

## 【Hyatt Regency Tokyo】 Christmas Cakes 2025 Reservations Now Open *“Timeless Holidays”*

Hyatt Regency Tokyo (Shinjuku), celebrating its 45th anniversary in September 2025, will open reservations for its Christmas collection on Wednesday, October 1. Under the theme *“Timeless Holidays,”* the collection features three signature cakes, two types of stollen, and two exclusive creations from world-renowned pâtissier Pierre Hermé Paris—perfect for an unforgettable holiday celebration..



The **2025 Christmas Cake Collection** draws inspiration from the timeless symbols of the holiday season, including reindeer and sparkling ornaments. Among the highlights are a grand 31-centimeter shortcake and a delightful mousse accented with a reindeer motif—creations designed to bring joy to guests of all ages.

This year also marks the highly anticipated **collaboration with Pierre Hermé Paris**, introducing two exclusive creations that showcase the world-renowned pâtissier’s artistry and refinement.



Together, these exquisite offerings embody a festive and elegant celebration of Christmas, inviting families and loved ones to share the joy of the season.

The 2025 Christmas Cake Collection at Hyatt Regency Tokyo is as follows:

**Fraisier (Limited to 100 cakes)**

**Size: 31 cm × 9 cm Price: ¥25,000**



This year's highlight is a stunning long shortcake, crafted to be the essence of holiday gatherings for six to ten guests. With Festive touches—sparkling ornaments, holly, snowflakes capturing the joy of the season. Inside, three layers of light sponge are filled with whipped cream and premium strawberries

This indulgent creation is designed to elevate any gathering into a memorable Christmas celebration.

**TONAKAI (Reindeer) (Limited to 100 cakes)**

**Size: Diameter 28cm × 8cm Price: ¥7,000**



A charming chocolate mousse cake featuring a reindeer motif at the forefront, designed to delight both children and adults. Adding a playful twist, a "hidden reindeer" peeks out from the back, with only its antlers and red nose in view. The cake layers smooth, milk chocolate mousse with caramelized apples with a base of crunchy chocolate feuilletine creates a delightful contrast in textures.

**Noël Chocolate (Limited to 100 cakes)**

**Size: 15 cm diameter Price: ¥7,000**



A refined, classic chocolate mousse adorned with elegant gold decorations inspired by reindeer hooves. The topping of macarons and festive embellishments evoke the spirit of Christmas. Smooth chocolate mousse and milk chocolate crémeux are layered with rich, bittersweet ganache, creating a depth of flavor. The base features crisp, crunchy feuilletine chocolate, adding a light textural contrast. A perfect choice for an adult Christmas celebration or as a holiday gift.

## Stollen (2 types)



**Stollen Price: ¥2,376**

Crafted using a traditional recipe, this classic stollen features seven kinds of dried fruits and nuts soaked in Grand Marnier and rum. The moist dough is infused with the warm aromas of cinnamon and nutmeg, offering a timeless festive flavor.



**Matcha Stollen Price: ¥2,376**

Crafted with Japanese ingredients such as brown sugar, uguisu kinako (roasted green soybean flour), sweet red bean paste, and chestnuts. With subtle bitterness and delicate sweetness creating a refined flavor to enjoy at Christmas.

## Pierre Hermé Paris Collaboration

### Sweet Aurora (Limited 50)

Size: 15 cm diameter - Price: 5,076 JPY



An entremets befitting its name, *Goddess of the Dawn*—delicate and elegant in every detail. The first bite reveals the captivating fragrance of roses, followed by the bright, sweet-tart aroma of bergamot. A refined, lingering sweetness completes the experience, leaving a graceful finish that enhances life's most special moments.



### Urea (Limited Edition: 50 units)

Size: 15 cm diameter Price: 6,048 JPY



An elegant creation for true connoisseurs, this cake layers the rich allure of hazelnuts in multiple forms. Hazelnut sablé and biscuit are paired with praline studded with hazelnuts and a refreshing yuzu jelly. Silky hazelnut cream and milk chocolate bring balance and harmony, offering a sophisticated flavor profile where roasted nuttiness meets bright freshness in every bite.

### Reservations

Reservation Period: October 1, 2025 (Wed) 10:00 a.m. – December 15, 2025 (Mon) 10:00 a.m.

Pickup Dates: December 20 (Sat), 21 (Sun), 24 (Wed), and 25 (Thu), 2025

Pickup Time: 11:00 a.m. – 6:00 p.m.

Pickup Location: Special counter in the 2nd floor lobby, Hyatt Regency Tokyo

How to Reserve: On the website

Website: <https://www.tablecheck.com/ja/hyattregencytokyo-external-sales-pickup/reserve/message>

*\*Please note that cancellations made after December 18 will incur a 100% cancellation fee.*

*\*As quantities are limited, sales will end once the allocated number is reached.*

### About Hyatt Regency Tokyo

Hyatt Regency Tokyo opened on September 15, 1980, as the first Hyatt hotel in Japan, part of the global Hyatt Hotels & Resorts portfolio spanning 78 countries. Conveniently located a nine-minute walk from Shinjuku Station's west exit and adjacent to the Tokyo Metropolitan Government Building, the hotel faces the lush Shinjuku Central Park, placing guests at the heart of Shinjuku's vibrant business, shopping, and entertainment district.

The hotel's iconic atrium lobby, spanning from the lobby floor up to the 8th floor, features three chandeliers adorned with 115,000 Swarovski® crystals, creating a dazzling and elegant centerpiece. Following recent renovations, the hotel now offers 712 guest rooms designed with warmth, texture, quality, and functionality in mind, embodying a modern Japanese (Wa-Modern) aesthetic.

Facilities include the Regency Club Lounge, a fitness center, five restaurants and bars, and 18 versatile banquet rooms of various sizes, ensuring a comfortable and satisfying stay for every guest. Hyatt Regency Tokyo combines a tradition of welcoming, approachable service with ongoing innovation focused on guest comfort.

Homepage : <https://www.hyatt.com/hyatt-regency/ja-JP/tyoty-hyatt-regency-tokyo>

Instagram : <https://www.instagram.com/hyattregencytokyo/>

X : <https://x.com/HyattRegencyTyo>

### About Hyatt Regency

The Hyatt Regency brand is a global collection of hotels and resorts found in more than 235 locations in over 50 countries around the world. The depth and breadth of this diverse portfolio, from expansive resorts to urban city centers,



is a testament to the brand's evolutionary spirit. For more than 50 years, the Hyatt Regency brand has championed fresh perspectives and enriching experiences, while its forward-thinking philosophy provides guests with inviting spaces that bring people together and foster a spirit of community. As a hospitality original, Hyatt Regency hotels and resorts are founded on openness—our colleagues consistently serve with open minds and open hearts to deliver unforgettable celebrations, effortless relaxation and notable culinary experiences alongside expert meetings and technology-enabled collaboration. The brand prides itself on an everlasting reputation for insightful care—one that welcomes all people across all countries and cultures, generation after generation. For more information, please visit [hyattregency.com](https://www.hyattregency.com). Follow @HyattRegency on Facebook, X and Instagram, and tag photos with #HyattRegency.

### **Media Inquiries**

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