

FOR IMMEDIATE RELEASE

Crossroads Kitchen is celebrating its first anniversary

A week of culinary discovery that honors the journey from origin to innovation. Celebrate one year of memorable dining experiences with signature dishes, authentic dine-in-the-kitchen experiences, and vibrant evenings accompanied by live music.

TOKYO (JULY 15, 2026) – Hyatt Regency Tokyo is pleased to announce its first Crossroads Kitchen anniversary week, taking place from August 21 to August 28, 2026, in celebration of its anniversary, the hotel's vibrant dining destination centered around the live kitchen concept where cuisine, Tokyo vibes and people come together.



Since its opening in late August 2025, Crossroads Kitchen has introduced a dynamic dining experience inspired by culinary origins from around the world. Through immersive live kitchen performances and a space that transforms throughout the day, the restaurant reflects the diverse energy and character of Shinjuku. Guests are embracing the theatrical culinary arts of watching talented chefs prepare plates before their eyes and enjoying its diverse offerings not only through taste, but through all five senses.

Marking its first anniversary in 2026, Crossroads Kitchen presents a special celebration theme around “Origin and Evolution”. Popular plates from the opening period will return with contemporary refinements, alongside live music performances, limited-time cocktails, and special events at Eau de Vie, creating a memorable week unique to Hyatt Regency Tokyo and its neighborhood.

An Anniversary that Honors the Journey and Embracing the next chapter

More than a revival, this marks the next chapter for Crossroads Kitchen. Remaining faithful to the original recipes and culinary vision, the team has elevated each dish through carefully sourced ingredients, refined techniques, and contemporary presentation. Shaped by a year of growth and creativity, the menu reflects the restaurant's evolution while honoring its original identity.



By cherishing its origins and looking toward the future, the collection reflects both gratitude for the restaurant's first year and its continued commitment to evolution.

The hotel's Director of Culinary, Mr. Fernando Gojan comments:

“For our first anniversary, we selected some of the plates that guests particularly enjoyed when Crossroads Kitchen opened and we gave these dishes a fresh interpretation. Through our live kitchen, we are confident that our guests can enjoy not only the flavors, but also the energy and interaction that make the dining experience unique.”

The Return of Signature Plates for the First Anniversary

To mark the occasion, Crossroads Kitchen presents a selection of guest favourites from its first year. Staying true to its signature blend of classic Western cuisine and global influences, each dish has been refined with the techniques and creativity developed over the past year.



Featured Revival Plates

Main Course

- Scallop Melba
- Mentaiko Carbonara
- Beef Wellington
- Bouillabaisse
- Shrimp Cocktail

Desserts

- Chestnut Mont Blanc
- Crêpes Suzette
- Crème Brûlée

Enjoy Beef Wellington for dinner during the Anniversary Week daily



Among the returning favorites is the restaurant's signature **Beef Wellington**, featuring one of the world's most classic recipes: beef tenderloin wrapped in prosciutto and mushroom duxelles, encased in golden pastry, served with port wine and truffle jus, creamy mashed potatoes, and seasonal sautéed vegetables. Typically available only on Friday evenings, Beef Wellington will be offered during dinner time throughout the anniversary celebration daily.

Special evenings where live kitchen and music come together



The appeal of Crossroads Kitchen extends beyond cuisine alone. During the anniversary week, guests can enjoy Glow in the Dark Cocktails & Mocktails, inspired by the neon culture of Shinjuku's Kabukicho district, along with live DJ performances. The sounds of the live kitchen, music, and lighting will come together to create a vibrant dining atmosphere distinct from the daytime experience. Cuisine, music, and space will harmonize to deliver the immersive energy unique to Crossroads Kitchen.

Special Content

- Glow in the Dark Cocktails & Mocktails
- Live music
- Special whisky event at Eau de Vie

An one-night-only whisky experience at Eau de Vie



As part of the first anniversary celebration, **Eau de Vie** will welcome **Shingo Noma**, Whisky Ambassador of Bacardi Japan, for an exclusive evening of whisky discovery on **Sunday, September 13, 2026**.

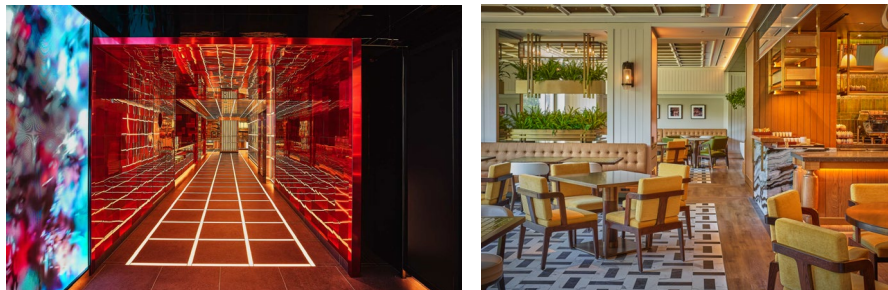
Beginning at **4 p.m.**, guests are invited to an intimate masterclass exploring **Royal Brackla 12-, 18-, and 21-Year-Old** expressions, offering insight into the heritage, craftsmanship and distinctive character of this renowned single malt.

From **7 p.m.**, the celebration continues with a one-night-only **Bar Takeover**, where Noma will present four signature cocktails created exclusively for the occasion.

The menu includes two whisky cocktails inspired by the Prohibition Era alongside two original creations that pay tribute to his hometown of Hiroshima. Blending timeless whisky traditions with contemporary mixology and personal storytelling, this exclusive experience reflects Eau de Vie's commitment to exceptional craftsmanship and memorable guest experiences.

Continuing the Journey of Culinary Discovery

Since its opening in the Summer of 2025, Crossroads Kitchen has aimed to be more than a simple restaurant. It has served as a place where people, cultures, moments, and experiences intersect. Centered around its signature **"Dine in the Kitchen" concept**, guests are immersed in the energy and theatre of a live kitchen, where chefs become part of the dining experience. live kitchen, this dining & drinking venue has combined globally inspired cuisine, spatial design, and contemporary music, to create a new style of hotel dining.



The design of Crossroads Kitchen mirrors the dual personality of Shinjuku, the neon-lit nightlife of the East and the calm, tree-lined boulevards of the West. A dramatic LED art wall connects the live kitchen and dining area transforming the space with imagery inspired by Tokyo's cityscape and koi fish, with the time of day and synchronized with light and music to create a cinematic effect.

As it celebrates its first anniversary, Crossroads Kitchen will continue refining every aspect of its cuisine, atmosphere, and service while staying true to its origins. Crossroads Kitchen remains committed to creating new encounters and discoveries through distinctive dining experiences unique to Crossroads Kitchen.

Crossroads Kitchen Anniversary Week Overview

Period:	August 21 - August 28, 2026
Venue:	Crossroads Kitchen – Hyatt Regency Tokyo 2F
Price:	Lunch
	Mon–Thu JPY 7,100 / Fri–Sun JPY 7,800 (inclusive of tax and service charge)
	Dinner
	Mon–Thu JPY 9,600 / Fri–Sun JPY 10,500 (inclusive of tax and service charge)

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

Shingo Noma at Eau de Vie (Royal Brackla Whisky Masterclass)

Date & Time:	Sunday, September 13, 2026 From 4:00 PM
Venue:	Eau de Vie – Hyatt Regency Tokyo 3F
Price:	PY 9,000 (inclusive of tax and service charge)



Reservations: [Bar Eau de Vie - Hyatt Regency Tokyo - TableCheck](#)

Shingo Noma Bar Takeover supported by Bacardi

Date & Time: Sunday, September 13, 2026 | From 7:00 PM

Venue: Eau de Vie – Hyatt Regency Tokyo 3F

Price: JPY 10,000 ((inclusive of tax and service charge))

Reservations: [Bar Eau de Vie - Hyatt Regency Tokyo - TableCheck](#)

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/>

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