

FOR IMMEDIATE RELEASE

This Autumn, A New Taste for Every Day of the Week

Hyatt Regency Tokyo Unveils Seasonal Dining Promotions, Led by “A Week at Crossroads Kitchen”

TOKYO (September 7, 2026) – Hyatt Regency Tokyo invites guests to discover the flavors of autumn with a collection of seasonal dining promotions across its dining and drinking venues.

At the heart of the season is A Week at Crossroads Kitchen, a new weekday dinner experience launching on September 15, 2026. Each evening brings a different culinary theme: Spanish-inspired dining on Tuesdays, cheese and charcuterie on Wednesdays, and steakhouse-style favourites on Thursdays, inviting diners to discover something new with each day of the week.

Jade Garden, Hyatt Regency Tokyo’s Chinese restaurant, presents a seasonal course combining Chinese culinary techniques with the flavors of Japanese autumn, while Nineteen Eighty Lounge & Bar introduces cocktails inspired by two of the season’s signature ingredients: chestnuts and pears. Together with limited-time celebrations for Halloween and Thanksgiving, the hotel offers a diverse dining experience that evolves as the Summer comes to an end.

Crossroads Kitchen

A Week at Crossroads Kitchen: Discover a Different Culinary Experience Every Day



Known for its vibrant open kitchen and diverse selection of dishes, Crossroads Kitchen introduces a new way to enjoy weekday evenings this autumn.

Launching on 15 September 2026, A Week at Crossroads Kitchen features a different theme every Tuesday, Wednesday and Thursday. “Tuesday Tapas” brings the lively spirit of a Spanish bar to the restaurant, “Fromagerie Club” celebrates

cheese and charcuterie, while “Beef Me Up” transforms Thursday evenings into a satisfying steakhouse-style experience.

Tuesday Tapas, Spanish Night

Tuesdays are dedicated to Spanish-style tapas, offering a variety of flavours in a relaxed and sociable setting. Perfect for dinner with friends or an after-work gathering, the evening captures the lively atmosphere and convivial spirit of a Spanish bar.

Fromagerie Club, Cheese & Charcuterie

Wednesdays put cheese and charcuterie center stage. Guests can savor a selection of flavors at a leisurely pace, accompanied by wine for a relaxed and sophisticated midweek evening.

Beef Me Up, Steakhouse Style

On Thursdays, Crossroads Kitchen takes on the character of a steakhouse, with hearty meat-focused dishes offering bold flavors and satisfying portions, the perfect way to welcome the latter half of the week.

From 14 September 2026, the “dine in the kitchen” selections will also be refreshed for the fall season. With different culinary highlights coming together throughout the week, Crossroads Kitchen invites guests to choose a dinner to match their mood.

Limited-Time Menus Celebrating Autumn Traditions

As autumn unfolds, Crossroads Kitchen will also feature special menus celebrating two of the season’s most anticipated occasions: Halloween and Thanksgiving.



Halloween Dessert

From 30 October to 1 November 2026, a playful collection of Halloween-inspired desserts will add a touch of festive fun to the venue. Sweets inspired by jack-o'-lanterns, ghosts, bats and other Halloween motifs will bring the spirit of the season to dessert time.

Thanksgiving Menu

From 26 to 29 November 2026, Crossroads Kitchen will celebrate Thanksgiving with traditional roast turkey and accompaniments. Pumpkin pie and pecan pie will complete the festive menu, creating a warm seasonal dining experience to share with family and loved ones.

Take Halloween Home with Macarons & Cookies



The Halloween celebrations continue with a collection of hotel-made macarons and cookies, dressed especially for the season.

Hyatt Regency Tokyo's macarons will be available in five flavors, chocolate, pistachio, vanilla, strawberry and lemon, while the assorted cookies will include Kipferl, Diamant, maple cookies, chocolate sablé, croquant, Earl Grey cookies and Boules De Neige.

These macarons will be available as part of the dessert section at Crossroads Kitchen as well as for takeaway. Both, macarons and cookies are also scheduled to be available through our online retail platform.

Jade Garden

China Meets Japanese Flavors, (Lunch & Dinner)



From 30 September to 30 November 2026, Hyatt Regency Tokyo's Chinese restaurant **Jade Garden** will present a special lunch and dinner course combining the techniques of Chinese cuisines with the seasonal flavors of autumn in Japan.

Highlights include abalone with a Suzhou-style sauce accented with Japanese flavors; Hirata Farm Kinka pork grilled with Shaoxing wine and *shio-koji*; Chinese-style steamed egg custard with matsutake mushrooms and

pike conger; and fried yuba rolls filled with seafood sticky rice.

Desserts include a baked chestnut confection, grape pudding daifuku and matcha ma lai gao, bringing the meal to a close with a creative interplay of Chinese and Japanese culinary traditions.

The result is a distinctive autumn course in which the flavors and techniques of both cultures come together in harmony.

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Seasonal offerings follow the launch of Jade Garden's new grand menu on 1 September 2026, marking a new chapter in the restaurant's culinary experience.

Nineteen Eighty Lounge & Bar

Autumn Cocktails Inspired by Chestnuts & Pears

At Nineteen Eighty Lounge & Bar, two seasonal cocktails showcase chestnuts and pears, two ingredients that capture the flavors of autumn.

Chestnut Cocktail, A Modern Japanese Dessert Cocktail

A dessert cocktail combining the deep sweetness of Okinawan brown sugar shochu with the roasted aroma of hojicha, finished with matcha and chestnut espuma. Reminiscent of wagashi in a glass this indulgent yet refined cocktail is designed to complement a leisurely autumn evening.



Pear Cocktail, Rum & Homemade Tonic

Rum infused with the essence of pear through slow cooking at 55°C is combined with brandy and a house-made tonic. Layers of caraway, nutmeg, citrus and thyme enhance the fresh juiciness of the pear, creating an aromatic cocktail with a crisp, refreshing finish.

Promotion Details

Crossroads Kitchen:

A Week at Crossroads Kitchen

Period: September 15 onwards

Halloween Dessert

Period: 30 October through 1 November 2026

Thanksgiving Menu

Period: 26–29 November 2026

Price: Lunch: JPY 7,100 (Mon - Thu) / JPY 7,800 (Fri - Sun) per person

Dinner: JPY 9,600 (Mon – Thu) / 10,500 (Fri – Sun) per person

No additional charge applies for the Halloween Desserts or Thanksgiving Menu.

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

Jade Garden

China Meets Japanese Flavor

Period: 30 September through 30 November 2026

Price: JPY 17,000 per person for lunch or dinner

Reservations: [Chinese Restaurant Jade Garden - Hyatt Regency Tokyo - TableCheck](#)

Nineteen Eighty Lounge & Bar

Autumn Cocktails

Period: September through October 31, 2026

Price: JPY 2,800

External Sales

Halloween Macarons & Cookies

Available at: Crossroads Kitchen / External online retail platform

Period: September 21 through October 31, 2026

Price: JPY 2,600

Pierre Herme Paris Macaron Box



Period: Oct 1 through Oct 31, 2026

Price: JPY 3,780

Online Store: [Online Store](#) | [Sweets & Gifts](#) | [Hyatt Regency Tokyo](#)

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, 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 backgrounds worldwide. For more information, please visit hyattregency.com. Follow us on Facebook, X, and Instagram, and share your photos using the hashtag #HyattRegency.