

Press Release

For Immediate Release

12 March 2026

BELLUSTAR TOKYO, A Pan Pacific Hotel

BELLUSTAR TOKYO, 45th Floor | Spring Afternoon Tea – Ryokuyo

An Alluring Selection of Sweets and Savories Celebrating Japanese Flavors with Seasonal Fruits and Vegetables

Available on Saturdays, Sundays, and Public Holidays from 2 May to 28 June, 2026



For details, please visit: <https://www.bellustartokyo.jp/en/restaurant-bar/bar/afternoontea/2605/>

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku-ku, Tokyo; General Manager Katsushi Nishikawa) will offer the *Spring Afternoon Tea – Ryokuyo* at Bar Bellustar, the hotel’s main bar on the 45th floor. Limited to 20 servings per day, the afternoon tea will be available exclusively on Saturdays, Sundays, and public holidays from 2 May through 28 June, 2026.

Enjoy an afternoon tea inspired by the refreshing atmosphere of early summer, featuring seasonal ingredients presented in vibrant shades of fresh greenery.

The sweets selection includes three fruit-based creations such as the *Matcha and Citrus Bonsai Tartlet*, where citrus is paired with matcha mousse and arranged to resemble a miniature bonsai, and the *Melon and Condensed Milk Shortcake*, offering a delicate sweetness and refreshing flavor. Complementing these are three vegetable-inspired sweets made with seasonal produce, including fruit tomato jelly with a refreshing balance of sweetness and acidity, and potato mille-feuille. Along with



their refined flavors, each creation showcases the patissier's craftsmanship and creativity, beautifully expressing the mood of the season through its presentation. The savory items and amuse-bouche also capture the natural sweetness and umami of seasonal ingredients, allowing guests to savor the distinctive flavors of the season.

As a specialty drink created by our bartenders—always a popular highlight—we offer *Chilled Matcha Prepared with a Chasen*. Paired with a carefully curated tea selection, it promises a luxurious and relaxing afternoon.

■ Lush Sweets Crafted with Seasonal Vegetables and Fruits

Vegetable-Based Sweets

Fruit Tomato Jelly with Lingering Notes of White Port

Fruit tomatoes are gently comported in white port wine, vanilla, and lemon, then layered into a crystal-clear jelly using a precise *cuisson* technique, with meticulous control over temperature and cooking time. At the base of the glass lies a French-style *confiture* that preserves the fresh texture of the fruit tomatoes. The result is a refreshing interplay of sweetness and acidity that unfolds elegantly on the palate.



Potato Mille-Feuille with Chocolate

Crisped layers of potato are sandwiched with Valrhona chocolate and silky ganache cream, then delicately decorated with cherry blossom powder in soft spring hues. This mille-feuille offers a harmonious balance between the roasted aroma of potato and the mellow richness of milky chocolate.

White Bean Cream with Chamomile

A smooth mousse of white beans is filled with chamomile cream and sweet-simmered white beans. The natural sweetness of the beans intertwines with the gentle fragrance of chamomile, creating a calm and soothing flavor profile.

Fruit-Based Sweets

Matcha and Citrus Bonsai Tartlet

Matcha mousse blended with seasonal citrus is combined with a fragrant *pâte sucrée* tart base enriched with the nutty sweetness of toasted sesame, creating a tartlet styled to resemble a bonsai tree. Matcha sponge and chocolate are used to evoke the fresh greenery of early summer, while the pleasant bitterness of matcha and the juicy brightness of citrus come together in harmonious balance.



Melon and Condensed Milk Shortcake

Inspired by a jewel box, sparkling lemon jelly is used to evoke the brilliance of gemstones. Paired with a rich cream infused with condensed milk and fresh, juicy melon, this shortcake offers a gentle sweetness and vibrant fruit flavor.

Fromage Blanc Mousse Filled with Blueberries

Set atop an almond-scented biscuit, this fromage blanc mousse encases layers of blueberry jelly and jam. The gentle acidity of blueberries and the creamy richness of fromage blanc unfold gracefully on the palate.

Scones

Plain Scone

Carrot and Walnut Scone

(Served with clotted cream and homemade strawberry jam)



■ Amuse and Savories Celebrating the Bounty of Spring

Clam and Seaweed Flan

A chawanmushi (steamed egg custard)-style flan made with a base of clam dashi, featuring mizuna greens, wakame seaweed, and tender clam meat. This delicate dish allows guests to savor the gentle, refined umami of spring ingredients.

Roast Beef Sandwich with Japanese Beef Sirloin

Prepared with domestically sourced sirloin beef, this roast beef sandwich is accented with a sauce made using freshly fragrant *raifort*—Western horseradish prized for its aroma in spring—adding a subtle, invigorating kick.



Scallop and Shrimp Tartare with a Sakura Veil

Lightly cooked scallops and shrimp are finely chopped into a tartare, then delicately wrapped in a veil made from cherry blossom extract to evoke the gentle elegance of the season.

Prosciutto and Piperade Tartlet

A paper-thin tart shell is filled with *piperade*—a blend of ratatouille-style vegetables and scrambled egg—then topped with French *Jambon de Bayonne* prosciutto. Finished with a sprinkling of Parmigiano Reggiano.

Cherry Salmon and Spinach Quiche

This quiche features smoked cherry salmon and sautéed spinach, baked to a light, soufflé-like texture. It is served with whipped cultured cream and fragrant dill, adding a refreshing finish.

■ Alongside Bartender-Created Specialty Drinks and a Curated Tea Selection Available on Free Flow

Specialty Drink

Chilled Matcha Prepared with a Chasen

Carefully whisked with a traditional *chasen* (bamboo matcha whisk), this chilled matcha offers a gentle foam, refreshing coolness, rich depth of umami, and a subtle, pleasant bitterness.

Free-Flow Beverage Selection

- Assorted coffees
- Black tea: JINGTEA (4 varieties)
- Herbal tea: KUSMITEA (4 varieties)
- Chinese tea: Yucha (4 varieties)
- Japanese tea: RAVE Estate / Green Tea Goto (6 varieties)



【Overview of Spring Afternoon Tea – Ryokuyo】

Availability: Saturdays, Sundays, and public holidays only, from 2 May to 28 June 2026

Serving Hours: 1:30 pm – 5:30 pm (last seating at 3:30 pm) *Two-hour seating

Quantity: Limited to 20 servings per day

Price: ¥8,200

¥12,000 yen with champagne free flow (Prices include a 15% service charge and consumption tax)

Menu Includes: 1 amuse, 4 savory items, 6 sweets, 2 scones, 1 specialty drink

Free-flow beverages: assorted coffees; black tea, herbal tea, and Chinese tea (4 varieties each); Japanese green tea (6 varieties)

Reservations: Advance reservations required by 6:00 pm on the day prior to your visit.

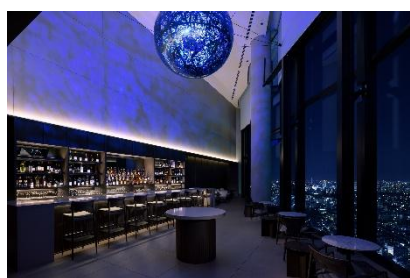
Reservations may be made by phone or online.

Tel: 81 3 6233 8455 (direct)

Web:

[https://www.tablecheck.com/en/shops/bar-bellustartokyo/reserve?menu_lists\[\]=69a93f68435b12219f6255e4](https://www.tablecheck.com/en/shops/bar-bellustartokyo/reserve?menu_lists[]=69a93f68435b12219f6255e4)

【About Bar Bellustar】



With a concept centered on offering experiences that showcase world-class quality and technique, Bar Bellustar is the hotel's main bar, where carefully sourced fruits, vegetables, and herbs from selected farms meet Japanese craft spirits shaped by the country's natural climate, along with fine liquors from around the world.

On weekend afternoons, the bar also offers a refined afternoon tea experience, allowing guests to enjoy a luxurious escape from everyday life while taking in a sweeping panoramic view of Tokyo stretching to the horizon.



Floor: 45th Floor

Hours: Weekdays: 5:00pm –12:00am (Last Order 11:30pm)

Weekends & Public Holidays: 1:30pm–12:00am (Last Order 11:30pm)

Seating: 58 seats

Tel: 81 3 6233 8455 (Direct)

*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

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