

Hyatt Regency Tokyo
Introducing Valentine's Day Celebrations
A three-day-only sweets buffet complemented by curated chocolate pairings

Hyatt Regency Tokyo will debut its first Valentine's promotion since the hotel renovation with a series of limited-time experiences available throughout the property in February 2026.

This special seasonal program features a curated collection of Valentine's offerings, including a three-day-only dessert buffet, limited-edition cocktails, refined chocolate pairings and an exclusive seasonal afternoon tea. Guests are invited to explore the hotel's diverse dining venues while enjoying a modern and elegant take on Valentine's celebrations in an immersive way to celebrate the season of love.

Further details of **Hyatt Regency Tokyo Valentine's promotions for 2026** are outlined below.

Crossroads Kitchen



Three-Day Exclusive "Valentine's Dessert Buffet"

Hyatt Regency Tokyo will present a **three-day-only "Valentine's Dessert Buffet"** at its vibrant open-kitchen dining venue, **Crossroads Kitchen**, to celebrate the season of love.

To celebrate the first sweets buffet at the newly introduced Crossroads Kitchen, this limited-time experience presents a thoughtfully curated selection of Valentine's-inspired desserts. Created by pastry chef Yu Minjie, the collection reflects her refined craftsmanship, delicate balance of flavors, and elegant presentation.

The lineup features an array of visually captivating sweets, including **rose, raspberry, and lychee-scented cream puffs, strawberry and matcha fraiser, and strawberry tiramisu** alongside other seasonal creations. Together, they form an elegant dessert collection designed to delight both the eye and the palate.

This exclusive three-day event invites guests to indulge in a joyful and immersive dessert experience, crafted to make Valentine's at Hyatt Regency Tokyo truly unforgettable.

Offering Period: February 13–15, 2026 (Limited to three days only)

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)



Price:

- Lunch: JPY 9,600 per person
- Dinner: JPY 10,500 per person
(tax and service charge included)

Venue: Crossroads Kitchen

Reservations: [Crossroads Kitchen / Hyatt Regency Tokyo - TableCheck](#)

Eau de Vie



Valentine’s Limited-Edition Whisky and Award-winning Chocolate Pairings.

This Valentine’s season, Eau de Vie unveils a refined limited-time pairing experience, thoughtfully crafted to celebrate the harmony between whisky and chocolate—an indulgent match perfectly suited to the season.

At the heart of the offering is a carefully selected blended malt, Noble Rebel Orchard Outburst, the bright orchard fruit character and gentle citrus notes provide an elegant foundation for pairing. whisky selection celebrating craftsmanship and flavor innovation.

Highlights include Noble Rebel Orchard Outburst, a vibrant blended malt vatted from Loch Lomond, Glen Scotia and other distilleries, finished in extra-bourbon casks to reveal bright orchard fruit notes with refreshing hints of lemon, lime, and a subtle sea breeze.

To complement the whisky experience, a curated selection of award-winning chocolates is also available for pairing. Featured is Fu Wan Chocolate from Taiwan, crafted with passion, precision, and an uncompromising commitment to quality. Fu Wan has captivated the world’s leading chocolate competitions, earning more than 65 gold medals at the International Chocolate Awards and numerous global accolades for its exceptional dark and single-origin bars, as well as its sustainable, tree-to-bar craftsmanship.

The experience is further elevated with two limited-edition cocktails. “Fluffy Gift” is a sweet-and-tangy creation blending marshmallow and strawberry flavors, while “Velvet Mocha” is a sophisticated non-alcoholic cocktail distinguished by bittersweet notes of espresso and chocolate.



Valentine's Cocktails Offering Period: February 1 – February 14

Whisky & Chocolate Pairing Offering Period: February 1 – February 28

Hours:

- Sun–Thu: 5:00 PM–11:00 PM (Last Order 10:30 PM)
- Fri, Sat & days prior to public holidays: 5:00 PM–12:00 AM (Food L.O. 10:30 PM / Drinks L.O. 11:30 PM)

Price: Starting JPY 1,600 per person

Venue: Eau de Vie

Nineteen Eighty Lounge & Bar

Pierre Hermé Paris Collaboration – Limited-Edition Afternoon Tea



“*Floral Infusion*,” is included in the Pierre Hermé Paris collaboration afternoon tea and is available from February 1. This is a special edition featuring the iconic “*Ispahan*” and will be offered exclusively from 13 to 15 February 2026. This limited-time addition introduces vibrant, spring-inspired creations that bring a refined and romantic touch to Valentine’s tea time.

Period: February 1 – March 31, 2026

Hours: 11:00 AM–5:00 PM (last entry) / 90-minute seating per session

Price: JPY 7,500 per person (tax and service charge included)

Venue: Nineteen Eighty Lounge & Bar (Lobby Level, 2F)

Reservations: [Nineteen Eighty Lounge and Bar / ハイアットリージェンシー東京 - TableCheck](#)

Please note that reservations must be made by 6:00 PM on the day prior.

Online Shop–Exclusive Valentine’s Sweets

The Hyatt Regency Tokyo online shop presents a curated collection of limited-edition Valentine’s sweets, a perfect gift or to enjoy at home during the Valentine’s season. Highlights include the “Assorted Cookies” tin featuring seven varieties such as strawberry sablé and vanilla kipferl, alongside the much-loved annual favorites “Chocolate Macarons” and “Chocolate Macarons & Macaron Assortment.” Each creation reflects the depth and elegance of premium chocolate flavors.

Crafted with the pastry chef’s refined expertise, this Nama Chocolate offers an exceptionally smooth, melt-in-the-mouth texture and a richly layered chocolate aroma. Delicate yet indulgent, it is equally captivating enjoyed on its own or paired with wine, whisky, or cocktails for a more elevated tasting experience.

Offer period: January 15, 2026- February 14, 2026

Online Shop: <https://hyattregencytokyo-shop.com/item-list?categoryId=76417>



Restaurant Overview

Name: Crossroads Kitchen
Opening Date: Thursday, August 14, 2025
Operating Hours:
Breakfast : 6:00-10:30 (L.O. 10:00)
Lunch : 11:30-15:00 (L.O. 14:00)
Dinner : 17:30-22:00 (L.O. 21:00)
Location: 2nd Floor, Hyatt Regency Tokyo

Reservations:

Weekend dinner: [Crossroads Kitchen / ハイアットリージェンシー 東京 - TableCheck](#)



Yoo, Minjie -Assistant Pastry Chef

Originally trained in illustration, Chef Yu Minjie discovered her path in pastry when a university professor recognized the distinctive, artistic way she interpreted food—through color, form, and emotional expression. Encouraged by this perspective, she transitioned from drawing to pastry, bringing a fine-art sensibility into the kitchen.

Her craft was further refined in New York at Dominique Ansel Bakery, Ladurée, and Magnolia Bakery, where she developed an approach that balances the bold visual language of American desserts with the lightness, restraint, and delicacy of Asian pastry traditions.

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

Hyatt Regency is a global collection of more than 230 hotels and resorts across over 40 countries. From expansive resorts to vibrant city center locations, the brand's diverse portfolio reflects its commitment to evolution and innovation. For over 50 years, Hyatt Regency has been a pioneer in delivering fresh perspectives and enriching experiences.

At its core, Hyatt Regency hotels and resorts warmly welcome guests with open minds and open hearts, offering unforgettable celebrations, relaxing moments, exceptional culinary experiences, and expertly facilitated meetings enhanced by advanced technology.

Hyatt Regency takes pride in its thoughtful care, embracing guests of all generations, cultures, and backgrounds worldwide.

For more information, please visit [hyattregency.com](https://www.hyattregency.com). Follow us on Facebook, X, and Instagram at [@HyattRegency](https://www.instagram.com/HyattRegency). We also welcome you to share your photos using the hashtag [#HyattRegency](https://www.instagram.com/hashtag/HyattRegency).

For Media Professionals Only

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