

## Press Release

For Immediate Release

1 October 2025

BELLUSTAR TOKYO, A Pan Pacific Hotel

**Announcing Special Holiday Season Menus at BELLUSTAR TOKYO**  
**Exquisite gastronomic sky dining experiences and a heartwarming spa gift box**  
**Starting 1 December 2025**



See here for details: <https://www.bellustartokyo.jp/en/restaurant-bar/holiday2025/>

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku, Tokyo; General Manager Katsushi Nishikawa), will be holding special events for the holiday season starting 1 December 2025, that includes special Christmas course dinners offering an exclusive time in the hotel's sky dining space, as well as a Christmas gift from its spa in the sky that provides deep relaxation.

BELLUSTAR TOKYO, a luxury hotel surrounded by a tranquil atmosphere far above the bustle of Shinjuku, has chosen “Give” as the theme for this holiday season. We will prepare a variety of plans for sharing unique experiences to show kindness to yourself and those important to you and to be spiritually enriched during this time when we reflect on the year past and look ahead with renewed resolve to the year approaching.

At BELLUSTAR Restaurant & Bar, our sky dining space nearly 200 m above the ground, special holiday season menus will be on offer where you may enjoy an exquisite gastronomic experiences together with shimmering night views of the



city. Also for this year, SPA sunya, located on the top floor of the hotel, will be selling a holiday gift box. Guests who purchase this box will be presented with a complementary bottle of an ethical aroma mist that they can use to enjoy a tranquility-filled moment even at home.

## ■ Restaurant Bellustar Christmas Course Dinner



We have carefully selected the fruits of winter's abundance from across Japan and used them to craft a special course dinner that brings out utmost of the rich flavors of every ingredient. Each plate expresses the spirit of the season and brilliance of the holidays, with creativity that brings surprise and excitement woven in all manner of ways into the dishes, while at the same time showing reverence for traditional French cooking methods.

The menu includes an entrée of pâté en croûte in the shape of a Yule log and a main dish of wagyu beef slow cooked to impart it with the fragrance of charcoal and a depth of flavor. The desert is a dish that is a delight to both the eyes and palate and is inspired by the art that decorates the restaurant.

We have also prepared wine pairings including champagne that will provide you with enchanting combinations and make your time spent at Restaurant Bellustar even richer.

Available 24 December & 25 December 2025

Pricing & times: Guaranteed window seating 40,000 yen

5:00 p.m. / 5:30 p.m. / 8:00 p.m. / 8:30 p.m.

Wall seating 35,000 yen

From 5:00 p.m. to 10:00 p.m. (Last order 9:00 p.m.)



Menu \*The Christmas course dinner will be the only menu offered during the above period.

Aperitif (Selection of three) / Amuse-bouche / Entrée 1 / Entrée 2 /

Fish / Meat / Avant-dessert / Dessert / Mignardises (Selection of three)

Reservations or inquiries: 81 3 6233 7388 (Direct dial)

## ■ Bar Bellustar Christmas Pairing Course



Bar Bellustar regularly holds events of various kinds in its pursuit of food and alcohol pairings. For this Christmas we will prepare a special course dinner with a free flow pairing selection that includes champagne. This holiday season, enjoy an unparalleled and luxurious time savoring five unique dishes—including an entrée, main course and dessert—paired with enticing alcoholic beverages expertly selected by our bartenders as you take in the shimmering view of the city at night.

Available from 20 December to 25 December 2025

Hours: From 5:00 p.m. (Last seating at 7:30 p.m.)

\*2-hour limit, last drink order 30 minutes prior to end

Pricing:    No designated seating                      24,000 yen  
                 Guaranteed window sofa seating    26,000 yen

### Menu

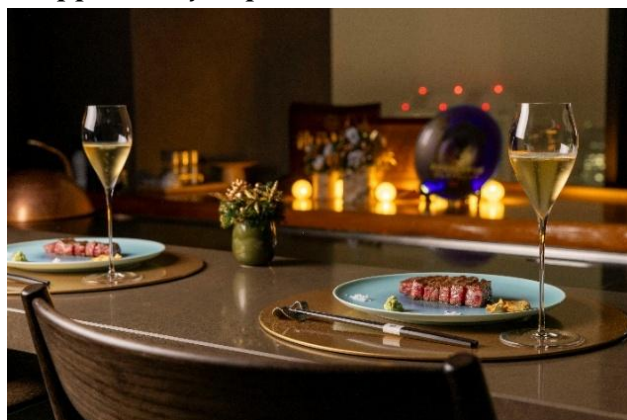
Amuse-boche / Entrée / Fish / Meat / Dessert

### Drinks

Champagne & Bar Bellustar pairing selection (free flow)

Reservations or inquiries: 81 3 6233 8455 (Direct dial)

## ■ Teppan Ten-yu Special Christmas Course Dinner



Enjoy Ishigaki Island Kitauchi Farm Premium Beef, a rare brand of wagyu and Teppan Ten-yu's signature dish, at your counter seat overlooking the urban night skyline of the Shinjuku sub-center. Also included for your dining pleasure are other indulgent seasonal delights, including horsehair crab, spiny lobster and vegetables carefully selected by our chef using their intimate knowledge of



ingredients.

Savor a moment of joy reveling in the sounds and smells of the ingredients being prepared with the utmost skill by the chef to be their most delicious.

Available from 23 December to 25 December 2025

Hours: During dinner hours from 5:30 p.m. to 10:00 p.m. (Last order 9:00 p.m.)

Pricing: Special Christmas Course Dinner 40,000 yen  
Wine pairing (5 glasses) 17,000 yen

#### Menu

Appetizer / Horsehair Crab Entrée / Black Abalone / Spiny Lobster / Salad / Kitauchi Farm Premium Beef /  
Grilled Vegetables / Rice / Dessert

Reservations or inquiries: 81 3 6233 7654 (Direct dial)

### ■ SPA sunya Holiday Gift Box



Located on the top floor of BELLUSTAR TOKYO, A Pan Pacific Hotel, SPA sunya offers guests the ultimate spa treatment that allows them to empty themselves entirely by cleansing body and mind and leaving behind the stress of daily life as they enter deep bliss. For this holiday season, SPA sunya has prepared a holiday gift box that includes a specially curated selection of a bottle of aroma mist and bath salts. Guests who purchase this gift box will receive a courtesy bottle of Kainyo Mix Aroma Mist.

Kainyo Mix is an essential oil extracted from branches taken from the trees found in “kainyo,” the traditional windbreaks that surround the homes in Sankyo Village, Toyama Prefecture. The fragrance of Kainyo Mix imparts a deep sense of peace as you might feel surrounded by trees. A portion of the proceeds from the sale of the Kainyo Mix Aroma Mist present will be donated to environmental conservation activities in Sankyo Village, the home of “kainyo.”

This is the perfect item to give as a gift to show that you cherish the recipient or as a reward to yourself for a year of hard work.

Available from 1 December 2025 to 31 January 2026

Hours: 11:00 a.m. to 9:00 p.m. (Last entry 8:00 p.m.)

Offer details: Purchasers of the eligible holiday gift box will receive one complementary bottle of Kainyo Mix Aroma Mist

Reservations or inquiries: 81 3 6265 9110

## Store Information

### 【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.

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.)

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

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



### 【Bar Bellustar】

BELLUSTAR TOKYO's main bar is based on the concept of offering guests from around the world an experience of quality and skill that captivates, with a menu derived from artisanal fruits, vegetables and herbs from premium farms around Japan, as well as craft Japanese liquor fostered by the country's environment and the best alcohol from around the world. Enjoy a bar experience only available here, with menu items featuring sparkling, spectacular visuals and entertainment infusions as well as professional performances.

Floor:            45  
Hours:            Weekdays                            5:00 p.m. - 12:00 a.m. (Last order 11:30 p.m.)  
                     Weekends & public holidays    1:30 p.m. - 12:00 a.m. (Last order 11:30 p.m.)  
Seats:            58

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



### 【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.

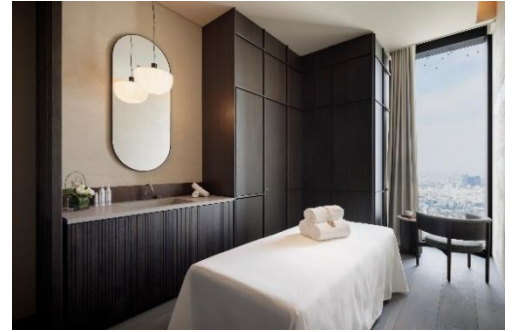
Floor:            45  
Hours:            Lunch        12:00 p.m. – 3:00 p.m. (Last order 2:00 p.m.)  
                     Dinner        5:30 p.m. – 10:00 p.m. (Last order 9:00 p.m.)  
Seats:            10

<https://www.bellustartokyo.jp/restaurant-bar/teppan-ten-yu.html>



### 【SPA sunya】

Located on the top floor of BELLUSTAR TOKYO, A Pan Pacific Hotel, this spa takes its name from “sunya,” the Sanskrit word for “sky.” Guests empty themselves entirely here by cleansing body and mind, leaving behind the stress of daily life as they enter deep bliss. On entering any of the treatment rooms or the relaxing lounge area, they are greeted with extraordinary views of Tokyo far removed from the commotion below. Personal treatments infused with a seasonal feel and incorporating the bounty of the land of Japan stimulate all five senses and fill their bodies and souls with a new energy.



Floor: 47

Hours: 10:00 a.m. - 9:00 p.m. (Last entry 8:00 p.m.)

<https://www.bellustartokyo.jp/spa/>

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

\*Photos are for illustrative purposes.

\*Menus are subject to change depending on ingredient availability.

\*Hours of operation and other information contained in this press release are subject to change.

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

For press-related inquiries concerning this release, please contact

BELLUSTAR TOKYO, A Pan Pacific Hotel

Chika Ayabe (Public Relations/Brand Management, Marketing Department)

E-mail: [pr.ppbtok@panpacific.com](mailto:pr.ppbtok@panpacific.com) / Tel: 81 3 6233 7693