





Welcome to Aman Tokyo

We are delighted to share the festive season with you here in our urban sanctuary, 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 lively 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 2026.

Your Aman Tokyo family



CULINARY EXPERIENCES

Christmas Afternoon Tea

THE LOUNGE BY AMAN

CULINARY

17 NOVEMBER – 19 DECEMBER 2025

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

17 NOVEMBER – 25 DECEMBER 2025

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

Festive Cocktail

THE LOUNGE BY AMAN

CULINARY

17 NOVEMBER – 25 DECEMBER 2025

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

Christmas Cakes

LA PATISSERIE
BY AMAN TOKYO

CULINARY

1 – 25 DECEMBER 2025

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

20 – 25 DECEMBER 2025

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

1 NOVEMBER – 31 DECEMBER 2025

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

CULINARY EXPERIENCES

The Café by Aman

CULINARY

1 – 25 DECEMBER 2025

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

Five-Course Lunch

From 20 December 2025

Dinner

Six-Course Dinner

From 20 December 2025

Christmas Forêt Dessert

Dessert Set

From 17 November 2025

FESTIVE WELLBEING

Sound Healing Session

POOLSIDE

WELLNESS

23, 25, 27 & 29 DECEMBER 2025 | 22:15 – 22:45

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 eight participants, advance booking required.

Morning Glow Meditation

YOGA STUDIO

WELLNESS

24, 26, 28 & 30 DECEMBER 2025 | 08:00-08:30

Experience a 30-minute group meditation session where deep breathing and meditative movements help calm the mind, setting a positive tone for the day ahead.

Maximum of eight participants, advance booking required.

FESTIVE TRADITIONS

Aman Tokyo Boutique

FESTIVE

Counting down to Christmas is a timeless tradition for all ages. A curated gift set by Aman Essentials is the perfect token of gratitude, bringing joy to any recipient.

Kagami Mochi Display

RECEPTION

CULTURAL

26 DECEMBER 2025 - 7 JANUARY 2026

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 2025 - 7 JANUARY 2026

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.



CHRISTMAS CULINARY EVENTS

Musashi by Aman

CULINARY

24 – 25 DECEMBER 2025

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.

CHRISTMAS CULINARY EVENTS

Arva

CULINARY

20 – 25 DECEMBER 2025

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.

Six-Course 'Naturale' Lunch

Amuse-Bouche, Appetiser, Pasta, Fish, Meat, Dessert

Six-Course Christmas Lunch

Amuse-Bouche, Appetiser, Pasta, Fish, Meat, Dessert

Seven-Course Dinner (23 - 25 December)

Amuse-Bouche, Appetiser, Hot Appetiser, Pasta, Fish, Meat, Dessert

Dinner is served in two seatings, each with a two-hour duration:

First seating: 5pm, 5.30pm, 6pm

Second seating: 7:30pm, 8pm, 8.30pm

All of our 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 2025 – 4 JANUARY 2026*

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 2025



NEW YEAR'S EVE EVENTS

31 DECEMBER 2025

'Cenone' Gala Dinner

ARVA

CULINARY

Meaning 'a big 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 performed by a violin duo, for an unforgettable evening.

Dinner

18:00-21:00

Special Six-Course Dinner (includes glass of Champagne)

Amuse-Bouche, Appetiser, Primo, Fish, Meat, Dessert

The Countdown

THE LOUNGE
BY AMAN

EXPERIENCE

On the last night of the year, celebrate to an array of live music inspired by the celestial bodies above, performed by a DJ, *shamisen* player (traditional three-stringed Japanese instrument), saxophonist and singer. Enjoy table service and a premium package including fine Champagne, paired with Aman Tokyo Signature Caviar, to celebrate the countdown 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 2025

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 2026

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 2026 from the comfort of Aman Tokyo – the perfect way to start the day.

New Year Japanese Breakfast

ARVA &
IN-ROOM DINING

CULINARY

07:00–10:00

Enjoy a relaxing start to 2026 by gathering around the table with family and friends for a New Year's Japanese breakfast. The menu centres around rice and *ozoni*, 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 2026

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. At Aman Tokyo, 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 2026.

NEW YEAR EVENTS

2 JANUARY 2026

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.

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.

NEW YEAR EVENTS

3 JANUARY 2026

Sake Tasting

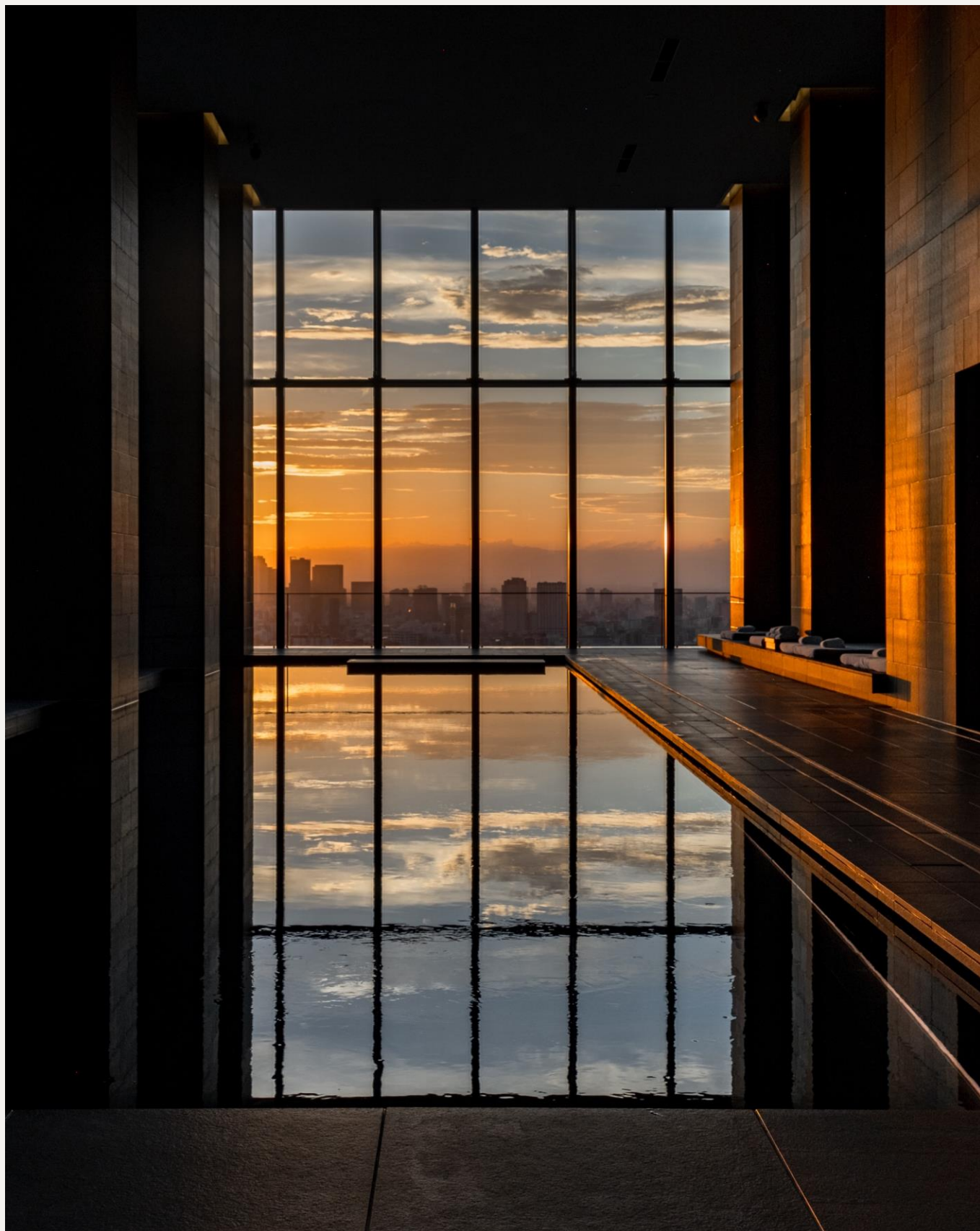
GARDEN LOUNGE

EXPERIENCE

15:00

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Complimentary, walk ins are welcome.



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