

# **Press Release**

For Immediate Release

21 November 2025 BELLUSTAR TOKYO, A Pan Pacific Hotel

BELLUSTAR TOKYO | A special countdown filled with exquisite drinks and jazz

Toast with Champagne "Palmer"! A celebration party of the highest quality

# Bellustar New Year's Eve Countdown Party 2025-2026



See here for details: <a href="https://www.bellustartokyo.jp/en/restaurant-bar/countdown2025/">https://www.bellustartokyo.jp/en/restaurant-bar/countdown2025/</a>

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku-ku, Tokyo; General Manager: Katsushi Nishikawa) will be holding the "Bellustar New Year's Eve Countdown Party 2025-2026" to celebrate the start of 2026 on 31 December 2025.

# ■ A countdown party where you can enjoy the finest drinks and music, perfect for celebrating the New Year.

Far from the hustle and bustle of Shinjuku, the luxury hotel BELLUSTAR TOKYO will be hosting a Countdown Party for a special night at the end of the year.

The event will be held at the hotel's main bar Bar Bellustar located on the 45th floor. Guests can enjoy a luxurious time for closing

the year and welcoming the new one, toasting with exquisite champagne and enjoying music.

Bar Bellustar is the main bar of Bellustar Tokyo, which pursues the perfect pairing of food and alcohol and presents a wide variety of events. To celebrate the new year, toast with a magnum bottle of Palmer La Réserve, the champagne that was awarded the world's best title at the Champagne & Sparkling Wine World Championships 2020.



In addition, we offer a free-flow selection of rare and exquisite drinks unique to Bar Bellustar, including Japanese whiskey, craft gin, and sake carefully selected by the bartenders, which can be enjoyed along with buffet-style finger food.

There will also be a live jazz concert featuring world-renowned guitarist Jiro Yoshida and piano. Surrounded by soothing music and the glittering night view of the city, you can celebrate the start of 2026 with an exceptionally refined experience.

### [Bellustar New Year's Eve Countdown Party 2025-2026 Overview]

Date: 31 December 2025

10:00 p.m. - 12:30 a.m. (Drinks Last Order 12:15 a.m.)

Venue: Bar Bellustar

Price: Table seats 28,000yen

\*Service charge and consumption tax included

Contents:

<Food>

Approx. 21 varieties if buffet-style finger food

<Drinks>

New Year's toast:

A glass of champagne "Palmer La Réserve" from a Magnum bottle

Free flow:

30 varieties including Bar Bellustar Japanese Craft Selection such as champagne, Japanese sake, Japanese whiskey, craft gin, and more

<Live Performance> (1) 10:30 p.m. - 10:50 p.m. (2) 11:40 p.m. - 12:10 a.m.

Performers: Jiro Yoshida (guitar)

Kyoko Onoda (piano)

For reservations and inquiries, please call 81 3 6233 8455 (Direct)



#### • About the Champagne "Palmer"

Palmer is a champagne house founded in 1947 by seven champagne producers from the Montagne de Reims who came together with the desire to create a world-renowned champagne brand. Palmer's philosophy is to respect time. Even their standard cuvée, La Réserve, undergoes approximately four years of bottle aging. They don't shy away from taking the time to create the finest champagne, inheriting the brand's DNA, by storing reserve wines using the solera system, which has been in place for over 40 years, and vintage champagnes that are designed for long-term aging for over 20 years. This champagne transcends time, combining the complex maturity brought about by long aging with a freshness that seems to have been aged over time.







#### • Performers Introduction

#### Jiro Yoshida

Born in Fukuoka in 1958. He started playing piano at age 5 and classical guitar at age 6, and became interested in jazz at age 15 after hearing John Coltrane.

He moved to Tokyo at the age of 18 and began his professional career as a studio musician. He continued to play at the forefront of the music scene, but a turning point came when he heard Miles Davis perform in Shinjuku in 1981, and he moved to the United States in 1983. The following year, he enrolled at Berklee College of Music. After graduating, he became a lecturer at the same college. He settled in New York in 1990 and began his full-fledged musical career, working with a wide range of artists, from core jazz artists like Oliver Lake and Phyllis Hyman to supporting pop artists like Joe Sample, Michael Franks, Rickie Lee Jones, Sergio Mendes, and Phoebe Snow on tour.



## Kyoko Onoda

Graduated from the Department of Composition at Osaka College of Music.

While still a student, she began recording as an arranger and pianist, and performed at numerous music festivals both in Japan and overseas as a live support. Since then, she has been active in a wide range of fields, from classical to Latin jazz, commercial music, and film music production.

In July 2024, she will release his new album "IDEA," featuring a lineup of world-leading musicians, including New York's elite Randy Brecker and the New York Voices. She is currently a lecturer at Osaka University of Arts and Osaka University of Arts Junior College.



#### Bar Bellustar

Based on the concept of experiencing quality and technique to amaze guests visiting from all over the world, the main bar features fruits, vegetables, and herbs procured from strictly selected farms as well as craft liquor cultivated in the Japanese climate and excellent alcoholic beverages from all over 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/en/restaurant-bar/bar-bellustar.html



<sup>\*</sup>Photos are for illustrative purposes.

[For press-related inquiries concerning this release, please contact]

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<sup>\*</sup>Menus are subject to change depending on ingredient availability.

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

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