
Shiba Park Hotel Presents Its Winter-Limited “Blissful Afternoon Tea”

～ Reading time only a library hotel can offer, spent among approximately 2,000 books ～

Shiba Park Hotel (Operated by Shiba Park Hotel Co., Ltd., Minato-ku, Tokyo; President: Noriyoshi Tanaka), a library hotel in Tokyo near Tokyo Tower and Shiba Park, will offer its winter-limited “Blissful Afternoon Tea — In a Restaurant with Tea, Sweets, and Books” from November 30 (Mon.), 2026 to March 7 (Sun.), 2027.



Shiba Park Hotel's winter-limited “Blissful Afternoon Tea.”

“Blissful Afternoon Tea” is a menu unique to Restaurant “The Dining” at Shiba Park Hotel, where guests can taste the sweets and savories of Chinese cuisine Peking, Western cuisine Primula and Japanese cuisine Hanasanshou all at once. It draws on ingredients that color the flavors of winter — black soybeans, apple, kumquat and roasted green tea — prepared with the technique and sensibility of each of the three chefs at Peking, Primula and Hanasanshou.



Sweets and savories of Chinese,
Western and Japanese cuisine



A stand for a single guest

At Shiba Park Hotel, approximately 2,000 books under the direction of Ginza Tsutaya Books line shelves throughout the hotel, including the 1F Library Lounge, the 2F Foyer and the bookshelves of Restaurant “The Dining.” In a quiet, composed space in central Tokyo, guests can take up a volume that draws them in and spend a gentle afternoon turning its pages while savoring the flavors of winter.

From late November through early January, the hotel will also present the “Book Tree,” a winter decoration in which hotel staff stack books donated by guests and supporters into the shape of a Christmas tree. Formed from layer upon layer of books in many colors, the tree is created as part of the “Book Baton Project,” in which Shiba Park Hotel takes part.

As a hotel built on the concept of “A library hotel that connects people, towns, and history,” Shiba Park Hotel joins this project as one form of social contribution through books. Books donated by guests, employees and members of the local community are displayed in the hotel as the Book Tree and then sold, and the proceeds are donated to the certified NPO Room to Read Japan. The funds are used to support education for children in regions where support does not sufficiently reach. A single book a guest has donated colors the hotel as part of the Christmas tree, and goes on to become a force supporting children’s learning around the world — an initiative only a library hotel could undertake. We hope this decoration will prompt more people to take an interest in social contribution through books.

Enjoy an unhurried winter afternoon with the distinctive sweets and savories of Peking, Primula and Hanasanshou, a book in hand, and a view of this special Christmas tree. We accept reservations for afternoon tea at Shiba Park Hotel from one person. From the year’s end into the New Year, we invite you to treat yourself.



The Book Tree, built by hotel staff from

■ Event Overview

Period : November 30 (Mon.), 2026 - March 7 (Sun.), 2027

*Excluding January 1 (Friday) to January 3 (Sunday), 2027, and January 19 (Tuesday), 2027.

*Christmas Afternoon Tea will be served from December 12 (Sat.) - December 25 (Fri.), 2026.

Hours : 1:30 p.m. - 3:30 p.m. (last entry time)

11:30 a.m. - 3:30 p.m. (Saturdays, Sundays and holidays)

Duration : 2.5 hours

Price : 5,500JPY (tax included) *15% service charge will be added to your bill.

Location : Shiba Park Hotel, 1F Restaurant "The Dining"

■ Menu

- Peking :** Deep fried purple sweet potato rice cake
Sweet red bean, coconuts milk and black bean soup in Peking style
Black sesame pudding and almond jelly layered dessert
- Primula :** Cake aux fruits / Opera-style chocolate mousse
- Hanasanshou :** Apple and kumquat compote in Mikawa-style jelly
Roasted green tea castella cake
- Savory :** Mini cheese hamburger / Cake salé
Cauliflower flan with consommé jerry
Two types of scones (Plain, Chocolate) / Orange jam / Berry jam
Clotted cream

■ Drinks

Organic Darjeeling, Organic Earl Grey, For Her Tea (Non-caffeine), Organic Egyptian Chamomile (Non-caffeine), Organic Masala Chai, Japanese Black Tea with Pear and Peach Flavor, Organic Chiran Tea (Kagoshima), Kaga Boucha (Roasted Green Tea), Mei Gui Hua Black Tea, Jasmine Black Tea, Roasted Dong Ding oolong tea, Butterscotch, Vanilla Berry Truffle (Caffeine-Free), Coffee (Hot/Iced), Espresso, Cafe au lait (Hot/Iced), Café Latte (Hot/Iced), Cappuccino

Guests may enjoy free-flowing café service for 150 minutes, including ART OF TEA — which carefully blends selected organic tea leaves and botanicals — as well as Japanese black tea, Japanese green tea, Chinese tea, seasonal flavored teas and coffee. Moving from one drink to the next while wandering slowly between flavors and the world of books is part of the appeal of this plan.

■ Featured on the MICHELIN Guide Official Website

Shiba Park Hotel's "Blissful Afternoon Tea" was featured on the MICHELIN Guide official website, in its selection of six luxury hotel afternoon teas to enjoy in Tokyo.

※The image is for illustrative purposes only.

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



About Shiba Park Hotel

<https://www.shibaparkhotel.com/en>

Founded in 1948, Shiba Park Hotel began as a hotel for foreign trade missions and has a rich history and tradition. The hotel features 198 guest rooms, a restaurant offering Chinese, Western, and Japanese cuisine on the first floor, and four banquet rooms on the second floor. From 2020 to 2023, the hotel underwent renovations of its guest rooms and public spaces. Cultural experiences such as tea ceremonies and kintsugi workshops are also offered.

Media inquiries regarding this matter should be directed to:

Shiba Park Hotel / Park Hotel Tokyo Brand Promotion Strategy

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