Hyatt Regency Tokyo Presents an evening of Cantonese Cuisine with Henkell Freixenet

6 course menu meets sparkline wines and Riesling at the Henkell Freixenet Winemaker's Dinner on December 11

TOKYO (NOVEMBER 6, 2026) Hyatt Regency Tokyo will host the Henkell Freixenet Winemaker's Dinner on Friday, December 11, 2026, at Jade Garden, in collaboration with Henkell Freixenet, a global wine company with a portfolio of brands from around the world.



The exclusive dinner will feature a specially curated menu designed by the culinary team of Jade Garden, Hyatt Regency Tokyo's legacy Chinese restaurant, paired with five wines, primarily sparkling selections from renowned wine regions around the world. The delicate bubbles, refreshing acidity and complex flavors developed through aging will complement the rich umami and refined flavors of authentic Cantonese cuisine, offering guests a distinctive culinary experience.

Country manager Mr. Adam Hall from Henkell Freixenet will introduce the stories and craftsmanship behind the wines, while the Culinary champions of Hyatt Regency

Tokyo shares their inspiration for each dish. Together, they invite all guests to discover how harmonic wine pairing works. Both teams are creating an experience for wine enthusiasts and those exploring such collaboation for the first time.

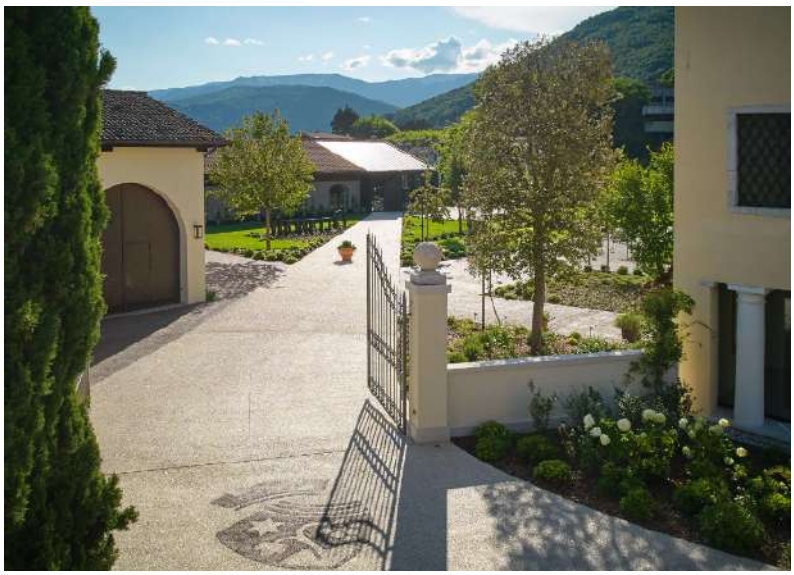
Bringing together carefully selected wines from celebrated vineyards regions and Cantonese cuisine prepared with premium ingredients, this exclusive dinner invites guests to savor an exceptional evening where the distinctive qualities of food and wine come together in harmony.

A Menu Designed for Discovery



Exploring new possibilities in pairing Chinese cuisine with wine. By combining the delicate flavors and natural umami of Cantonese dishes with the refreshing bubbles and acidity of sparkling wines, each pairing enhances the character of the food while creating a pleasant finish that leads naturally into the next course.

The wine selection showcases a variety of regions and winemaking traditions, including Prosecco from Italy, Crémant from France's Loire Valley, Riesling from Germany and Cava from Spain. Each wine has been carefully selected to highlight its individual characteristics and complement the accompanying dish.



Through the combination of the winemaker's perspective and the chef's culinary creativity, guests can discover a new depth of flavors and the possibilities of pairing fine wines with Cantonese cuisine.

A Special Six Course Menu Featuring Premium Ingredients and Wines from Around the World

The evening begins with Aromatic Millefeuille of Hokkaido Scallop, accompanied by a Mionetto Aperitivo Spritz. Citrus and herbal notes, balanced by a subtle bitterness, provide a refreshing introduction to the scallop's natural sweetness.

An assortment of four Cantonese delicacies follows: shredded jellyfish and stem lettuce wrapped in beetroot, Cantonese roasted Sasuke pork, Hong Kong-style steamed Date chicken, and braised silver pomfret with osmanthus. Mionetto Prosecco, with its delicate bubbles and apple and pear aromas, brings a lively balance to the selection.

Crystal-style Lobster is served with Gratien & Meyer Crémant de Loire Rosé from France's Loire Valley. Its red berry notes and gentle acidity complement the sweetness of the lobster.

The seafood course brings together Fragrant Fried Cod Milt with Shanghai Crab Sauce and Steamed Soup Dumplings with Nagasaki Softshell Turtle and Horsehair Crab. Paired with Schloss Johannisberg Riesling from Germany's Rheingau region, the dishes reveal a contrast between savory depth and bright citrus freshness.
For the main course, Shirakami Lamb from Akita Prefecture is paired with Segura Viudas Brut Reserva Heredad from Spain. The Cava's complexity and depth complement the lamb's distinctive flavor, before the evening concludes with the chef's dessert.

An Exclusive Opportunity to Discover the World of Wine

Beyond the culinary pairings, the dinner offers guests an opportunity to deepen their appreciation of wines from around the world.

Jade Garden Chefs will also share insights into the preparation of each dish, revealing how the ingredients, cooking techniques and flavors have been thoughtfully selected to complement the wines.

From Italy and France to Germany and Spain, the evening offers a unique opportunity to experience the diversity of international wines through a carefully designed culinary journey.

Whether guests are passionate wine enthusiasts or simply looking to discover new culinary combinations, the dinner promises an evening of exceptional flavors and memorable discoveries.

Pairing Menu

Amuse: Aromatic Millefeuille of Hokkaido Scallop
Wine Pairing: Mionetto Aperitivo (Spritz)

Appetizer: Assortment of Four Delicacies
Shredded Jellyfish and Stem Lettuce Wrapped in Beetroot
Cantonese Roasted Sasuke Pork from Iwate Prefecture
Hong Kong Style Steamed Date Chicken
Braised Silver Pomfret with Osmanthus
Wine Pairing: Mionetto Prosecco

Lobster: Crystal Style Lobster
Wine Pairing: Gratien & Meyer Crémant de Loire Rosé

Seafood: Fragrant Fried Cod Milt with Shanghai Crab Sauce
Steamed Soup Dumplings with Softshell Turtle from Nagasaki and Horsehair Crab
Wine Pairing: Schloss Johannisberg Riesling

Meat: Rare Shirakami Lamb from Akita Prefecture
Wine Pairing: Segura Viudas Brut Reserva Heredad

Dessert: Mionetto Aperitivo Ma Lai Gao
Japanese strawberry chilled almond jelly

Henkell Freixenet Winemaker's Dinner Details

Date: Friday, December 11, 2026

Time: 7:30 p.m. to 9:30 p.m.

Venue: Jade Garden

Price: JPY 25,000 per person

Includes: Special six course dinner with five wine pairings

Reservations: https://www.tablecheck.com/en/shops/hyattregencytokyo-hisuikyu/reserve

About Henkell Freixenet
Henkell Freixenet is the world's largest sparkling wine producer, bringing together the heritage of Henkell in Germany and Freixenet in Spain. Its diverse portfolio includes sparkling wines from around the world, from German Sekt and Spanish Cava to Italian Prosecco. Rooted in tradition and driven by a commitment to quality, Henkell Freixenet aims to enrich dining experiences and celebrate the moments that bring people together through wine.

About Mr. Adam Hall
Originally from New Zealand, Adam Hall is Country Manager of Henkell Freixenet Japan. With twenty years of brand-building experience in Japan, Adam has turned his passion for wine into his profession.
Adam delights in sharing the personal stories and fascinating history behind each wine, making wine easy to understand and enjoy.
As a bridge between Western and Eastern cultures, Adam loves bringing people together through wine, cuisine and warm communication, making wine approachable and enjoyable for everyone. His passion is to share the stories, laughter and experiences that bring people together and inspire everyone to Celebrate Life.



About Hyatt Regency Tokyo

Hyatt Regency Tokyo opened on September 15, 1980, as the first Hyatt hotel in Japan and is located a nine-minute walk from Shinjuku Station, adjacent to the Tokyo Metropolitan Government Building and Shinjuku Central Park. Following recent renovations, the hotel offers 712 guest rooms in a modern Japanese (Wa-Modern) aesthetic, along with five dining and drinking venues, a fitness center, and 18 meeting and event rooms.
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. For more than 50 years, the brand has welcomed guests with open minds and open hearts, offering celebrations, relaxation, culinary experiences and expertly facilitated meetings. Hyatt Regency embraces guests of all generations, cultures and backgrounds. For more information, visit hyattregency.com and follow the brand on Facebook, X and Instagram using #HyattRegency.