Press Release

For Immediate Release

15 October 2026

BELLUSTAR TOKYO, A Pan Pacific Hotel

Share special moments of joy with loved ones at BELLUSTAR TOKYO
Christmas dinners and afternoon tea
Available exclusively for the holiday season
—Offerings begin on 1 December 2026, with start dates varying by menu—



See here for details: www.bellustartokyo.jp/en/restaurant-bar/holiday2026/

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku-ku, Tokyo; General Manager: Takeshi Torii), will offer a range of special seasonal experiences from 1 December 2026, including limited-time menus that add festive flair to the holiday season and spa gifts that gently soothe the mind and body.



BELLUSTAR TOKYO, a luxury hotel high above the streets of Shinjuku, has chosen "Share" as its theme for the holiday season. As the year draws to a close, the hotel will offer a variety of plans for guests to enjoy meaningful time with loved ones, share the small joys of everyday life, and enrich their hearts.

Restaurant Bellustar, approximately 200m above the city, will offer special menus for a festive gastronomic experience accompanied by glittering views of Tokyo. In addition to its pairing course, Bar Bellustar will offer a Christmas afternoon tea, inviting guests to spend an elegant teatime enjoying a selection of festive sweets and savories. At Teppan Ten-yu, a special

course will showcase the natural flavors of carefully selected ingredients, with the added excitement of watching the chef prepare them right before your eyes.

SPA sunya, located on the hotel's highest floor, will also offer gifts ideal for the holiday season. Whether as a present for someone special or a treat for yourself, these gifts offer moments to unwind amid everyday life.

■Restaurant Bellustar／Christmas Course





We have created a special course featuring carefully selected winter ingredients from across Japan, bringing out the rich flavors of each to the full. Rooted in traditional French techniques, each dish is crafted with imagination and a delicate sensibility, drawing out the distinctive character of its ingredients. The appetizer features a pâté en croûte styled as a bûche de Noël, while the main dessert takes inspiration from the artwork displayed in the restaurant, offering a delight for both the eyes and the palate.
Wine pairings, including champagne, are also available. Enjoy an even richer dining experience through the enchanting marriage of food and wine.



Dates: 24 and 25 December 2026

Hours and prices:

Lunch: 15,000 yen | 12:00 pm - 3:00 pm (Last order 2:00 pm)

Dinner: 35,000 yen | 5:00 pm - 10:00 pm (Last order 9:00 pm)

Guaranteed window-side seating is available for dinner only: 40,000 yen.

Two seatings are planned for guaranteed window-side seating, starting at 5:00 pm or 5:30 pm, and 8:00 pm or 8:30 pm.

Course Menus *Only the Christmas courses will be available during this period.*

MENU NOEL LUNCH

Three Appetizer Bites / Horsehair Crab, Sea Urchin, Shellfish Flan, Consommé and Caviar / Savory Bûche de Noël with Gin no Kamo Duck and Foie Gras / Splendid Alfonsino, Marinated Cherry Tomatoes and Basil / Roasted Japanese Black Wagyu Sirloin with a Charcoal Aroma and Béarnaise Sauce / Strawberry, Tonka Bean and a Sugar Dome / Three Mignardises

MENU NOEL DINNER

Three Appetizer Bites / Horsehair Crab, Sea Urchin, Shellfish Flan, Consommé and Caviar / Savory Bûche de Noël with Gin no Kamo Duck and Foie Gras / Tilefish, Marinated Cherry Tomatoes and Basil / Lobster, Yuzu Kosho and Sauce Homardine / Roasted

Japanese Black Wagyu Fillet with a Charcoal Aroma and Béarnaise Sauce / Small Citrus Dessert with a Fir Tree Aroma / Strawberry, Tonka Bean and a Sugar Dome / Three Mignardises

Menus are subject to change depending on ingredient availability.

Telephone: 81 3 6233 7388 (direct)

To reserve: www.tablecheck.com/en/restaurant-bellustartokyo

■Bar Bellustar

Christmas Afternoon Tea

Celebrate the festive holiday season with Christmas Afternoon Tea, featuring six varieties of sweets lavishly made with strawberries, chocolate, pistachios and other ingredients, and adorned with seasonal motifs. From a carrot and apple mousse styled as a gift box to a forêt noire fashioned into an adorable reindeer, these sweets are also a delight to the eye. An amuse-bouche and savories featuring snow crab, Japanese beef, scallops and other winter delicacies round out the selection. Spend an elegant teatime befitting this special season at Bar Bellustar as you overlook the glittering streets of Shinjuku.







Amuse-Bouche

Snow Crab, Pistachio and Lily Bulb Flan

Savories

・Japanese Roast Beef Sandwich

・Scallop Tartare and Salmon Tart

・Mini Salad with Colorful Vegetables and Cured Ham

・Tartufata and Mushroom Quiche

Vegetable Sweets

・Carrot and Apple Mousse Styled as a Gift Box

・Black Soybean and Pistachio Tartlet

・Turnip and Hibiscus Verrine

Fruit Sweets

・Strawberry Shortcake

・Reindeer-Shaped Forêt Noire

・Fromage Blanc Mousse with a Citrus Fragrance

Scones

・Plain

・Four Cheese

Specialty Drink *Please select one of the following.*

・Würz Rot (Mocktail)

・Kraut Weiss (Mocktail)

Coffee & Tea Selection

Coffee, black teas, herbal teas, Chinese teas and Japanese teas

Dates: 5 - 20 December 2026 (available weekends and public holidays only)

Hours: 1:30 pm -5:30 pm (Last entry 3:30 pm) *2-hour limit

Price: 9,200 yen

With free-flow champagne: 13,000 yen (includes 15% service charge & consumption tax)

Telephone: 81 3 6233 8455 (direct)

To reserve: https://www.tablecheck.com/en/bar-bellustartokyo/reserve/landing?menu_lists=6ac372fb758a5047a290c340

Reservations must be made by 6:00 pm the day before by telephone or online.

Christmas Pairing Dinner Course





Bar Bellustar will offer a special course dinner to add festive flair to Christmas evenings, accompanied by free-flow drinks including a selection of pairing cocktails. Enjoy five thoughtfully crafted dishes, from appetizers to the main course and dessert, together with an unlimited selection of drinks that complement their flavors. Savor a festive dinner befitting a special evening amid the glittering lights of Shinjuku.

Dates: 19 - 25 December 2026

Hours: 5:00 pm - 10:00 pm (Last entry 8:00 pm) *2-hour limit; last drink orders 30 minutes before the end of your seating

Price: Five-course dinner with free-flow drinks: 23,000 yen

With guaranteed window-side sofa seating and a glass of Krug champagne for a toast: 26,000 yen

Menu

Oscietra Caviar and Scallop Tartare with Cauliflower Mousse / Lightly Smoked Yashio Trout and Beet Salad / Lobster and

Mushroom Risotto / Grilled Japanese Beef Loin and Pan-Seared Foie Gras with Madeira Sauce / Mini Bûche de Noël

Drinks

Bar Bellustar Pairing Cocktails:

Biscuit Rose Leonardo / Herbal Gin Fizz / Maracuja Sour / Cacao Espresso Martini / Wine / Sake / Japanese Whisky and Spirits / Soft Drinks

Telephone: 81 3 6233 8455 (direct)

To reserve: https://www.tablecheck.com/en/bar-bellustartokyo/reserve/landing?menu_lists=6ac374aeaa08bf5745ca4f45

■Teppan Ten-yu／Christmas Course





Enjoy the rare Ishigaki Island Kitauchi Farm Premium Beef, a specialty of Teppan Ten-yu, from counter seating overlooking the glittering nightscape of Shinjuku. Japanese spiny lobster and an abundance of other seasonal ingredients carefully selected by the chef are crafted into dishes that showcase their distinctive qualities. The sounds and aromas of ingredients sizzling on the teppan grill, together with an up-close view of the chef's delicate skills, make this special Christmas dinner a feast for all five senses. Escape the bustle of the city and enjoy a festive evening with nighttime views from approximately 200 m above the city.

Dates: 23 - 25 December 2026

Hours: Dinner 5:30 pm - 10:00 pm (Last order 9:00 pm)

Price: Christmas Course 40,000 yen

Menu



・Sea Urchin and Consommé Royale
・Blini with Salmon, Caviar and Salmon Roe
・Foie Gras with Seasonal Fruit and Balsamic Sauce
・Black Truffle and Ravioli in Soup
・Japanese Spiny Lobster with Bottarga Sauce
・Ten-yu Salad
・Kitauchi Premium Beef
・Grilled Vegetables
・Steamed Rice or Garlic Rice
・Japanese Pickles and Red Miso Soup / Dessert

Telephone: 81 3 6233 7654 (direct)

To reserve: www.tablecheck.com/en/tenyu-bellustartokyo

■SPA sunya／Holiday Gift ~Therapist's Selection~





The sky spa on the hotel's highest floor offers exquisite treatments that cleanse the mind and body, bringing you to a state of "emptiness" and freeing you from everyday stress through deep relaxation. SPA sunya's original products feature blends of essential oils carefully selected from across Japan, with special prices available on items the therapists themselves use and love every day. A particular favorite is the limited-quantity Complete Facial Care Set, which sells out every year. Enveloped in exquisite fragrances, your everyday care routine becomes an exceptional relaxation experience. Enjoy luxurious moments at home immersed in the world of SPA sunya.

Dates: 1 December 2026 - 31 January 2027

Hours: 11:00 am - 9:00 pm (Last reception 8:00 pm)

Gift Sets and Prices

Receive one complimentary bottle of Kainyo Mist with the purchase of an eligible holiday gift box.

- Three Bath Salts: 1,700 yen
- Five Bath Salts: 2,800 yen
- Balm and Bath Salt: 4,500 yen
- One Variety of Bath Oil and Three Bath Salts: 8,800 yen
- Two Varieties of Bath Oil and Balm: 13,200 yen
- Complete Facial Care Set: 30,000 yen

Telephone: 81 3 6265 9110

Overview

Restaurant Bellustar



A modern French restaurant based on the concept of "a culinary journey through ingredients." With a focus on ingredients from across Japan, the restaurant evokes the character of each region, expressing anticipation of future travels and memories of past journeys through its ingredients and tableware. While preserving French culinary traditions and culture, it invites guests to enjoy an ever-evolving dining experience. The restaurant embodies the hotel's role as both a destination and a starting point for travel.

Hours: Dinner: 5:30 pm to 10:00 pm (Last order 9:00 pm)

Lunch: 12:00 pm to 3:00 pm (Last order 2:00 pm)

Seats: 36 (including one private dining room seating 8)

www.bellustartokyo.jp/en/restaurant-bar/restaurant-bellustar.html

Bar Bellustar



Based on the concept of experiencing quality and technique to amaze guests visiting from all over the world, the main bar brings together fruits, vegetables and herbs sourced from dedicated producers, craft liquor shaped by Japan's climate, and fine alcoholic beverages from around the world. Glittering panoramic views, menus with an element of entertainment, and engaging performances create a bar experience unique to this setting.

Floor: 45

Hours: Weekdays: 5:00 pm to 12:00 am (Last order 11:30 pm)

Weekends & public holidays: 1:30 pm to 12:00 am (Last order 11:30 pm)

Seats: 58

www.bellustartokyo.jp/en/restaurant-bar/bar-bellustar.html

Teppan Ten-yu



The restaurant name "Ten-yu" means receiving unexpected good fortune. It expresses our wish for guests to enjoy moments of happiness through the combination of the chef's expertise and the seasonal ingredients that change throughout the year. Carefully selected wagyu beef and other premium ingredients from across Japan are prepared right before your eyes. Counter seating with sweeping panoramic views is thoughtfully arranged to preserve privacy while allowing guests to enjoy conversation with the chef.

Floor: 45

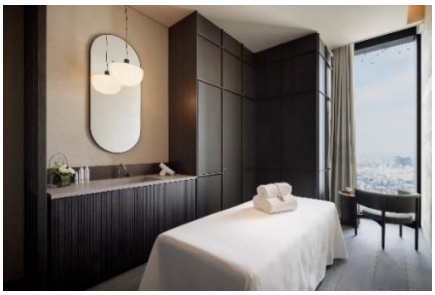
Hours: Dinner: 5:30 pm to 10:00 pm (Last order 9:00 pm)

Lunch: 12:00 pm to 3:00 pm (Last order 2:00 pm)

Seats: 10

www.bellustartokyo.jp/en/restaurant-bar/teppan-ten-yu.html

SPA sunya



Located on the hotel's highest floor, this sky spa takes its name from "sunya," the Sanskrit word for "emptiness." Cleansing the mind and body brings you to a state of "emptiness" (zero), with deep relaxation freeing you from everyday stress. Every treatment room and the spacious spa lounge offer exceptional views far removed from the bustle below. Personalized treatments that reflect the seasons and draw on nature's bounty from across Japan awaken the senses and fill the mind and body with renewed energy.

Floor: 47

Hours: 10:00 am to 9:00 pm (Last reception 8:00 pm)

www.bellustartokyo.jp/en/spa/

*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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