which at the time was awarded one Michelin star. He also played a key role under the direction of Executive Chef Nobuhiko Fukuda during collaborative events with chefs from overseas. Even after being assigned to banquet cooking in 2008, Munehiro actively participated in culinary competitions and placed third at the 2016 Escoffier French Cuisine Competition. Following training at a three-star Michelin restaurant in Paris as a member of the opening staff for BELLUSTAR TOKYO, A Pan Pacific Hotel, he was appointed Chef of Restaurant Bellustar. Based on his motto that

“the chef's mission is to be faithful to the ingredients and make the most of them,” he weaves together course meals that bring out the natural flavors of the ingredients and exhibit the cultures of the regions of Japan they come from.

*Prices shown include a 15% service charge and 10% consumption tax.

*As required by law, we do not serve alcohol to guests who will be driving or who are under the age of 20.

*Menus are subject to change depending on ingredient availability.

*Information contained in this press release is current at the time of its release. Details may differ from the most up-to-date information.

*Photos are for illustrative purposes.

For press-related inquiries concerning this release please contact:

BELLUSTAR TOKYO, A Pan Pacific Hotel

Chika Ayabe (Public Relations/Marketing Department)

E-mail: pr.ppbtok@panpacific.com Tel: 81 3 6233 7693