

Explore a diverse array of delicious autumn flavors



Hotel Okura Kobe Seasonal Information

HORTENSIA

Hortensia [Vol. 225] September, October & November

LOBBY Cafe Restaurant Camellia (All day dining)

Phone: 078-333-3522 (Hours: 10:00 am to 10:00 pm)



NEW Share Dinner

Enjoy marinated salmon salad, three hors d'oeuvres that rotate on a daily basis, and prosciutto and basil pizza arranged on a fun, three-level stand that lends itself to taking and sharing great pictures. The meal also includes a glass of sparkling wine so guests can make a toast, choice of pasta (one dish per guest), and dessert.

[Date] Starting Sunday, September 1 [Hour] 5:00 pm to 10:00 pm

[Price] Adults, ¥6,500

*Includes a glass of sparkling wine so guests can make a toast.

*Available for parties of two or more.

Enjoy the delicious flavors of autumn with a series of fall-only a la carte dishes

Enjoy chewy noodles in fragrant porcini mushroom stock and a rich cream sauce made with lobster.

[Date] Sunday, September 1, to Saturday, November 30

Dipping noodles and Western-style cream sauce with porcini mushroom and lobster, ¥2,800



3F Toh-ka-lin (Chinese fine dining)

Phone: 078-333-3526 (lunch: 11:30 am to 2:30 pm; dinner: 5:30 pm to 9:30 pm)



A Culinary Journey Featuring 7 Kobe Hotels Charity Lunch



This event is being hosted jointly by seven Kobe hotels. Guests enjoy a selection of quintessential Hyogo ingredients, and certain percentage of the proceeds goes to a children's support organization.

Takeout Flavors specially crafted by Okura, one dish at a time

Each item is painstakingly prepared by our dim sum chefs, starting with the dough-making process. Enjoy butaman (steamed buns filled with a savory mixture of domestically produced pork and vegetables) and anman (steamed buns filled with sweet bean paste and made with dough made using green tea).



[Date] Tuesday, October 1, to Monday, March 31, 2025

Butaman and anman steamed buns, ¥600 each

*These products are frozen.

Terroir Dinner

This special prix fixe meal features an abundance of ingredients from the mountains and oceans of Hyogo Prefecture, including appetizers, shark fin soup, and Sichuan-style Akashi sea bream topped with Awaji Island-grown onions. The meal includes Kobe pork sticky rice dumplings made with rice from Ishikawa Prefecture, expressing the hotel's wishes for a speedy recovery from the recent earthquake.

[Date] Sunday, September 1, to Thursday, October 31

[Hour] 5:30 pm to 9:30 pm [Price] Adults, ¥19,900 (7 dishes)



Hotel Okura
K O B E



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*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.



The Essence of Okura French Cuisine Tradition and Legacy

Hotel Okura Kobe is running numerous events to mark the 35th anniversary of its opening. One of those events that has received a particularly warm reception is a four-part series of meals entitled “An Evening of French Cuisine at the Okura: A Story of Gourmet Dishes Woven by the Hotel’s Chefs.” Every chef is preparing a special prix fixe meal with a different approach, based on the theme of the “traditions of Okura French cuisine.” The first is being overseen by executive chef Shinji Tsukamoto on the anniversary of the hotel’s opening in June. The second and third meals will be prepared by chefs Fumihiro Murakami and Hiroaki Masuda, while five up-and-coming chefs who will help shape the future of cuisine have embraced the challenge of preparing the fourth meal.

Executive Chef Tsukamoto has described the event as “an exceptional opportunity to communicate the skill and dedication behind Okura French cuisine to the next generation.” “For me,” he said, “Okura French is all about authentic, classic French cuisine. It’s a standard that was created by Masakichi Ono, who laid the foundations of French cuisine in Japan while serving as the executive chef following the opening of Hotel Okura (now Okura Tokyo) and who even now is known affectionately as “Monsieur Ono” The recipes that lie at the heart of that cuisine, for example for consomme and fond de veau, have been passed down over the generations, and it’s thanks to this sure foundation that today’s innovations bear fruit.”



Communicating a unique heritage to the next generation Skill and dedication worth passing on to the future

Recently, we have young employees who have learned about “Monsieur Ono” after coming to work at the hotel. Others pursue self-study by gleaning the teaching of our predecessors through books, for example, by collecting recipe books and conducting research, and inheriting this dedication to learning about cuisine is symbolic of the Okura spirit. Beyond cuisine, that kind of unique Okura style and traditions associated with the gorgeous, appealing approach to hospitality embraced by the hotel’s service staff are also important.

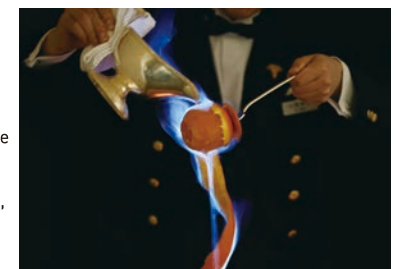
Our legacy, passed down and carried on in this manner, can be seen in every nook and cranny of Okura Kobe. For example, consider the beef stroganoff served at Cafe Restaurant Camellia. Made with a basic, old-fashioned recipe, it’s the sort of dish that doesn’t allow the chef to get away with much, and it features a richness and complexity accomplished by carefully drawing out the umami flavor of the ingredients. We invite you to sample delicious flavor through which runs the DNA of Okura French cuisine.

*For more information, including an event schedule, please see page 6 in this magazine or the hotel’s website.

*Please note that some events are no longer accepting reservations because they have reached capacity.



Works like those in the personal library of Okura Kobe’s first executive chef, Michihiko Mori; recipe books by “Monsieur Ono” and other writings left by those who came before us are bibles from which we have much to learn.



“Cart service,” a practice in which the hotel’s service staff prepare cuisine as guests watch, is another essential aspect of gorgeous Okura French.



SEASON HIGHLIGHT



Helping Children in Tanzania Lead Independent Lives Apple Fair

Making a contribution to society with delicious flavor
in the form of Nagano's natural bounty

The Smile Project is a part of Hotel Okura Kobe's community service program. The Apple Fair, which was launched the year before last, is an international charity event hosted along with Fidea Kobayashi to support children in her native country of Tanzania while growing apples in the town of Iizuna in Nagano Prefecture. Our chefs prepare a variety of dishes using apples grown in Nagano's lush environment with techniques reminiscent of natural cultivation. Ten percent of the price (excluding tax; for lunch prix fixe meals and afternoon tea sets, ¥100) is donated to the non-profit organization Mwangaza Foundation in support of Fidea's activities.

Enjoy the delicious, hotel-quality flavor that highlights the distinctive rusticity of these apples. We wholeheartedly invite you to help giving something back to the community by eating delicious food.

— DATA

[Date] Tuesday, October 1, to Saturday, November 30

[About the Apple Fair](#)
Please click here for details like participating stores, menu items, an overview of the charity, and reports of past activities.



Main bar Emerald

Emerald offers cocktails made with apple ice cubes. An alcohol-free version is also be available.



Sazanka (Teppanyaki)

Introducing an apple dessert for the recommended lunch menu. Starting in October, we'll be serving apple creme brulee.



Cafe Restaurant Camellia Takeout Booth

Camellia will be serving six sweet dessert items made with apples, including ever-popular apple pie and a new paikorune dish (a cream puff-like item).



A Apple parfait, ¥2,800
Cafe Restaurant Camellia
(All day dining)

This treat brings together a variety of delicious flavors, including apple sorbet, compote, and jelly.

B Premium afternoon tea set, ¥4,500

Look for the apples in the chilled potato soup and sandwich! Our chefs have concocted menu items that use apples in not only sweets, but in savory dishes that aren't sweet, too.
*Reservations required no later than 5:00 pm the previous day.



[1st floor] Yamazato (Japanese fine dining)

Matsutake Mushroom Set

Matsutake mushroom lovers won't be able to get enough of this steamed dish, which is served in a teapot-like container. Its stock is suffused with the savory flavor of the mushrooms. My grandmother was impressed by its delicious flavor when I invited her to join me, and I always look forward to her coming to reward herself with a Matsutake Mushroom Set come fall.



Yusuke Shibutani
Toh-ka-lin (Chinese fine dining)
Assistant Manager

Recommendation

SEASONAL NEWS

35th anniversary celebration
EVENT An Evening of French Cuisine at the Okura
A Gourmet Story Woven by the Hotel's Chefs

Additional sessions
Reservations required



Passing down a timeless dedication to gourmet cuisine

A total of four events will invite guests to experience the essence of Okura French cuisine. New sessions of this popular activity are being added. We're pleased to be able to offer a special course on a different theme for each session.

[Additional time and date] Third session is on Sunday, December 8, and fourth session is on Sunday, March 23, 2025
Reception: From 5:30 pm / Dinner: 6:00 pm to 8:30 pm

[Venue] Sky Cabin, 35th floor

[Price] Adults, ¥23,000 *Optional wine pairings, ¥12,000

For Event reservations Phone:078-333-3801 (10:00 am to 6:00 pm)

35th anniversary celebration
EVENT Chapel Concert: Moments Musicaux
Enjoying Twilight in Kobe with String Music and Mezzo-soprano Vocals

Accepting Reservations
Reservations required



Enjoy the exquisite harmony of music, fireworks, and fine dining

The chapel will host a special concert by the Chamber Players of the Reiz Chamber Orchestra, which continues to deliver dynamic performances around the Kansai region, and mezzo-soprano Yurika. Enjoy a beautiful Kobe sunset as the sun sinks into the ocean, fireworks (Minato Hanabi-2024-), and dinner.

[Date] Friday, October 25
Reception: From 5:00 pm / Dinner: 5:30 pm to 7:15 pm
Fireworks: From 6:30 pm (about 15 min.) / Concert: 7:30 pm to 8:30 pm

[Venue] Chapel Rivage, 3rd floor, and Buffet Restaurant Ariake (designated seating only)

[Price] One Harmony members: ¥11,000 per person; other, ¥12,000

[Performers] Reiz Chamber Orchestra Chamber Players, Yurika (mezzo-soprano)

*Price includes concert, meal, tax, and service charge.

*Fireworks will be held rain or shine but canceled in the case of storm.

For Event reservations Phone:078-333-3801 (10:00 am to 6:00 pm)

Hotel Okura Kobe and me

This month's fan representative **Satoshi Matsubara** Director, Matsubara Eye Clinic

For a local like me, Kobe is naturally a great place.

My fondest memory is having had my wedding at the Okura, which I've long considered the ideal venue for a hotel wedding. These days, I love chatting after meetings at the hotel's main bar with older colleagues about topics like work, life, and our plans for the future. Ophthalmologists, who perform delicate, exacting work in dimly lit places as a result of their line of work, love the mental and physical refreshment they gain from relaxing in the hotel's garden.



Favorite!

I enjoy a vodka martini at Main Bar Emerald, which shakes rather than stirs the drink in homage to James Bond, who provided a sort of textbook on male aesthetics.

One room for one lucky party every day
STAY Accommodations plan that invites you to enjoy Halloween



An extraordinary experience on the hotel's 28th floor

We've put together a deluxe, Halloween-inspired room with pumpkin figures and other decorations, which we're making available to just one party per day. Put yourself in a holiday mood in a room that invites you to relax against the backdrop of Kobe's nightscape.

[Date] Tuesday, September 3, to Thursday, October 31
[Price] From ¥16,600 per guest for two guests sharing a twin room
*Includes original hotel cookies and breakfast.

For Reservations Phone: 078-333-3555 (10:00 am to 5:00 pm)

Bargain-priced stay when you spend two or more nights at the hotel
STAY Discount for multi-night stays in a comfort suite (residence style)



Enjoy the best hotel stay in a 100-square-meter room

The room is fully equipped with a kitchen, refrigerator, washing machine, and other appliances, and a variety of guest services are available. Designed around the theme of "residence-style accommodations," this special room is the only one of its kind at Hotel Okura Kobe. Experience the elegant hotel lifestyle at a bargain price when you spend two or more nights in a row.

[Date] Year-round
[Price] Comfort Suite (residence style)
From ¥190,400 for two guests staying two nights (in a single room)
*Includes breakfast.

For Reservations Phone: 078-333-3555 (10:00 am to 5:00 pm)