



FOR IMMEDIATE RELEASE

Jade Garden Signature High Tea: A New Culinary Experience Where Two Chefs' Visions Come Together in Perfect Harmony

TOKYO (JUNE 1, 2026) While the rest of Hyatt Regency Tokyo unveils its most extensive renovation since opening, the iconic Jade Garden steps into the spotlight with a newly introduced dining experience, launching June 1, 2026 following its most extensive renovation since opening, Hyatt Regency Tokyo introduces a new dining experience at Jade Garden from June 1, 2026.

Unlike a traditional “Chinese afternoon tea” built around dim sum, Jade Garden offers a fresh take on Chinese cuisine, reimagined with a modern, refined touch. With its elegant presentation and sense of occasion, each savory bite and sweet creation is carefully crafted to feel both satisfying and special; an elevated High Tea that is as indulgent as it is unexpected.





Jade Garden's Vision of a New Modern Chinese High Tea



Jade Garden's High Tea is a collection that celebrates the aromas, techniques and ingredients of Chinese cuisine, elevating them beyond tradition into modern, refined creations rather than simply replicating the classics.

Titled "A Symphony of Spices," the concept draws on more than three decades of expertise in Chinese cuisine. This concept goes beyond mere heat to meticulously explore aroma, lingering notes, and layered flavors, creating a rich and memorable tasting experience.



The High Tea at Jade Garden features a creative lineup that highlights the unique character of spices, including a new interpretation of Peking Duck, a spicy dish using premium Akigawa beef, spring rolls with lobster, mango and scallops, paired with fermented chili. Each dish brings together the natural character of its ingredients with carefully balanced aromatics.

In collaboration with Assistant Pastry Chef Yu Minjie, the experience is further elevated through a seamless balance of artistic, delicate desserts and savory creations. The interplay of sweetness and savoriness unfolds as a beautifully composed course. Rooted in the culinary cultures and aesthetics of both China and Japan, this refined and immersive experience engages all five senses, offering a truly exceptional and memorable escape.

A Collaboration of Sweet and Savory, Crafted by Two Chefs

Jade Garden's High Tea, savory creations by Jade Garden's Head Chef, Shinya Matsumoto, harmonize with desserts by Assistant Pastry Chef Yu Minjie, forming a single, cohesive course that expresses a true culinary dialogue, made possible only through the collaboration of two chefs.

Shinya Matsumoto, who has pursued both tradition and innovation at Jade Garden for over 35 years, brings depth and mastery to his cuisine, while Chef Yu Minjie, drawing on an artistic sensibility, creates distinctive and imaginative sweets. Their contrasting expressions intersect and complement one another, resulting in a High Tea experience uniquely defined by this balance and harmony.



A Savory Collection Where Boldness Meets Delicacy

The savory selection features four dishes that artfully express contrasts in aroma, spice, and texture. Akigawa beef shank, dressed with a spicy seasoning, highlights the depth of the meat through the power of spices, while the Peking duck presents an unexpected composition, layering smoky, spiced notes with the richness of liver pâté. Scallops are paired with the nuanced heat of fermented chili, and lobster is complemented by the natural sweetness of mango. Rooted in the techniques of Chinese cuisine, each dish is reimagined with a light, modern interpretation.

Spicy Akigawa Wagyu Beef Shank Salad

A dish featuring shank meat from Takeuchi Farm's Tokyo Wagyu, enhanced with a touch of spices to bring out its bold, rich flavor.

Peking Duck with Chocolate Sablé

A creative pairing of aromatic, spice-infused and lightly smoked Peking Duck, served with a chocolate sablé for a multi-layered tasting experience.

Crispy Scallops with Fermented Chili Sauce in a Potato Basket

Golden-fried scallops complemented by the nuanced heat of fermented chili, offering a delicate balance of umami and subtle acidity.

Lobster and Mango Spring Roll

A harmonious combination of lobster's savory richness and the natural sweetness of mango, creating a striking contrast between sweet and savory notes.

A Dessert Collection Reimagining Chinese Ingredients and Aromas

The dessert selection features six creations, reimagined through a modern lens while rooted in Chinese ingredients and aromas. Elements deeply connected to Chinese culinary culture, such as soy milk, ginger, Sichuan pepper, Chinese white tea, and five-spice, which are expressed through delicate layers of sweetness and fragrance. Creations include "Bao," a cake inspired by traditional dim sum; "Luck," which pairs Sichuan pepper-infused chocolate with mango; and "Bloom," a light and aromatic combination of Chinese white tea and lychee. Each offers a refined balance of familiarity and innovation, unfolding into a sophisticated tasting experience.

Layered with lingering notes of aroma, sweetness, and spice, the desserts provide an elegant finale to the world of Modern Chinese High Tea.

Bao (Steamed Bun)

A modern interpretation of Chinese dim sum, featuring a soy milk and ginger mousse paired with white sesame caramel.

Luck (Fortune)

Chocolate mousse infused with Sichuan pepper, harmonized with the fruity brightness of mango, leaving a memorable spiced finish.

Bloom (Flower)

A light and elegant composition of Chinese white tea, lychee, and strawberry, offering a delicate and floral aroma.

Jinsha (Golden Sand)

A refreshing combination of coconut sago, mango, and grapefruit, layered for a vibrant and juicy taste.



Madeleine

A refined madeleine with aromatic five-spice powder and subtle notes of orange, creating depth and complexity.

Cookie

A buttery almond cookie paired with pineapple compote, leaving a light and pleasant finish.

A New Culinary Expression, Designed for the Evening Time

Reinterpreting the charm of traditional Chinese cuisine through a modern lens, this Modern Chinese High Tea brings together the creativity of two chefs in perfect harmony. Blending elegance, playfulness and true gastronomic satisfaction, we invite you to enjoy this new dining experience at Jade Garden.

Shinya Matsumoto, Head Chef of Jade Garden

Joined Century Hyatt Tokyo (now Hyatt Regency Tokyo) in 1991, and has dedicated 35 years exclusively to Jade Garden. Having honed his skills under former Executive Chef Katsuyuki Naganuma, he was appointed Head Chef of Chinese Cuisine in 2022. Specializing in Shanghai cuisine, particularly braised seafood dishes, he is renowned for creations that seamlessly weave tradition and innovation into each plate.



Yu Minjie, Assistant Pastry Chef

With a background in illustration, Yu Minjie is a pastry chef who translates an artistic sensibility into her creations. She has built her experience at renowned establishments such as Dominique Ansel Bakery, Ladurée, and Magnolia Bakery, earning acclaim for her distinctive sweets that blend the free-spirited creativity of American desserts with the refined delicacy of Asian aesthetics.





Modern Chinese High Tea

- Period:** June 1 (Mon) – July 31 (Fri), 2026
Available on weekdays (Monday to Thursday, excluding public holidays)
- Venue:** Chinese Restaurant **Jade Garden** (Hyatt Regency Tokyo, first floor)
- Time:** 5:30 p.m. to 7:30 p.m. (last order for High Tea at 7:30 p.m.)
- Price:** JPY 7,500 per person (inclusive of tax and service charge)
JPY 9,000 per person with a glass of rosé sparkling sake or Jade Garden's seasonal signature cocktail
- Reservations:** Please book via the official website [here](#) ([For High tea with Drink](#))

*Advance reservation required by 6 p.m. on the previous day

*Seating time is limited to two hours

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. Guest venues include the Regency Club Lounge, a fitness center, five dining & drinking venues, and 18 versatile meeting & event 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.

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

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

About Jade Garden

Chinese restaurant "Jade Garden" at Hyatt Regency Tokyo specializes in authentic Shanghai and Beijing cuisine, offering dishes that blend the rich traditions of Chinese regional gastronomy with fresh Japanese ingredients and refined culinary techniques. Jade Garden also hosts guest chef promotions throughout the year, inviting renowned masters of Chinese cuisine to present special menus where tradition and innovation harmoniously meet. Through these unique culinary collaborations, Jade Garden offers guests a distinguished dining experience and the opportunity to enjoy Chinese cuisine at a higher level in Tokyo.

About Hyatt Regency hotels

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.

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