

Press Release

For Immediate Release

6 August, 2026

BELLUSTAR TOKYO, A Pan Pacific Hotel

Seasonal Autumn Afternoon Tea and New Whisky Tasting Experience Featuring Rare Labels at BELLUSTAR TOKYO in Shinjuku



For details, please visit: www.bellustartokyo.jp/en/restaurant-bar/bar/afternoontea/2609/

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku-ku, Tokyo; General Manager: Takeshi Torii) will offer *Autumn Afternoon Tea*, featuring an indulgent selection of autumn flavors, at Bar Bellustar, its main bar on the 45th floor, exclusively on weekends and public holidays from September 5 to November 29, 2026. The hotel will also offer the *Japanese Whisky Tasting Flight*, featuring a tableside selection of rare Japanese whiskies from a bar cart, for a limited time from September 1 to October 31, 2026.

Through an afternoon tea that delicately expresses the flavors of the season and a Japanese whisky tasting experience presented tableside from a bar cart by a bartender, Bar Bellustar will offer guests an elegant moment in which to experience the arrival of autumn.



Autumn Afternoon Tea

Enjoy views of the changing autumn scenery with our *Autumn Afternoon Tea*, a lavish celebration of the season's bounty featuring seasonal produce such as Japanese chestnuts, figs and pumpkin. Alongside six visually stunning sweets, guests can savor amuse-bouches and savory items showcasing autumn delicacies including mushrooms, ginkgo nuts and Japanese beef. Enjoy an elegant moment unique to autumn, accompanied by Kinshu, a specialty drink created by the bartender, and a carefully curated selection of coffee and tea.

■ Luxurious Sweets Featuring Seasonal Vegetables and Fruit

Vegetable-Based Sweets

Pumpkin and Rum Raisin Gateau

A gently sweet pumpkin mousse encases sour cream with rum-soaked raisins. A layer of chocolate sponge adds mellow depth and richness.

Ginger and Pione Grape Verrine

Fresh Pione grapes and grape jelly are layered with ginger and Muscat grape jelly, accented by ginger compote. Garnished with a maple leaf preserved in syrup, this dessert served in a glass evokes the colors of autumn.



Lotus Root Brownie with Chocolate Cream

A brownie studded with fresh lotus root is paired with smooth chocolate cream. Maple-glazed walnuts and lotus root chips add fragrant, textural accents.

Fruit-Based Sweets

Caramel-Scented Pear Mousse

Fragrant caramel mousse encases a generous amount of caramelized pears. Enjoy the contrast of textures and aromas created by three layers: spiced sponge, a crisp biscuit layer and chocolate sponge.

Fig-Adorned Tartlet

Fragrant hazelnut cream is layered with smooth custard cream and fig jelly, then lavishly topped with fresh figs. This tartlet showcases the fruit's delicate sweetness and rich aroma.

Frilled Japanese Chestnut Mont Blanc

Silky-smooth Mont Blanc cream, made by blending two types of cream, is layered over a light, crisp meringue. This creation brings together the rich flavor of Japanese chestnuts and a delightful contrast of textures.



Scones

Plain Scone

Purple Sweet Potato Scone

(Served with clotted cream and homemade jam)



■ Amuse-Bouches and Savory Items Showcasing the Flavors of Autumn

Amuse-Bouche

Mushroom Velouté with Scallop Tartare

Button mushrooms and shiitake mushrooms, both at their best in autumn, are blended into a silky-smooth velouté. Paired with scallop tartare, the soup brings together the delicate texture of the scallop and the rich flavor of the mushrooms.



Savory Items



Japanese Beef Steak Sandwich

Medium-rare Japanese beef sirloin is layered with sautéed onions and a mustard-accented sauce in this indulgent sandwich. Enjoy the interplay of the onions' sweetness and the juicy, savory flavor of the beef.

Squid and Couscous Tart

A tart shell baked with bamboo charcoal is filled with couscous—the world's smallest pasta—tossed in tomato sauce and topped with

citrus-scented squid. The rich tomato sauce harmonizes with the contrasting textures of the couscous and squid.

Foie Gras Mousse in Sudachi

A seasonal sudachi citrus fruit is hollowed out and filled with foie gras mousse. A sauce made with juice from the sudachi and honey is poured over the mousse, bringing together its richness with the fruit's refreshing sweet-tart flavor.

Salmon, Spinach and Ginkgo Nut Quiche

Salmon, spinach and ginkgo nuts are baked into a traditional French quiche. The gentle tang of crème épaisse enhances the savory flavor of the salmon and the distinctive chewy texture of the ginkgo nuts.

■ Bartender-Created Specialty Drinks and a Carefully Curated Free-Flow Tea & Coffee Selection

Specialty Drink – Kinshu

Evoking an autumn sky ablaze with colorful foliage, this orange-hued drink harmoniously blends the rich aroma of spices, the mellow sweetness of rooibos vanilla tea and the sweet-tart flavors of fruits such as apple and white grape, capturing the deepening of autumn.



Tea & Coffee Selection

- Assorted coffees
- Black tea: JINGTEA (4 varieties)
- Herbal tea: KUSMITEA (4 varieties)
- Chinese tea: Yucha (4 varieties)
- Japanese tea: RAVE Estate (4 varieties) / Green Tea Goto (2 varieties)

Guests may enjoy their choice from this diverse selection.



Overview of Autumn Afternoon Tea

Availability: Saturdays, Sundays, and public holidays only, from September 5 to November 29, 2026

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

Price: 8,200 yen

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

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

Tea & Coffee Selection: Assorted coffees; black tea, herbal tea, Chinese tea; and green tea

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: www.tablecheck.com/en/bar-bellustartokyo/reserve?menu_lists=6a7052ef37da85af17c9543b

Japanese Whisky Tasting Flight

Bar Bellustar will offer three tasting flights featuring a carefully curated selection of rare Japanese whiskies for whisky enthusiasts from Japan and around the world. The lineup allows guests to explore the distinctive character and flavor profile of each label while also offering those new to whisky an opportunity to discover its appeal.

A bartender will present the whiskies tableside from a bar cart, explaining the history, production methods and aromatic characteristics of each. In addition to serving the whiskies neat, the bartender will suggest alternative ways to enjoy them according to each guest's preferences, creating a personalized tasting experience.

Discover the profound world of Japan's renowned whiskies, accompanied by the refined hospitality unique to Bar Bellustar.



Overview of Japanese Whisky Tasting Flight

Availability: September 1 to October 31, 2026

Serving Hours: Weekdays 5:00 pm – 12:00 midnight (last order at 11:30 pm)

Weekends & public holidays 1:30 pm – 12:00 midnight (last order at 11:30 pm)

Price:

Richness of Sherry — 5,500 yen

Ichiro's Malt & Grain "Bellustar" Limited Edition, YUZA Oloroso Sherry Cask and Nagahama THE FIFTH BATCH (15 ml each)

Japanese Smoky Crew — 6,500 yen

The Akkeshi Single Malt Bellustar Edition Cask Strength, Yoichi 10Years Old and Saburomaru III THE EMPRESS (15 ml each)

The Complete YAMAZAKI — 9,500 yen

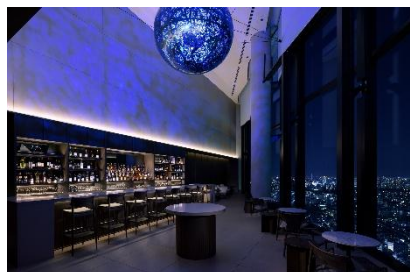
Yamazaki Distillery "Bellustar" 12Years Old, Yamazaki 12Years Old and Yamazaki 18Years Old (15 ml each)

Reservations: Reservations may be made by phone or online.

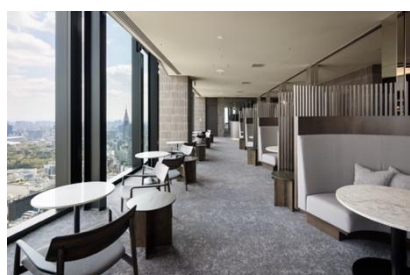
Tel: +81 3 6233 8455 (direct)

Web: www.tablecheck.com/en/bar-bellustartokyo/reserve/experiences?menu_lists=6a6c531e4ab0328c61f0d5b0

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. A carefully curated afternoon tea is also available on weekend and public holiday afternoons, allowing guests to escape the everyday and spend an indulgent moment overlooking sweeping panoramic views of Tokyo extending to the horizon.



Floor: 45th Floor

Hours: Weekdays: 5:00 pm – 12:00 midnight (last order at 11:30pm)

Weekends & public holidays: 1:30 pm – 12:00 midnight (last order at 11:30pm)

Seating: 58 seats

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

*In accordance with the law, alcoholic beverages will not be served to guests who will be driving or to anyone under the age of 20.

*The menu items are subject to change depending on the availability of ingredients.

*Information contained in this press release is current as of the date of announcement. Please note that details may differ from the latest information.

*Photos are for illustrative purposes only.

For press-related inquiries concerning this release, please contact

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