ĀMAN

TOKYO

Festive Itinerary 2026



Welcome to Aman Tokyo

We are delighted to share the festive season with you here in Tokyo, where we know you will create unforgettable memories.

Our seasonal programme invites you to fill your days with activities and experiences that encourage harmonious communion, from soothing sound healing sessions and live music nights to a traditional Kagami Biraki ceremony to welcome the New Year.

Please do not hesitate to contact our dedicated team should you be interested in participating in any of the events listed across the following pages. We also remain on hand to assist with any special requests that could help make your time with us more memorable.

Wishing you a joyful holiday season and a happy and healthy 2027.

Your Aman Tokyo family



Christmas Afternoon Tea

THE LOUNGE BY AMAN

CULINARY

16 NOVEMBER - 18 DECEMBER 2026

Celebrate the season at Aman Tokyo with a joyful, festive-themed afternoon tea featuring an array of sweet and savoury holiday indulgences.

Christmas Parfait

THE LOUNGE BY AMAN

CULINARY

16 NOVEMBER - 25 DECEMBER 2026

Indulge in a festive parfait, thoughtfully crafted to celebrate the season and served overlooking the Tokyo skyline.

Christmas Cocktail

THE LOUNGE BY AMAN

CULINARY

16 NOVEMBER - 25 DECEMBER 2026

The perfect pick-me-up, our festive-inspired cocktail has been designed by our bartenders to bring seasonal cheer.

Christmas Cakes

LA PÂTISSERIE
BY AMAN TOKYO

CULINARY

1 - 25 DECEMBER 2026

Discover pâtissier's celebratory stollen, a festive tradition, and two unique Christmas cake varieties, available to purchase throughout December at La Pâtisserie by Aman Tokyo.

Christmas Afternoon Tea & Christmas Gift

THE LOUNGE BY AMAN

CULINARY

19 - 25 DECEMBER 2026

Embrace the warmth of the season with a delightful, festive-themed afternoon tea experience, complemented by a curated Christmas gift to take home after.

Panettone

ARVA

CULINARY

16 NOVEMBER 2026 - 5 JANUARY 2027

Bringing the traditions of Italy to Japan, enjoy Arva's original panettone with your loved ones or take one home as an indulgent gift.



The Café by Aman

CULINARY

1 – 25 DECEMBER 2026

Set in the heart of the Otemachi Forest, just beyond the hotel, The Café by Aman provides a calming pocket of nature in the heart of the city.

Lunch
Four-Course Lunch
Appetiser, Soup, Fish or Meat, Dessert

Five-Course Lunch
Appetiser, Soup, Fish, Meat, Dessert

Festive Dessert set
Three types of seasonal Dessert with Coffee or Tea

Dinner
Five-Course Dinner (19 – 25 December)
Amuse, Appetiser, Fish, Meat, Dessert

Sound Healing Session

YOGA ROOM

WELLNESS

23, 25, 26 DECEMBER 2026 | 21:00-21:30

Embrace peace and joy with this relaxing group mindfulness session using crystal singing bowls to bring seasonal calm, guided by our mindfulness expert.

Maximum of five participants, advance booking required.



FESTIVE TRADITIONS

Kagami Mochi Display

RECEPTION

CULTURAL

26 DECEMBER 2026 - 7 JANUARY 2027

Pause at reception to appreciate the symbolism of our traditional display. Incorporating two round *mochi* (rice cakes) of different sizes, stacked and topped with a *dai dai* (mandarin), *Kagami Mochi* is a traditional Japanese New Year decoration symbolising family continuity and good fortune in the future. The larger *mochi* represent the past year, the smaller nod to the year ahead and the citrus fruits signify blessings for the months to come.

Kadomatsu Display

ENTRANCE

CULTURAL

26 DECEMBER 2026 – 7 JANUARY 2027

Kadomatsu are traditional Japanese New Year decorations made of pine, bamboo and plum branches, placed at entrances to welcome ancestral spirits and bring good fortune. A symbol of longevity and prosperity, *kadomatsu* will be on display in Aman Tokyo's lobby throughout the festive period.



Musashi by Aman

CULINARY

24 – 25 DECEMBER 2026

Edomae is a unique form of sushi that refers to the seafood found in the waters 'in front of Edo' (Edo-mae), meaning Tokyo Bay. Edomae Masters use techniques such as *zuke* (immersing in soy sauce), *niru* (simmering in a broth of soy, sake, mirin and sugar) and *shime* (curing with salt and vinegar) to prepare the sushi.

Musashi by Aman also offers a premium sake pairing to complement your Edomae sushi feast, featuring a glass of sparkling sake and five other varieties to enjoy.

Arva

CULINARY

19 – 25 DECEMBER 2026

Born and trained in Japan, Chef Masakazu Hiraki spent 17 years cooking in some of the most revered kitchens in Venice, expanding his repertoire to master Italian ingredients and techniques, while maintaining a distinctly Japanese emphasis on clean, refined flavours.

This festive season at Arva, his experience in Italian kitchens shines through with his authentic and original dishes for Aman Tokyo guests. Combining exquisite cuisine and an unmatched ambiance, Arva is the ideal setting in which to spend cherished holiday moments.

Five-Course 'Sole' Lunch
Amuse, Appetiser, Pasta, Fish or Meat, Dessert

Six-Course 'Christmas' Lunch
Amuse, Appetiser, Pasta, Fish, Meat, Dessert

Six-Course 'Coltivare' Dinner (19 – 22 December)
Amuse, Appetiser, Pasta, Fish, Meat, Dessert

Seven-Course 'Stagione' Dinner (19 – 22 December)
Amuse, Appetiser, Hot Appetiser, Pasta, Fish, Meat, Dessert

Seven-Course 'Christmas' Dinner (23 - 25 December)
Amuse, Appetiser, Hot Appetiser, Pasta, Fish, Meat, Dessert

Dinner is served in two seatings, each with a two-hour duration:
First seating: 17:00, 17:30, 18:00
Second seating: 19:30, 20:00, 20:30

All multi-course menus can be accompanied by an exclusive wine selection tailored by our in-house sommelier especially for the festive season.

Please kindly note that the a la carte menu for lunch and dinner will not be available for outside guests from 23 - 25 December.

YEAR END & NEW YEAR CULINARY EVENTS

26 DECEMBER 2026 – 3 JANUARY 2027*

Arva

CULINARY

Savour Italian culinary art in a harmonious expression of Japan's finest ingredients. Perfect for family gatherings and New Year celebrations.

Lunch
Four-Course Lunch
Appetiser, Pasta, Main, Dessert

Five-Course Lunch
Appetiser, Pasta, Fish, Main, Dessert

Dinner
Six-Course Dinner
Amuse, Appetiser, Pasta, Fish, Meat, Dessert

Seven-Course Dinner
Amuse, Appetiser, Hot Appetiser, Pasta, Fish, Meat, Dessert

*Excluding dinner on 31 December 2026



NEW YEAR'S EVE EVENTS

31 DECEMBER 2026

'Cenone' Gala Dinner

ARVA

CULINARY

Meaning 'a grand feast' in Italian, our lavish *Cenone* Gala Dinner brings the country's famed culinary heritage to Arva's New Year's Eve celebration. Indulge in skilful, inventive dishes crafted with seasonal Japanese ingredients to Italy's family recipes, accompanied by live music for an unforgettable evening.

Dinner
18:00 – 21:00

Special Six-Course Dinner (includes glass of Prestige Champagne)
Amuse, Appetiser, Primo, Fish, Main, Dolce

The Countdown

THE LOUNGE BY AMAN

EXPERIENCE
21:30 - 00:30

On the last night of the year, celebrate with an array of live music performances. Enjoy table service and a premium offering featuring fine Champagne paired with Aman Tokyo Signature Caviar and welcome the New Year with elegance.

New Year's Eve: Toshikoshi Soba

IN-ROOM DINING

CULINARY
17:00 – 00:00

Cosy up for a peaceful end to the year in the privacy and comfort of your suite with a hearty bowl of Toshikoshi Soba, also known as 'New Year's Eve Noodles'. This Japanese tradition is deliciously warming and is eaten as a year's end good luck charm for long life.

Osechi Box

MUSASHI BY AMAN

CULINARY

Musashi by Aman offers a traditional two-tiered Osechi box — a celebratory New Year's meal featuring a variety of symbolic dishes associated with good fortune. Crafted by master sushi chef Hiroyuki Musashi, each box is prepared with refined technique and deep respect for the ingredients.

Limited to 20 boxes.

NEW YEAR EVENTS

1 JANUARY 2027

Hatsuhinode (Sunrise)

IN-ROOM

CULTURAL

Many Japanese people wake up early on New Year's Day to view *Hatsuhinode* – the first sunrise of the year. The New Year deity, *Toshigami-sama*, is believed to appear at first light, offering the perfect chance to pray for good health and fortune. Witness the beautiful sunrise on 1 January 2027 from the comfort of Aman Tokyo – the perfect way to start the day.

New Year Japanese Breakfast

ARVA &
IN-ROOM DINING

CULINARY

7:00–10:00

Enjoy a relaxing start to 2027 by gathering around the table with family and friends for a New Year's Japanese breakfast. The menu centres around rice and o*zoni*, a traditional soup made with rice cakes. This breakfast provides a gentle start to the year, with select ingredients symbolising good health, longevity and abundance.

Kagami Biraki

GARDEN LOUNGE

CULTURAL

10:00

Our staff will be wearing gracious kimono as you join us for a traditional *Kagami Biraki* ceremony – a ritual that involves breaking open a sake barrel to mark the beginning of the New Year. This symbolic sharing of sake is believed to bring good fortune and harmony.

NEW YEAR EVENTS

1 JANUARY 2027

Shishimai Performance

GARDEN LOUNGE

CULTURAL

10:00 - 10:30

Experience an entertaining performance of *shishimai* – Japanese lion dancing – in our Garden Lounge. According to a Japanese proverb, if you are bitten on the head by a *shishimai* dancer, you will be free from bad luck and protected from illness in the year ahead.

Mochitsuki

GARDEN LOUNGE

CULTURAL

10:15–11:15

Take part in the tradition of *mochitsuki* – the pounding of glutinous rice into rice cakes – to welcome good luck and prosperity into the New Year. Participate in this immersive activity and savour your handmade creations afterwards.

Otoshidama

GARDEN LOUNGE & LOBBY

CULTURAL

1 - 3 JANUARY, ALL DAY

Otoshidama is a traditional New Year's gift, often given to children as a token of good fortune for the year ahead. We offer a simple yet charming version of this tradition: a small gift of Japanese sweets. Beautifully wrapped and full of seasonal cheer, this sweet treat is a gentle way to celebrate the beginning of 2027.

NEW YEAR EVENTS

2 JANUARY 2027

Kakizome Calligraphy

GARDEN LOUNGE

EXPERIENCE

10:00-11:00

Always undertaken on the second day of the New Year, *Kakizome* – the first calligraphy of the year – involves writing *kanji* (characters) or phrases on special paper using traditional brushes and ink. Try your hand at this ancient art, believed to set a positive tone for the year ahead.

Complimentary, limited to eight participants per session.

Sake Tasting

GARDEN LOUNGE

EXPERIENCE

15:00

Enjoy a complimentary sake tasting led by certified sommelier Ryo Fujihara. Celebrating the New Year in Japan often involves enjoying Japanese sake, toasting with family and friends and wishing for health and happiness. Experience the various tastes and aromas of the beloved drink, accompanied by detailed explanations along the way.

Complimentary, walk ins are welcome.

NEW YEAR EVENTS

3 JANUARY 2027

Sake Tasting

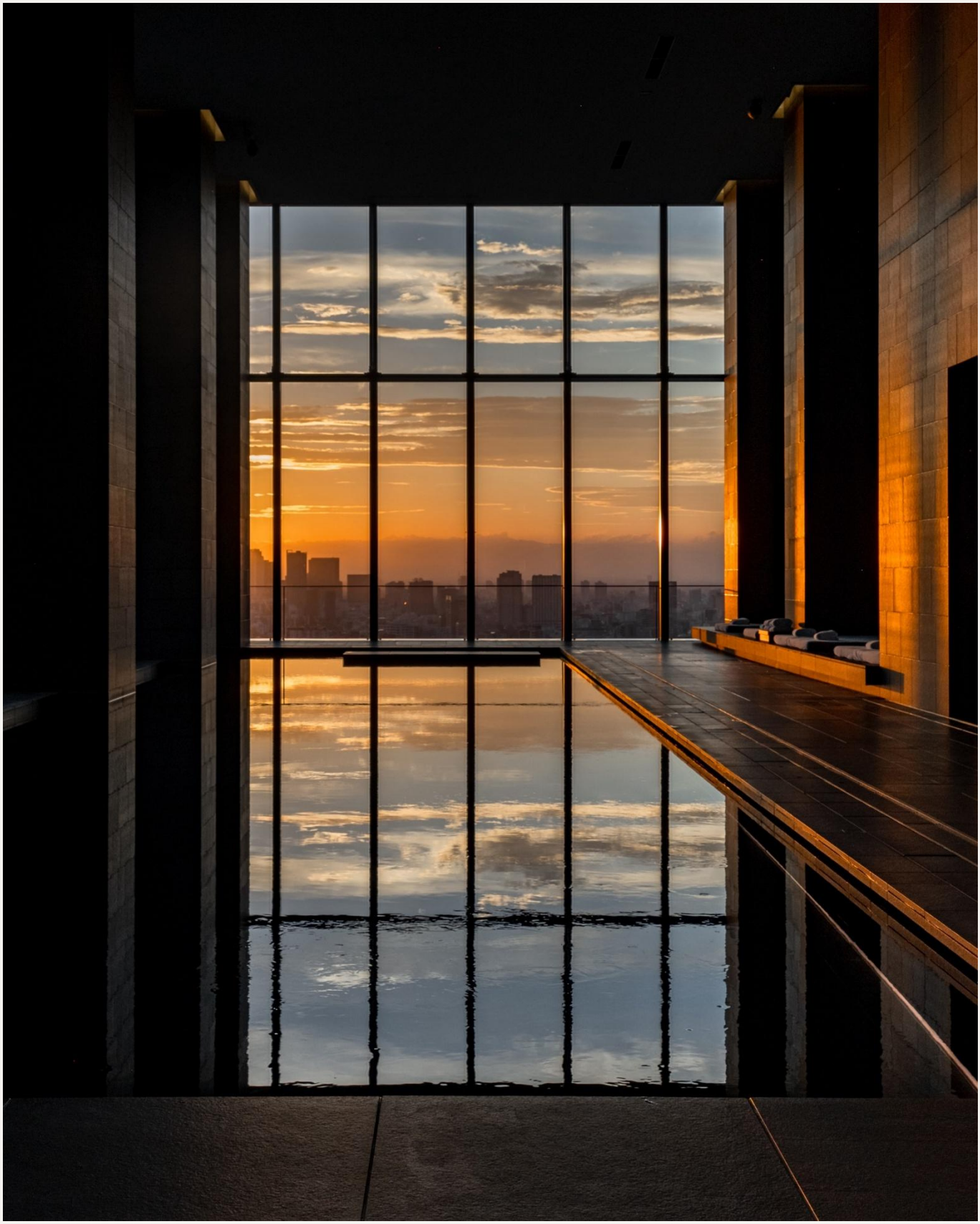
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EXPERIENCE

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AMAN TOKYO

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