
Limited-Time Offer: Hanasanshou – Sakura Kaiseki – Savor the Arrival of Spring with All Five Senses – A Spring Dining Experience Where Seasonal Flavors and Art Intertwine –

Park Hotel Tokyo (Operated by Shiba Park Hotel Co., Ltd. / Minato-ku, Tokyo / President: Rentaro Yanase) will offer a special seasonal kaiseki course, “Hanasanshou – Sakura Kaiseki –,” at Japanese Cuisine Hanasanshou on the 25th floor for a limited time beginning Thursday, March 12, 2026.



“Sakura Kaiseki” at Japanese Cuisine Hanasanshou.

A special course where the flavors of spring and delicate presentation delight all five senses.

This kaiseki course features an abundance of seasonal ingredients unique to the season of renewal, including bamboo shoots and mountain vegetables such as angelica tree shoots, as well as spring delicacies such as firefly squid and sakura shrimp. The menu also includes dishes inspired by the scenery of spring, such as vegetables arranged to resemble sakura and a simmered dish reminiscent of sakura mochi.

Throughout the course, colors and aromas evoking sakura in bloom, along with the fresh flavors of spring ingredients, are carefully woven into each dish. This special course invites guests to savor the essence of spring with all five senses.

Sample Menu – Sakura Kaiseki

- Starter: Sakura soy milk custard/ Stewed firefly squid/ Hyuganatsu citrus jelly
Clear soup: Boiled fat greenling/ Egg tofu/ Bamboo shoot/ Bracken fern
Sashimi: Sashimi and condiments
Assorted dish: Grilled cherry salmon with canola flower/ Vinegared mozuku seaweed with herring roe/ Conger eel roll/ Sakura leaf and cream cheese terrine/ Sweetened simmered fava beans/ and more
Simmered Dish: Potato dumpling with silver sauce stuffed with minced duck
Deep-fried dish: Tempura of sakura shrimp dumpling/ Angelica tree shoot/ Tempura dipping sauce
Extra Dish: Roasted Wagyu beef marinated with sakura leaf
Last dish: Bamboo shoots and surf clam rice/ Miso soup/ Japanese pickles
Dessert: Dessert of the day

*Image is for reference only.

*Menu items and prices are subject to change without prior notice depending on ingredient availability.



Vibrant colors convey the breath of spring.



A refined dish featuring roasted Wagyu beef paired with Angelica tree shoot Tempura of sakura shrimp dumpling

Event Overview

Period: March 12 (Thu.) – May 13 (Wed.), 2026

Time: 5:30 p.m. – 8:30 p.m.

Price: JPY 18,000 (Tax and service charge included)

Location: Park Hotel Tokyo, 25F Japanese Cuisine “Hanasanshou”

Email: hanasanshou@parkhoteltokyo.com

TEL: +81 (0)3 6252 1177

*We accept reservations from one guest.

A Culinary Experience in Harmony with Contemporary Art

At Japanese Cuisine Hanasanshou, contemporary artworks—a defining feature of Park Hotel Tokyo—are seamlessly integrated into the dining space, extending the hotel’s art experience from the lobby into the restaurant. Guests dine while surrounded by diverse works of art.

Within this distinctive setting, our cuisine delicately expresses the bounty of Japan’s four seasons. It resonates with the art-filled surroundings, offering an experience that goes beyond dining—one unique to our restaurant.



Enjoy “Sakura Kaiseki” at Japanese Cuisine Hanazansho, in a dining space surrounded by contemporary art.

Experience a special dining journey where art and cuisine resonate in harmony.

About Park Hotel Tokyo

Park Hotel Tokyo is a sister hotel of Shiba Park Hotel, founded in 1948. Located on floors 25–34 of Shiodome Media Tower, it offers panoramic views of Tokyo Tower and Mt. Fuji. The hotel has 268 guestrooms, including 50 Artist Rooms where artists paint directly on the walls. These Artist Rooms, designed as spaces to experience Japanese aesthetics, have received the Excellence Award in the Japan Tourism Awards.

<https://parkhoteltokyo.com>



The exterior of Park Hotel Tokyo

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