



## FOR IMMEDIATE RELEASE

# A SUMMER JOURNEY FOR THE FIVE SENSES

*Seasonal Summer Promotions Across All Dining & Drinking Venues at Hyatt Regency Tokyo*

TOKYO (MAY 18, 2026) From early summer 2026, Hyatt Regency Tokyo will present a curated selection of seasonal offerings across its dining and drinking venues, each designed to awaken the five senses.

Curated selections include Argentine-style barbecue and refreshing summer cocktails, unique styles of sake and seasonal chilled noodles. Each venue presents its own distinctive culinary expression. Guests are invited to enjoy a unique experience through flavor, aroma and visual beauty.

### **Argentinean Barbecue At Crossroads Kitchen**



A Dynamic Grilling Experience Inspired by the Spirit of South America  
Commencing with Father's Day weekend (June 19 - 21), Crossroads Kitchen will offer "Asado", an authentic Argentinean barbecue experience available on weekends throughout the summer season.

Centered around simple yet powerful grilling techniques that maximize the natural flavors of premium meat, the menu features barbecued specialties such as beef short ribs and flap meat. In addition, guests can enjoy iconic South American dishes including empanadas, chorizo, and provolone cheese.

The menu showcases bold flavors while maintaining a refined balance that highlights the character of each ingredient. Surrounded by the rich aroma of perfectly grilled meat, guests will savor the uplifting spirit of Tokyo summer.

**Sake Ice Cream & Rosé Sparkling Sake at Nineteen Eighty Lounge & Bar**  
Reimagining the way in which you can enjoy Japanese Sake



As a unique dessert cocktail that reveals a new charm of Japanese sake, presenting sake ice cream paired with sparkling rosé sake.

Hyatt Regency Tokyo's sparkling sake, glowing in a delicate cherry blossom color, is characterized by its elegant color created by red yeast and floral aroma. Its refreshing sweet-and-sour flavor gently enhances the richness of the ice cream. Served at its most beautiful moment immediately after being poured into the glass, this visually stunning drink offers a sophisticated summer dessert experience and a new way to appreciate Japanese sake.

**Four Colors Wellness Mocktails at Nineteen Eighty Lounge & Bar**  
Wellness Drinks to Enjoy Through Color and Sensation

In celebration of Global Wellness Day, Hyatt Regency Tokyo presents a limited-time wellness mocktail collection created in collaboration with "Mockteria", a specialty mocktail bar based in Kobe prefecture.

Founded in 2020 under the concept of creating "a place where people who do not drink alcohol can feel comfortable enjoying bar culture," Mockteria is dedicated to elevating the world of mocktails non-alcoholic cocktails that have gained increasing global attention alongside the rise of wellness-conscious lifestyles.





The term “mocktail” combines the words mock and cocktail and today represents a new drinking culture that allows guests to enjoy the creativity, atmosphere, and sophistication of cocktails without alcohol.

The collection of wellness mocktails is composed of four colors: red, yellow, blue, and green. Each representing a different theme and flavor profile, thoughtfully created around the concepts of health and wellness.

From June 12-14, Mr. Morita from Mockteria will present four original wellness mocktails at the counter of Nineteen Eighty Lounge & Bar. Guests may also enjoy an optional mocktail pairing experience alongside Pierre Hermé Paris Afternoon Tea and the chef’s specialty dishes.

**Tokkuri Cocktails at Nineteen Eighty Lounge & Bar**  
A New Style of Experiencing the Drinking Culture in Japan



Using traditional Japanese sake vessels, Tokkuri and Ochoke, these cocktails reinterpret the Japanese sake culture in a modern way.

More than simply pouring for oneself, the style encourages guests to pour for each other, offering an opportunity to experience a unique Japanese form of hospitality and communication. This creates a fresh and memorable cultural moment, especially for international visitors.

With the warmth and texture unique to ceramic tableware, these drinks offer more than flavor, they invite guests to enjoy the Japanese drinking culture.

**Prohibition Cocktails at Eau de Vie**  
Mixology of classic cocktails from the Prohibition era



Inspired by the Prohibition era (1920–1933), eight “Prohibition Cocktails” will be introduced, reimagining classic drinks with a contemporary twist.

Born from the creativity required during a time of strict regulations, each cocktail carries a story beyond the drink itself. Some highlight delicate layers of citrus and herbs, while others reinterpret classic cocktails with modern sensibilities.

With flavors that evoke quiet strength and lasting depth, guests are invited to enjoy a cocktail experience that reflects both time and culture.

**Summer Limited Chilled Noodles at Jade Garden**  
Refreshing Cold Noodle Dishes with Depth of Flavor



At Jade Garden, Hyatt Regency Tokyo’s legacy Chinese Restaurant, a seasonal selection of chilled noodle dishes will be available for summer only.

The menu includes Tomato Cold Noodles with seafood such as shrimp, scallop, squid and crab combined with summer vegetables, the signature Jade Cold



Noodles featuring the rich aroma of sesame, and soy milk Dan Dan noodles, among other variations.

Each serving is carefully crafted to balance lightness and satisfying umami, creating flavors that are both refreshing and deeply satisfying during the warmer months.

### **A Summer to Experience with All Five Senses at Hyatt Regency Tokyo**

Each dining and drinking venue presents its own unique summer gastronomic journey.

In spaces where culinary traditions from around the world meet Japanese aesthetics, guests are invited to enjoy not only exquisite flavors, but also aroma, visual beauty, and the luxury of time itself.

### **Summer Promotion Overview**

#### **Crossroads Kitchen**

Argentinean Barbecue At The Crossroads

Period: June 19 (Friday) – June 21 (Sunday), 2026 (Father's Day Weekend)  
Weekend-only availability planned from July onward

Price: Lunch: 7,800 JPY  
Dinner: 10,500 JPY (inclusive of tax and service charge)

#### **Nineteen Eighty Lounge & Bar**

Sake Ice Cream & Rose Sparkling Sake

Period: July 1 (Wednesday) – August 31 (Monday), 2026

Price: JPY 2,500 (inclusive of tax and service charge)

#### **4 Colors Wellness Mocktails**

Period: June 12 (Friday) – June 14 (Sunday), 2026

Price: 1 Mocktail JPY1,900

1 Cocktail + Pierre Herme Paris Afternoon tea  
Price: JPY 9,000

Reservation: [Nineteen Eighty Lounge and Bar / Hyatt Regency Tokyo - TableCheck](#)

Mocktail Pairing (4 Cocktails + 4 dishes)

Price: 9,000 JPY

(All prices are inclusive of tax and service charge)

Reservation: [https://www.tablecheck.com/shops/hyattregencytokyo-nineteeneightyloungeandbar/reserve?menu\\_items=6a0a53c76a20e63691b02167](https://www.tablecheck.com/shops/hyattregencytokyo-nineteeneightyloungeandbar/reserve?menu_items=6a0a53c76a20e63691b02167)

#### **Tokkuri Cocktails**



Period: May 15 (Fri) – June 30 (Tue), 2026  
Price: JPY 2,500 (inclusive of tax and service charge)

### **Eau de Vie Bar**

Prohibition Cocktails

Price: JPY 2,500 each (inclusive of tax and service charge)

### **Jade Garden**

Summer Limited Chilled Noodles

Period: June 1 – August 31, 2026

Price: JPY 3,000 – JPY 3,500 (inclusive of tax and service charge)

*Details are subject to change. Please visit the official website for the latest information.*

## 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 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 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.

Experiences 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 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



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