

Vibrant seasonal flavors for takeout

May and June: Matcha melon bread
 May and June: Green bean paste bun
 March and April: Cherry blossom sweet bean bun
 March: Sakuramochi
 April: Strawberry passion
 May: Thé vert

[LOBBY] Cafe Restaurant Camellia
 Phone:078-333-3522
 (10:00 a.m. to 10:00 p.m.)

Details▲

We're pleased to introduce a series of limited-time menus with cherry, strawberry, and matcha items. From spring delights like sakura mochi-inspired cakes, strawberry and passion fruit mousse cakes, and sweet bread filled with cherry blossom and green bean paste to early summer treats such as matcha mousse cake and melon bread that evoke the freshness of new green leaves. Our patisserie and bakery offer these seasonal recommendations to delight your senses.

Examples Strawberry passion: ¥800 (eat-in, ¥950)
 Thé vert: ¥850 (eat-in, ¥1,000)
 Cherry blossom sweet bean bun: ¥320

Anniversary cake
 *Limited time only; reservation required.

EVENT Golden Week buffet
 Buffet Restaurant Ariake, 3F



Celebrate Golden Week with your family! Accepting reservations

Enjoy a variety of delicious dishes for all ages along with live-cooking performances by our skilled chefs, who will prepare fresh dishes right before your eyes. Indulge in a memorable dining experience with flavors that will delight all.

LUNCH Saturday, May 3 (a public holiday), to Tuesday, May 6 (an observed public holiday)
 11:30 a.m. to 3:00 p.m. (Duration: 90 min.) *Last entry at 1:30 p.m.

[Price] Adults, ¥7,000; Children (elementary school students), ¥3,000
 Younger children, ¥1,500; Ages 3 and younger, free

DINNER Saturday, May 3 (a public holiday), to Monday, May 5 (a public holiday)
 5:30 p.m. to 9:00 p.m. (Duration: 90 min.) *Last entry at 7:30 p.m.

[Price] Adults, ¥8,000; Children (elementary school students), ¥3,500
 Younger children, ¥1,700; Ages 3 and younger, free

*There's also an all-you-can-drink option.

For Restaurant reservations Phone:078-333-4225 (10:00 a.m. to 5:00 p.m.)

EVENT A feast brought to you by executive chefs of Japanese, Western, and Chinese cuisine Reservations required



From appetizers to desserts, enjoy fusion dishes combining the best of Japanese, Western, and Chinese cuisines.

Hiroyuki Maeda of Yamazato Japanese Cuisine joins Yoshinori Yamauchi of Cafe Restaurant Camellia and Hayato Kasai of TOH-KA-LIN Chinese Restaurant. This special event will feature three executive chefs along with pastry chef Ryo Matsubara. Enjoy creative dishes that blend Japanese, Western, and Chinese elements into every plate.

[Time and date] Saturday, May 10

Reception: From 5:30 p.m. / Dinner: From 6:00 p.m.

[Venue] Akebono, 1F

[Price] ¥25,000 per person *Includes food, tax, and service charge.

For Event reservations Phone:078-333-3801 (10:00 a.m. to 6:00 p.m.)

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This spring
 Our mascot bearer,
 Sia-chan,
 is set to
 join the team!



*Last order time for dinner is an hour and a half before the indicated closing time (Cafe Restaurant Camellia and Main Bar Emerald: an hour before closing time). *Prices include tax and service charge. *Menu items may differ from photographs. *Areas of production and menu contents are subject to change depending on ingredient availability.

HORTENSIA

Hortensia [Vol. 227] 2025 March, April & May





Experience the sky view of Kobe from the hotel's highest floors.

Mana Nakamoto

Guest Room Reservations Section, Accommodations Department

To celebrate its 35th anniversary, Hotel Okura Kobe is transforming the 28th to 33rd floors into “Sky View Floors” this spring. The name reflects our desire for guests to fully enjoy the breathtaking views that these highest floors offer. Having made progress on renovating these spaces with a focus on creating rooms where guests can appreciate the beautiful Kobe scenery at their leisure, we’ve now started welcoming guests.

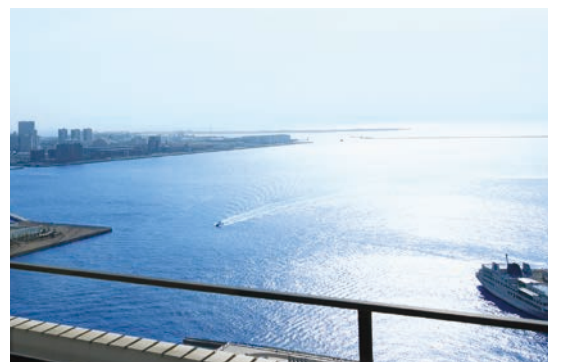
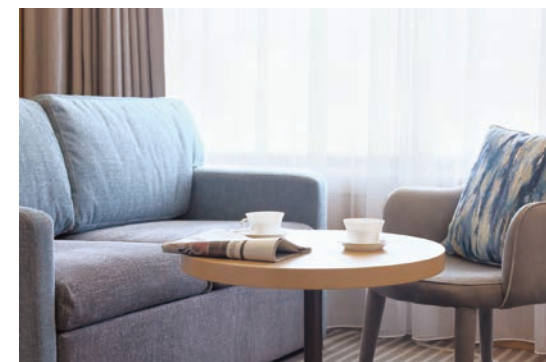
For example, instead of traditional heavy writing desks, we’ve introduced multi-functional tables suitable for dining, work, and various occasions. By switching from large furniture to compact, multifunctional interiors, we’ve given rooms a more spacious feel. Sofas and armchairs are strategically placed near windows to make the most of natural light. Large windows look out on lush green mountains to the north and sparkling sea to the south. Enjoy a relaxing stay surrounded by stunning views of Kobe.

We’ve also updated the space to meet modern needs by incorporating renovations and amenities that enhance comfort and convenience. Two room types

are available: Standard and Deluxe. The Deluxe Twin Room features a made-in-Japan Swanel brand sofa bed, which is made of special material that excels in distribution of body weight pressure so that guests can experience exceptional comfort whether sitting or sleeping. One staff member who tested it said, “This will surely be a hit when used as an extra bed!”

We’re also undertaking environmental initiatives to help realize the Sustainable Development Goals (SDGs). We participate in a recycling program for the Nespresso coffee capsules provided in the rooms, and bath amenities have been upgraded to L’Occitane dispensers to reduce plastic waste by moving away from miniature bottles. We’ve considered customer feedback to improve room amenities and taken multifaceted steps to respond, including by using that information to choose high-quality hairdryers.

The new rooms were designed with a sincere wish for guests to enjoy a comfortable stay so that they offer a bright and uplifting experience, much like the clear skies visible from these Sky View Floors.



DATA Sky View floors (28th to 33rd floors)

[Opening date] Saturday, February 22

*Rooms will become available sequentially as construction is completed.

[Example room rates] Basic Plan

Two people per Standard room From ¥13,800 per person

*Includes breakfast.

For reservations Phone:078-333-3555
(10:00 a.m. to 5:00 p.m.)

The Sky View Floor project team brought together young talents from various departments, creating an environment where ideas flowed freely. Driven by the question, “How can we make our guests even happier?” the team worked together, combining ideas and effort to bring this project to life.





SEASON HIGHLIGHT

Strawberry Cocktail Fair at Main Bar Emerald

We're pleased to once again bring guests the richly aromatic tidings of spring.

This season, we've prepared two original cocktails using gin infused with strawberries as the base. The Strawberry Martini is made with strawberry-infused gin and fresh strawberries, allowing you to enjoy its sweet aroma and a taste that is sweet without being overly so. The Strawberry Trio combines strawberries, homemade strawberry compote, strawberry-infused gin, and cranberry juice to create a drink that's easy to enjoy. Both are shaken in a large Boston shaker, as master bartender Fujitani is particular about shaking them "as if pounding the strawberries with ice to bring out their aroma." The interior, which was renovated last year, features upgraded facilities and refined interior touches while intentionally maintaining an unchanged design. It has been arranged based on our wish that guests be able to relax with an unchanging sense of comfort.

DATA

[Date] Saturday, March 1,
to Wednesday, April 30

[LOBBY] Main bar Emerald
hours: 4:30 p.m. to 11:00 p.m.
Phone: 078-333-3524



Through the large windows, you can enjoy the view of a beautiful Japanese garden with a cascading waterfall. The twilight is especially beautiful, so please visit us on a spring evening enveloped in the soft glow of dusk.



(From left) Strawberry Trio, Strawberry Martini, ¥2,450 each



[1st floor] Nishiki (Tempura)
inside Yamazato (Japanese Cuisine)

Tempura

The natural flavor of the ingredients combined with the savory goodness of Taihaku sesame oil will fill your mouth—it's simply the best. These dishes are also popular with overseas guests. I was delighted when a guest I had introduced to the restaurant came to see me after their meal and expressed their gratitude by saying, "Okura's tempura is excellent, *arigatou*."



Naba Raj Pant
Assistant Manager,
Front Service Section,
Accommodations Department

Recommendation

SEASONAL NEWS

TOPICS Limited-time menu celebrating the flavors of spring

[LOBBY] Cafe Restaurant Camellia
Phone:078-333-3522 (10:00 a.m. to 10:00 p.m.)



Premium afternoon tea: Strawberry

Enjoy a beautifully presented afternoon tea set on a three-tiered wagon. Indulge in an array of strawberry-inspired sweets, savory delights like quiche with spring seafood, and our signature French toast. Enjoy a blissful afternoon accompanied by our special fruit tea.

[Date] Saturday, March 1, to Saturday, May 31 [Hour] 1:00 p.m. to 4:00 p.m.
[Price] ¥4,500 per person *Reservations required no later than 5:00 p.m. the previous day.

Introducing three dishes from our spring recommended menu filled with seasonal flavors

Savor our Japanese-style pilaf with butterbur and bamboo shoots, accented with crispy pickled plums. Also, enjoy our spring vegetable spaghetti and delightful strawberry omelet.

[Date] Saturday, March 1, to Saturday, May 31
Awajishima Island whitebait and sakura shrimp pilaf with bamboo shoots and plum accents
¥2,800, etc.



STAY Japanese-Western family suite accommodation plan



Perfect for a Golden Week getaway!

Experience a suite that blends the tranquility of Japanese style with modern Western design. A flat layout ensures comfort for all generations, providing a relaxing space for everyone. Ideal for family visits to the Expo 2025 Osaka, Kansai, Japan and beyond—make the most of your stay with us.

[Date] Year-round
[Price] From ¥15,000 per person, four people per room *No meals included.

For Reservations Phone: 078-333-3555 (10:00 a.m. to 5:00 p.m.)

TOPICS TOH-KA-LIN (Chinese Restaurant) private room plan

Reservations required



Ideal for graduations, school admissions, and other special occasions with a memorable dining experience

Enjoy a private space where you can relax, dine, and converse without worrying about your surroundings. We offer two specially curated courses featuring popular dishes. Perfect for celebrations, anniversaries, or family gatherings.

[Date] Year-round
[Price] Kinjotenka Course: ¥30,000 per person /
Setsugetsufuka Course: ¥20,000 per person

*Reservation required at least three days in advance. *Includes private room fee. *Drinks not included. *Available for parties of four or more.

[3F] TOH-KA-LIN (Chinese Restaurant) Phone: 078-333-3526 (11:30 a.m. to 9:30 p.m.)

Hotel Okura Kobe and me

This month's fan representative: **Takeshi Nose**

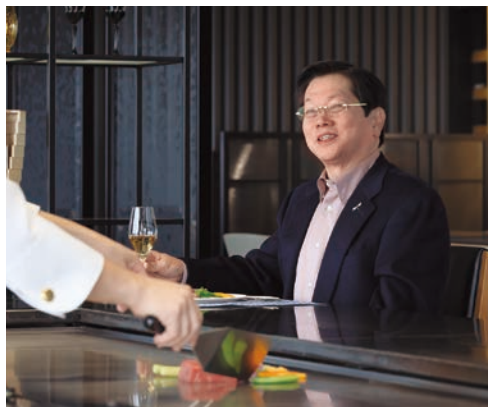
Hotel Okura Kobe is a place that always offers a warm and welcoming atmosphere.

My relationship with the hotel began when I visited during its opening and was moved by the sliced rib roll at Sazanka. I've since enjoyed participating in events, staying overnight for family occasions, and more. But what truly draws me in is the heartfelt staff, who make me feel at ease even when I drop by casually. Especially at Sazanka, where I feel at home, I love the relaxed atmosphere that allows me to chat with the chefs while they grill, making the food taste even better.



Favorite!

The sliced rib roll at Sazanka is my favorite—it's tender with just the right amount of fat, offering a juicy taste of the meat's natural sweetness and savory flavor.



Coming soon We'll hold an Ibaraki Prefecture Fair at all restaurants.

For one month, from Sunday, June 1, to Monday, June 30, enjoy special menus featuring the abundant ingredients of Ibaraki Prefecture at each of our restaurants. Stay tuned for more information in the next issue!

