

Ā M Ā N  
T O K Y O



## 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 with those you love.

Cherishing time spent together, our seasonal programme invites you to fill your days with activities and experiences encouraging harmonious communion - from soothing sound healing sessions to lively jazz nights and traditional Kagami Biraki ceremonies to welcome the New Year.

Please speak to our dedicated team if you're interested in participating in any of the events and activities listed across these pages. We're always happy to assist with any special requests.

Wishing you a joyful holiday season and a happy and healthy 2025.

Your Aman Tokyo family



CULINARY EXPERIENCES

1 NOVEMBER - 25 DECEMBER 2024

Festive  
Afternoon Tea

THE LOUNGE BY AMAN

CULINARY

Celebrate the festive season at Aman Tokyo with a joyful afternoon tea.

Christmas Cocktail

THE LOUNGE BY AMAN

CULINARY

A festive inspired cocktail will be available throughout November and December.

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1 - 25 DECEMBER 2024

Christmas Cakes

LÂ PATISSERIE BY  
AMAN TOKYO

CULINARY

Yoshihisa Miyagawa will create two kinds of Christmas cake this year (Bûche de Noël and Mont Bianco) and a celebratory stollen, which are available to buy at La Pâtisserie by Aman Tokyo.

PRIVATE CELEBRATIONS

1 - 29 DECEMBER 2024

The Lounge  
by Aman

17:00

The Lounge by Aman is available for private events of between two and 12 people throughout the festive season. Parties can enjoy a selection of canapes with free-flowing Champagne.

Champagne Duval Leroy

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20 DECEMBER - 25 DECEMBER 2024

The Café  
by Aman

DINING

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

**Dinner**

Six-Course Dinner

**Christmas Forêt Dessert**

From 18 November 2024

FESTIVE WELLBEING

20 - 25 DECEMBER 2024

Sound Healing  
Session

POOLSIDE

WELLNESS

22.30 - 23.00

Embrace peace and joy with this relaxing group mindfulness session using crystal singing bowls. Guided by mindfulness expert.

Maximum of eight participants, advance booking required.

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6, 13, 20 & 27 DECEMBER 2024

Nihon Buyo  
Exercise Session  
(NOSS)

YOGA STUDIO

WELLNESS

08.00 - 09.00

Discover the benefits of NOSS (Nihon Odori Sports Science), a new exercise method created by incorporating sports science into the graceful movements of Japanese traditional dance.

## FESTIVE TRADITIONS

### Aman Tokyo Advent Calendar

#### FESTIVE

Counting down to Christmas is a timeless tradition for all ages. Available for pre-order from Aman Tokyo's Boutique and Aman Spa, our Advent Calendar will bring joy to all those who love the festive season.

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26 DECEMBER 2024 - 7 JANUARY 2025

### Kagami Mochi

#### RECEPTION

#### CULTURAL

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

### Kadomatsu Display

#### ENTRANCE

#### CULTURAL

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, it will be on display in the hotel lobby throughout the festive period.





## CHRISTMAS CULINARY EVENTS

24 - 25 DECEMBER 2024

### Musashi by Aman

#### CULINARY

Native to Tokyo, Edomae, which literally translates as 'in front of Edo,' referring to the location of Tokyo Bay – once home to an abundance of seafood. Sushi 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 it for sushi making.

Musashi by Aman offers the premium Sake pairing to match the festive season. The Premium Sake pairing selected by Master of Sake, featuring a glass of sparkling Sake and five varieties of Japanese sake for you to enjoy.

Premium Japanese Sake Pairing: A Sextet of Sake

Omakase

## CHRISTMAS CULINARY EVENTS

20 DECEMBER - 25 DECEMBER 2024\*

### Arva

#### CULINARY

Born and trained in Japan, Masakazu Hiraki spent 17 years cooking in some of the most revered kitchens in Venice, expanding his repertoire to master Italian seasonal ingredients and cooking techniques, while maintaining a distinctly Japanese emphasis on clean, refined flavours. This festive season at Arva, his experience in the Italian kitchen is channelled into producing authentic and original dishes for Aman Tokyo guests. Combining exquisite cuisine and an unmatched ambiance, Arva is the ideal setting for 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 (Only available on 24 and 25 December)  
Amuse-bouche, Appetiser, Hot Appetiser, Pasta, Fish, Meat, Dessert

Please kindly note that the a la carte menu for dinner will not be available on 24 and 25 December.

Our sommelier has meticulously curated an exclusive wine selection tailored specifically for the festive season.

YEAR END & NEW YEAR CULINARY EVENTS

26 DECEMBER 2024 - 7 JANUARY 2025\*

Arva

CULINARY

Savour Italian culinary art, harmoniously expressing 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 2024



## NEW YEAR'S EVE EVENTS

31 DECEMBER 2024

### New Year's Eve Gala Dinner

ARVA

#### CULINARY

Indulge in nourishing dishes skillfully crafted with seasonal Japanese ingredients at Italian restaurant, Arva, promising an unforgettable final evening of the year.

Dinner

Six-course Dinner

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

### The Countdown at Aman Tokyo

THE LOUNGE BY AMAN

#### EXPERIENCE

21:30

On the last night of the year, celebrate to a soundtrack of live jazz performances. The Lounge by Aman's countdown event includes table service and a premium drinks package including sake and Champagne, accompanied by Aman Tokyo Signature Caviar for the most opulent of occasions.

### New Year's Eve: Toshikoshi Soba

IN-ROOM DINING

#### CULINARY

17:00 - 00.00

Cosy up 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 food tradition is deliciously warming, dating back to the Edo period.

## NEW YEAR EVENTS

1 JANUARY 2025

### Hatsuhinode

IN-ROOM

CULTURAL

SUNRISE

Many Japanese people wake early on New Year's Day to view Hatsuhinode – the first sunrise of the year. The New Year deity, Toshigami-sama, is believed by some to appear at first light, offering the perfect chance to pray for good health and fortune. From Aman Tokyo, guests can witness the beautiful sunrise on 1 January 2025 – the perfect way to start the new year.

### New Year Japanese Breakfast

ARVA & IN-ROOM DINING

CULINARY

07:00 - 10:00

Enjoy a relaxing start to 2025 by gathering around the table with family and friends for a New Year's Japanese breakfast. With a menu centering around rice, Ozoni, Japanese new year soup with rice cakes, this breakfast provides a gentle start to the day and year, with select ingredients carrying wishes for health, longevity and abundance.

### Kagami Biraki

GARDEN LOUNGE

CULTURAL

10:00 - 10:30

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

## NEW YEAR EVENTS

1 JANUARY 2025

### Shishimai Dance

GARDEN LOUNGE

CULTURAL

10:00 - 10:30

Experience Shishimai Dance, the Lion Dance, an entertaining performance. According to the Japanese proverb, if you are bitten on the head by a Shishimai dancer, you will be freed from bad luck and protected from illness.

### Mochitsuki

GARDEN LOUNGE

CULTURAL

10:30 - 11:00

Experience the tradition of Mochitsuki, the pounding of glutinous rice into mochi (rice cakes) to welcome good luck and prosperity into the New Year. Guests can participate in this hands-on activity and savour the fruits of their labour.

### Sake Tasting

GARDEN LOUNGE

EXPERIENCE

15:00

Enjoy a complimentary sake tasting led by Ryo Fujihara, our Master of Sake. In Japan, celebrating the New Year often involves enjoying Japanese sake. It's a tradition to toast with family and friends, wishing for health and happiness. Sake holds a significant role as a traditional celebratory drink in Japan.



## NEW YEAR EVENTS

2 JANUARY 2025

### New Year Japanese Breakfast

ARVA & IN-ROOM DINING

CULINARY

07:00 - 10:00

Enjoy a relaxing start to 2025 by gathering around the table with family and friends for a New Year's Japanese breakfast. With a menu centering around rice, Ozoni, Japanese new year soup with rice cakes, this breakfast provides a gentle start to the day and year, with select ingredients carrying wishes for health, longevity and abundance.

### Sake Tasting

GARDEN LOUNGE

EXPERIENCE

15:00

Enjoy a complimentary sake tasting led by Fujihara Ryo. In Japan, celebrating the New Year often involves enjoying Japanese sake. It's a tradition to toast with family and friends, wishing for health and happiness. Sake holds a significant role as a traditional celebratory drink in Japan.

### Kakizome Calligraphy

GARDEN LOUNGE

EXPERIENCE

09:00 - 09:30, 09:30 - 10:00

Always undertaken on the second day of the New Year, kakizome 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 months ahead.

Complimentary, for a maximum of eight participants.

NEW YEAR EVENTS

3 JANUARY 2025

**Sake Tasting**

GARDEN LOUNGE

EXPERIENCE

15:00

Enjoy a complimentary sake tasting led by Fujihara Ryo. In Japan, celebrating the New Year often involves enjoying Japanese sake. It's a tradition to toast with family and friends, wishing for health and happiness. Sake holds a significant role as a traditional celebratory drink in Japan.



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