

Press Release

For Immediate Release

17 September 2025

BELLUSTAR TOKYO, A Pan Pacific Hotel

Savor Matsutake Mushrooms with Kobe Beef and Abalone Prepared as Only Teppanyaki Can
Enjoy the Autumn Matsutake Mushroom Course Dinner, Teppan Ten-yu's indulgent experience of the season,
with a spectacular view 200 m above the city
20 September - 8 November 2025



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

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku-ku, Tokyo; General Manager: Katsushi Nishikawa), will offer the opportunity to partake of matsutake mushroom, the king of autumn flavor, prepared as only teppanyaki can with the Autumn Matsutake Mushroom Course Dinner, available for a limited time starting 20 September 2025 at Teppan Ten-yu, its teppanyaki restaurant located on the 45th floor.

Teppan Ten-yu presents a multisensory experience of seasonal ingredients carefully selected by its chef and prepared using teppanyaki's unique cooking techniques. In place of its year-round Amagake course dinner, the restaurant will be offering the Autumn Matsutake Mushroom Course Dinner especially for this season of bounty from both land and sea.

This fall, enjoy the appeal of an indulgent teppanyaki menu to the full with a "Dobin-mushi" containing fragrant matsutake mushroom and Japanese tiger prawn bursting with umami, matsutake mushroom rice, abalone and other dishes, as well as Kobe beef, the highlight of the dinner, all prepared to bring out the most flavor from the ingredients right before your eyes.



The main course for Tensei, Teppan Ten-yu's signature course dinner, is Ishigaki Island Kitauchi Farm Premium Beef, a rare variety of Japanese Black wagyu beef with only four heads shipped monthly, prepared to allow you to enjoy the depth of flavor and rich fragrance its red meat offers.

■ **Autumn Matsutake Mushroom Course Dinner** 42,000 yen per person (includes consumption tax & service charge)

Dates: 20 September - 8 November 2025

Among the autumnal dishes allowing you to savor seasonal ingredients prepared teppanyaki-style is a “Dobin-mushi,” which includes a combination of fragrant matsutake mushroom and flavorful Japanese tiger prawn. The prawn is cut and grilled on the griddle until fragrant and is then put in a clay pot. Teppanyaki's unique serving method allows the prawn's flavor to permeate the stock, further intensifying its taste. This “Dobin-mushi” immerses you in the dinner's concept as a lead-in to the courses that follow.

The main course is Kobe beef, which captivates the world with its delicate texture and elegant sweetness due to its beautiful, finely marbled fat, while other luxurious ingredients, such as live Ezo abalone and seasonal vegetables of your choice, are prepared for you to relish their flavors to the full.

The dinner ends with matsutake mushroom rice prepared on the griddle for a taste experience available nowhere else.



Menu

Amuse-bouche/Appetizer/Matsutake Mushroom and Japanese Tiger Prawn “Dobin-mushi”/
Live Ezo Abalone/Ten-yu Salad/Kobe Beef Loin (100 g)/Grilled Vegetables/
Matsutake Mushroom Rice/Miso Soup with Red Miso & Pickled Vegetables/Seasonal Dessert

■ **Tensei Course Dinner** 29,000 yen per person (includes consumption tax & service charge)

The star of Tensei, Teppan Ten-yu's signature course dinner, is Ishigaki Island Kitauchi Farm Premium Beef, whose red meat boasts deep, rich flavor and a sweet, fragrant aroma.

Your luxurious dinner becomes a multisensory experience as the sweet, fragrant smell and sizzling sound rise to greet you the instant the steak makes contact with the griddle.

Menu

Appetizer/Ten-yu Salad/Ishigaki Island Kitauchi Farm Premium Beef (100 g)/Grilled Vegetables/Akita Prefecture Sakihokore



White Rice/Miso Soup with Red Miso & Pickled Vegetables/Seasonal Dessert

【About Teppan Ten-yu】

Ten-yu's name means "to receive unexpected good fortune." That name is infused with our hope that you enjoy happiness through the encounter between the master skills of the chef and fresh foods that change with the seasons. Select ingredients from across Japan, including the finest wagyu beef, are prepared before your very eyes, while the seating arrangement at the counter provides unparalleled views and ensures a private dining atmosphere, yet also allows for delightful conversation with the chef.



Floor: 45
Hours: Lunch 12:00 p.m. – 3:00 p.m. (Last order 2:00 p.m.)
Dinner 5:30 p.m. – 10:00 p.m. (Last order 9:00 p.m.)
Seats: 10
Telephone: 81 3 6233 7654

【About the Chef】

Nobuko Kimura



Hailing from Nagoya, Aichi Prefecture, Nobuko built experience working in other industries and overseas after graduating from college. Upon returning home, she took a culinary path, joining NAGOYA TOKYU HOTEL in 2006 where she cooked for banquets. During this time, she was drawn to teppanyaki, which allows a chef to convey the essence of food producers to guests face-to-face. In pursuit of that course, she joined the hotel's Restaurant Loire Teppanyaki. In 2019, she assisted with the launch of CERULEAN TOWER TOKYU HOTEL's Teppan-yaki SAKURA while also devoting her efforts to training the next generation of teppanyaki chefs.

Currently, she works as Chef at Teppan Ten-yu, the teppanyaki restaurant at BELLUSTAR TOKYO, A Pan Pacific Hotel. She says her role is "to bridge the distance between guests and producers" and does so by providing guests daily with "truly delicious meat" that rests on her meticulous eye for safety and quality that she developed through her direct interaction with producers and through emphasizing "pedigree and long-term fattening" instead of brands and grades.

【Teppan Ten-yu's Signature "Ishigaki Island Kitauchi Farm Premium Beef"】

The Japanese Black wagyu that enamored our meat expert, Nobuko Kimura. This brand of beef comes only from cows from a pedigree with genes for deliciousness that are fattened up to forty months in the natural environment of Okinawa's Ishigaki Island. These cattle are extremely rare, with only four heads shipped monthly. Raising them over such a long period



of time lowers the melting point of their fat and increases the amount of umami amino acids to create clean, smooth melt-in-the-

mouth fat and rich, fragrant red meat characteristic of this beef. To allow the finest experience of this special wagyu beef's allure, loin is grilled with the utmost care to bring out the fat's umami and red meat's depth of flavor for your full enjoyment.

*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

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