



HYATT
REGENCY™

NEWS RELEASE

2025 6 17

Hyatt Regency Tokyo

Executive Chef Wang Bin Brings a Taste of Ningbo to Hyatt Regency Tokyo's Jade Garden
Jade Garden will welcome Executive Chef Wang Bin from Hyatt Centric Lakeside Ningbo for a special culinary collaboration this Summer.
Commencing from July 5 to August 31 inclusive, guests can enjoy a menu inspired by the rich flavors of Ningbo cuisine.
To commemorate the occasion, a one-night-only gala dinner will take place on July 4, offering an exclusive opportunity to experience the Chef's signature dishes.



Tokyo, Japan — Hyatt Regency Tokyo (2-7-2 Nishi-Shinjuku, Shinjuku-ku); Jade Garden, Hyatt Regency Tokyo's signature Chinese restaurant is proud to announce a special summer event, this will be the fourth in a series of chef collaborations. Commencing from July 5 (Saturday) to August 31 (Sunday) 2025, the restaurant will feature an exclusive menu crafted by Executive Chef of Tongyuan 600, the renowned Chinese restaurant at Hyatt Centric Lakeside Ningbo.

A one-night-only gala dinner will be held on July 4 to inaugurate the limited season collaboration. Jade Garden has previously collaborated with celebrated chefs from sister properties such as Grand Hyatt Beijing and Park Hyatt Suzhou, bringing authentic Chinese regional cuisine to the heart of Tokyo. This summer, the spotlight turns to the coastal city of Ningbo, located in China's Zhejiang Province, and known for its refined seafood-forward culinary tradition. As part of the fourth edition in its chef collaboration series, Jade Garden is delighted to welcome the Chef and his distinguished team.

With over three decades of experience in hotel cuisine, Chef Wang leads the kitchen with a deep respect for Ningbo's culinary traditions. His style is significant to the region's signature balance of fresh, ocean-inspired flavors layered with subtle depth which is achieved through time-honored methods which include fermentation, salt curing and cooking with Huangjiu (Chinese yellow wine). He heads a dynamic team that includes Sous Chef Gong Longlong, known for his artistry in cold dishes, and Sous Chef Zhang Changwei, who directs the hot kitchen with precision and flair.

Guests at Jade Garden will be treated to a thoughtfully curated menu that captures the essence of Ningbo cuisine. Signature dishes include the delicately carved “Crab 18 Cuts,” the refreshing “Stuffed Sweet Shrimp with White Jicama and Caviar,” and the deeply aromatic “Steamed Pork Ribs with Fermented Rice and Scallion Oil”—each plate a reflection of refined technique and seasonal harmony.



"Xian Crab – Eighteen Cuts"

This starter showcases salted crab, meticulously carved into eighteen precise pieces which brings out its full range of textures and bold, briny character. It's served with a layered home-made sauce that strikes a balance between vinegar, gentle sweetness, sharp wasabi, and the warmth of aromatic spices. The flavor depth comes from a thoughtful blend of garlic, oyster sauce, soy sauce, white pepper, and chili oil—each adding nuance without overpowering the crab's natural richness.

This dish is a modern take on a classic Ningbo delicacy—bold, elegant, and designed to set the tone for an unforgettable meal.



Steamed Oil Belt Fish with Marinated Spare Ribs and Scallions

A delicately crafted dish that brings together Nature's Bounty with classic Ningbo techniques. Pork ribs marinated in sake lees and fermented rice are layered with beltfish and savory minced pork, then gently steamed. Just before serving, hot oil is poured over fresh scallions, a soy sauce glaze finishes the dish—bringing deep umami and aromatic balance in every bite.



Sweet shrimp stuffed with white jicama and fish roe paste

This refined and delicate appetizer features the crisp texture of jicama filled with finely chopped sweet shrimp, topped with caviar. It reflects the Ningbo culinary philosophy of honoring each ingredient's natural essence. The harmony of fresh vegetables, seafood, and salinity creates a beautifully layered umami experience with every bite.



Tomato Cold Soup

A refined dish featuring layers of delicately extracted meat and roe from freshly steamed crab, finished with a touch of caviar. A crystal-clear consommé made from strained ripe tomatoes is poured over just prior to serving, complemented by the refreshing snap of green peas. The elegant harmony of sweet crab, tangy tomato, and briny caviar creates a bright, refreshing, and graceful starter.

MENU

Lunch 【10,000】	Lunch and Dinner Course Menu 【16,000】	Lunch and Dinner Course Menu 【22,000】
Cold Food	Cold Food	Cold Food
Black Truffle Ningbo Braised Vegetables Tossed Porcini Mushrooms with Scallops Old Ningbo-style Sea Urchin and Sour Wax Gourd Cucumber with Jellyfish Skirt Edge	Sweet shrimp stuffed with white jicama and fish roe paste Tossed Porcini Mushrooms with Scallops Braised Yellow Croaker Dried with Celery in Spicy Red Oil Black Truffle Ningbo Braised Vegetables Bird's Nest and Dark Plum Cherry Tomatoes Old Ningbo-style Sea Urchin and Sour Wax Gourd	Eighteen - cut Salted Crab Braised Cuttlefish with Indian Kalimeris and Bird's Nest Fern Leaves Sweet shrimp stuffed with white jicama and fish roe paste Black Truffle Ningbo Braised Vegetables Bird's Nest and Dark Plum Cherry Tomatoes Old Ningbo-style Sea Urchin and Sour Wax Gourd
Hot Food	Hot Food	Hot Food
Dongji dao Yellow Croaker Soup with Celery Braised Spare Ribs with Rice Cakes Cherry shrimp Seaweed Squid Stir-fry Guangdong Choy Sum	Shredded Crab Soup with Green Vegetables and Bamboo Shoots Stir-fried smashed shrimp with Chinese cabbage and mushrooms Stir Fried Miichthys miiuy Braised Spare Ribs with Rice Cakes Cherry shrimp Seaweed Squid Stir-fry Guangdong Choy Sum	Tomato Cold Soup Stir Fried Miichthys miiuy Braised Beef in Jiangnan Style over Low Heat tir-fried smashed shrimp with Chinese cabbage and mushrooms Quick-fried Sliced Sea Whelks with Scallions Braised Spare Ribs with Rice Cakes
Staple Food		
Yellow croaker noodles with pickled mustard greens		
Dessert	Desserts	Desserts
Ningbo rice dumplings with osmanthus fragrance	By Jade Garden	By Jade Garden

Join us for an exclusive one-night event in celebration of Executive Chef Wang Bin's visit.

Date: Friday, July 4

Time: Reception begins at 5:30 PM | Dinner starts at 6:00 PM

Price: ¥25,000 per person (includes tax and 15% service charge)

Experience: A specially curated multi-course menu with drink pairing

Guests can enjoy a thoughtful selection of premium Chinese wines or choose from a variety of non-alcoholic beverage pairing to complement the evening's menu.

Dates: July 5 (Sat) – August 31 (Sun), 2025

(Closed on Tuesdays)

Executive Chef Wang Bin's Visit:

Scheduled from July 4 (Fri) to July 10 (Sun), 2025

Venue: Chinese Restaurant *Jade Garden* (1st Floor)

Pricing & Courses:

- Lunch Course: ¥10,000
- Dinner Courses: ¥16,000 / ¥22,000
(Prices include 15% service charge and tax)
An additional à la carte selection of 12 dishes will also be available.

Hours:

- Lunch: 11:30 AM – 3:00 PM (Last Order 2:00 PM)
- Dinner: 5:30 PM – 10:00 PM (Last Order 9:00 PM)

About Hyatt Centric Lakeside Ningbo

Located at 600 Tongyuan Road in Zhenhai District, Ningbo, Zhejiang Province, Hyatt Centric Lakeside Ningbo is a 187-room lifestyle hotel offering scenic lake views and stylish accommodations inspired by local art and culture. The hotel features a wide range of facilities, including the signature Chinese restaurant Tongyuan 600, a café, bar, fitness center, indoor pool, and multiple meeting venues—catering to business, leisure, and wedding guests alike. As part of the Hyatt Centric brand, the property blends local discovery with global standards to create a comfortable stay that offers both connection to the destination and a break from the everyday.

About Tongyuan 600

Tongyuan 600 is an all-day dining venue that presents modern Ningbo cuisine made with fresh local ingredients. The interior, inspired by Mahjong culture, offers seasonally styled spaces, an open kitchen, and outdoor terrace seating. Known for its relaxed yet refined atmosphere, the restaurant features unique signature dishes such as local ark shell, belfish wrapped in caul fat, and xiaolongbao with black truffle. Loved by both travelers and locals, Tongyuan 600 delivers a culinary experience unique to Ningbo.

About Hyatt Regency Tokyo

Opened on September 15, 1980, Hyatt Regency Tokyo was the first Hyatt property in Japan. Conveniently located in the heart of Shinjuku, just a 9-minute walk from Shinjuku Station and adjacent to the Tokyo Metropolitan Government Building, the hotel

overlooks the greenery of Shinjuku Central Park. The soaring atrium lobby from the ground to 8th floor is adorned with three grand chandeliers made from over 115,000 Swarovski® crystals—an iconic symbol of the hotel.

Following renovations, the hotel now offers 712 guest rooms designed with warmth, texture, and functionality in mind, embodying a contemporary Japanese aesthetic. Facilities include the Regency Club Lounge, fitness center, five restaurants and bars including the newly created Nineteen Eighty Lounge & Bar and 18 versatile banquet and event spaces. Hyatt Regency Tokyo continues to evolve while offering approachable service rooted in tradition and a commitment to guest comfort.

Website: [Hyatt Regency Tokyo](https://www.hyatt.com/en/ja/hyattregencytokyo)

Instagram: [@hyattregencytokyo](https://www.instagram.com/hyattregencytokyo)

X/Twitter: [@HyattRegencyTyo](https://twitter.com/HyattRegencyTyo)

About Jade Garden (翡翠宮)

Jade Garden specializes in authentic Shanghai and Beijing cuisine, combining traditional regional flavors with fresh Japanese ingredients and refined techniques. The restaurant hosts four special promotions annually featuring master chefs from across China, offering seasonal menus that strike a balance between tradition and innovation.

Location: 1st Floor, Hyatt Regency Tokyo

Hours:

Lunch: 11:30 AM – 3:00 PM (Last Order 2:00 PM)

Dinner: 5:30 PM – 10:00 PM (Last Order 9:00 PM)

Closed: Tuesdays

Seating: 160 seats, including 7 private dining rooms

Reservations:

TEL: +81-3-3348-1234 (Main Line for Jade Garden)

Online: [TableCheck - Jade Garden](#)

About Hyatt Regency

Hyatt Regency is a global collection of more than 230 hotels and resorts in over 40 countries, ranging from urban city centers to expansive resorts. The brand continues to evolve by offering enriching experiences that foster connection and community.

For over 50 years, Hyatt Regency has delivered elevated hospitality through memorable celebrations, relaxing stays, exceptional cuisine, and expert-led meetings and collaborations enhanced by technology. With a strong foundation in open-hearted service, Hyatt Regency hotels proudly welcome guests of all generations and cultures with thoughtful care and world-class standards.

For more information, visit [hyattregency.com](https://www.hyattregency.com).

Follow [@HyattRegency](#) on Facebook, Twitter (X), and Instagram.

Join the conversation with [#HyattRegency](#).