

Shiba Park Hotel to Launch Innovative Vegan Menus

Enhancing Guest Satisfaction with Diverse Japanese, Western, and Chinese Cuisine

Tokyo, Japan – On February 3rd, 2025, Shiba Park Hotel (Minato-ku, Tokyo) will begin offering new vegan dinner courses and à la carte options. Known for its strong appeal to international travelers, with over 94% of its guests in 2024 being foreign visitors, Shiba Park Hotel aims to enhance guest satisfaction by introducing a diverse vegan dining experience.

At Restaurant “The Dining”, guests can enjoy Japanese, Western, and Chinese cuisines all at one table. In addition to the vegan menus, The Dining offers its signature Japanese, Western, and Chinese dishes, making it easy for both vegan and non-vegan diners to enjoy their meals together without any stress.

These new menus cater not only to vegan guests but also to those seeking a refined dining experience for business meetings or receptions. The restaurant provides various private dining rooms, making it ideal for both private and professional gatherings. Reservations are not required, and the menus are available for individuals dining alone or in groups.



Verdant Voyage: The Art of Japanese Vegan Course



The Dining

The launch of Shiba Park Hotel's vegan menus represents an exciting opportunity for all guests to indulge in a diverse culinary experience that is inclusive and mindful of dietary preferences. This initiative aligns with the global trend towards plant-based diets and enhances Tokyo's reputation as a forward-thinking, inclusive culinary destination. Whether you are a traveler seeking exquisite vegan cuisine or a business professional looking for a sophisticated dining option, Shiba Park Hotel's new menus offer something unique for everyone.

Verdant Voyage: The Art of Vegan Course Overview

Availability: Starting from Monday, February 3, 2025, year-round

Hours: 5:00 p.m. – 9:00 p.m. (Course L.O. 8:00 p.m.)

Price: ¥7,000 per person (tax included)

Place: Restaurant “The Dining”, 1st floor, Shiba Park Hotel

* 15% service charge will be added to your bill.

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

Verdant Voyage: The Art of Japanese Vegan Course

Appetizer Yuba Deep fried eggplant Vegetable rice cracker
Soup Pureed seasonal vegetables
★Extra Yuba and mushroom cooked in pot
★Rice Three kinds of vegetarian sushi (zucchini, turnip and bell pepper)
Dessert Rice cake in sweet red bean soup / Warabi rice cake



Verdant Voyage: The Art of Western Vegan Course

Verdant Voyage: The Art of Western Vegan Course

★Avocado and mango salad Shallot dressing
Carrot and orange soup
Ratatouille and vegan cheese wrapped in pate brick Balsamic sauce
★Layered soybean meat patty and grilled vegetables Teriyaki truffle sauce
Gâteau au chocolat and banana soy milk ice cream
Vegan bread, Coffee or Tea



Verdant Voyage: The Art of Chinese Vegan Course

Verdant Voyage: The Art of Chinese Vegan Course

★Vegetable spring roll / Spinach dumpling / Vegetable yuba roll
Steamed tea tree mushroom and bamboo mushroom soup
★Simmered abalone mushrooms, flower shiitake mushrooms, and handball yuba with stir-fried seasonal greens
Tomato and baby leaf green rice noodles OR Fried rice with quinoa, winter greens, and fried scallions
Apricot sorbet and seasonal fruits

*Items marked with a ★ can also be enjoyed a la carte

A Word from the General Manager:

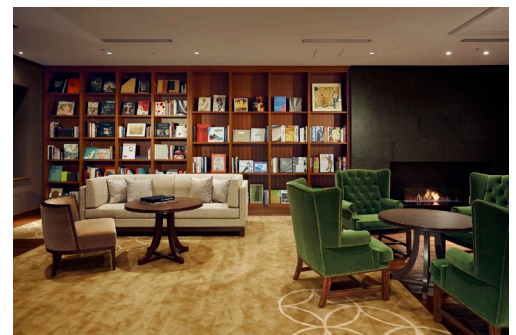
"We are thrilled to introduce our new vegan menus at Shiba Park Hotel, starting February 3rd, 2025. As a hotel that welcomes a large number of international guests, we understand the importance of catering to diverse dietary preferences. Our new vegan menus, featuring exquisite Japanese, Western, and Chinese dishes, reflects our commitment to providing an inclusive and enjoyable dining experience for all our guests. We look forward to welcoming both our international visitors and local guests to enjoy this unique culinary offering." said Noriyoshi Tanaka, General Manager of Shiba Park Hotel.



Noriyoshi Tanaka
General Manager

About Shiba Park Hotel

Founded in 1948, Shiba Park Hotel has a history and tradition of serving foreign trade delegations. The hotel houses approximately 1,500 books which guests are free to read. On the first floor, there are restaurants offering Japanese, Western, and Chinese cuisine, and on the second floor, there are four banquet halls. The guest rooms (198 rooms) and public spaces were renovated 2020-2023. Cultural experience events such as tea ceremonies and KINTSUGI workshops are also held.



Library Lounge

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