
Celebrate the New Year with Shiba Park Hotel's Osechi Ryori

~A luxurious menu featuring an abundance of premium ingredients from the Chinese restaurant "Peking"~

Shiba Park Hotel (Operated by Shiba Park Hotel Co., Ltd., Minato-ku, Tokyo; President: Rentaro Yanase) offers three types of cuisine that includes Japanese, Western, and Chinese. Among them, the Chinese restaurant "Peking" will offer a special Osechi Ryori in celebration of the 2026 New Year.

This special Osechi Ryori offering, blending tradition with innovation, features a luxurious menu including braised shark's fin in golden consommé with two-colored enoki mushrooms, and crispy king crab wrapped in delicate yuba.

Limited reservations will be accepted starting October 1, and we encourage early bookings to ensure availability.



※Shiba Park Hotel's Osechi Ryori 37,800JPY (tax included)

※Shark's fin and two kinds of enoki Chinese soup stock and Peach

Prominent point

1. Luxurious Menu Composition:

The menu features an abundance of premium ingredients, such as superior shark's fin and two-colored enoki mushroom soup, and deep-fried king crab wrapped in yuba. You can also enjoy a variety of dishes, including traditional Peking-style char siu and

asparagus-wrapped beef sirloin.

2. Osechi Ryori by “Peking,” the First Chinese Restaurant in a Japanese Hotel:

The Chinese restaurant “Peking” at Shiba Park Hotel’s “The Dining” is the first Chinese restaurant in a Japanese hotel (Note 1). The Osechi Ryori created by “Peking” is a special dish that fuses tradition and innovation.

3. Limited Sales:

All items are handmade in the “Peking” kitchen, so quantities are limited. Please make your reservation early for this special dish.

(Note 1) Seed Planning Inc. survey August 5, 2016

- ◆ **Reservation Period :** October 1 – December 19, 2025 *Limited to 40 sets
- ◆ **Pick-up Date :** December 31, 2025, 8:30–15:00 *Hotel pick-up only
- ◆ **Expiration Date:** January 1, 2026
- ◆ **Payment Methods:** Bank transfer *bank transfer fee to be paid by the customer
Payment at the hotel *cash or credit card
- ◆ **Price:** 37,800JPY (tax included) for 4–5 people
- ◆ **Reservations/Inquiries:** Shiba Park Hotel Banquet Reservations
03-5470-7510 (Weekdays 9:00 a.m. – 6:00 p.m.)

Shiba Park Hotel Osechi Ryori Menu

First Layer

- *Jellyfish cold appetizer
- *Smoked salmon
- *Smoked cod
- *Sake-steamed abalone
- *Sweet simmered black beans and chestnuts
- *Smoked scallops
- *Vinegared Chinese cabbage and cucumber
- *Herring roe, Shao Hsing
- *Chiew flavor

Second Layer

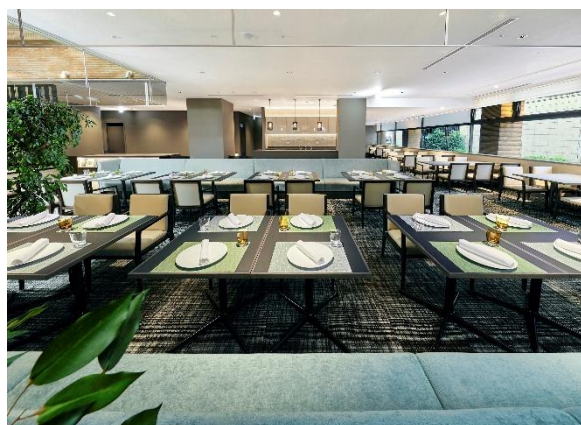
- *Deep-fried king crab yuba roll
- *Smoked duck roll
- *Braised shrimp chili sauce
- *Apricot in syrup
- *Beef sirloin asparagus roll
- *Char siu Peking style
- *Braised young chicken roll with aroma
- *Simmered pork sweet vinegar sauce
- *Radish

Third Layer

- *Shark’s fin and two kinds of enoki Chinese soup stock
- *Peach bun celebrating the New Year

*The menu may change depending on the situation.

*Image is for reference only.



Interior of the restaurant "The Dining"



Exterior View of Shiba Park Hotel

About Shiba Park Hotel

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

Founded in 1948, Shiba Park Hotel is a property rich in history and tradition, originally established to accommodate foreign trade missions.

The hotel features approximately 1,500 carefully curated books selected by Ginza Tsutaya Bookstore, offering guests a unique cultural experience.

It houses 198 guest rooms, a restaurant on the first floor serving Japanese, Western, and Chinese cuisine, and four banquet rooms on the second floor.

From 2020 to 2023, the hotel underwent renovations of its guest rooms and public spaces to enhance comfort and functionality.

Cultural experience events such as tea ceremonies and Kintsugi workshops are also held regularly, inviting guests to engage with Japanese traditions.

Contact information for inquiries from media representatives regarding this matter

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