

ANA InterContinental Tokyo Debuts “Discover Washoku – An Umami Journey” Kaiseki Experience

Tokyo, 19 June 2026 – ANA InterContinental Tokyo announces the launch of “**Discover Washoku – An Umami Journey**,” a new experiential dinner course inviting guests to discover the depth of Japanese gastronomy, from 1 July 2026 through 31 October 2026. The experience will be offered at UNKAI Japanese Restaurant, one of the hotel's signature restaurants, which has introduced authentic Japanese cuisine to international travellers for nearly four decades.

As part of InterContinental's "Insider Expertise" brand philosophy, which encourages hotel colleagues to share local knowledge and cultural insight, the experience goes beyond dining to reveal the essence of Japanese cuisine through guided tastings and a greater understanding of Japanese culinary culture. Designed for international guests seeking a deeper connection with Japanese culture, it offers not only the opportunity to enjoy washoku, but also to discover the traditions, craftsmanship and philosophy behind it.

As international arrivals to Japan continue to grow, interest in authentic Japanese culinary experiences has never been stronger. Yet many visitors remain unfamiliar with the concepts that define washoku, from dashi and umami to the importance of seasonality and the art of kaiseki, Japan's traditional seasonal multi-course cuisine. To help bridge this gap, UNKAI Japanese Restaurant has created a new dining experience designed to help international guests better understand and appreciate the foundations of Japanese cuisine.

The experience begins with a guided tasting of three varieties of dashi (Japanese broth), revealing how delicate clarity, aroma and layered umami form the foundation of Japanese cuisine. Recognised as the fifth basic taste alongside sweetness, saltiness, sourness and bitterness, umami allows dishes to deliver remarkable depth of flavour while remaining delicate and balanced.

As the kaiseki course unfolds, guests are introduced to seasonal ingredients drawn from Japan's rich natural environment, each selected at its peak and prepared using culinary techniques refined over generations. The experience also highlights the visual elegance of Japanese cuisine through colour, presentation and thoughtfully selected tableware, reflecting the deep respect for nature and seasonality at the heart of washoku. A curated pairing of three Japanese teas — cold-brewed green tea, hojicha, and wakocha (Japanese black tea) — enhances the flavours of each course. As a playful finale, guests are invited to craft their own monaka dessert, selecting from an assortment of fillings such as red bean paste, mochi and seasonal fruits, to sandwich between delicate monaka wafers.

“Japanese cuisine is admired around the world for its beauty and delicacy, yet the philosophy behind it is not always easy to convey,” said Takeshi Yoshiyasu, Executive Chef of UNKAI Japanese Restaurant. “Through this experience, we hope guests can discover the essence of washoku — from the depth of dashi and umami to the seasonality and aesthetics that shape each dish — while simply enjoying the experience.”



Experiential dinner course “Discover Washoku – An Umami Journey”

Location: UNKAI Japanese Restaurant

Period: 1 July – 31 October 2026 *Closed on Sundays and Mondays

Hour: 5:00 p.m. - 7:30 p.m. (Last Order)

Price: Staying Guest JPY 22,000 per person / Non-Staying Guest JPY 24,000 per person

*Inclusive of tax and service charge

Experience includes:

- Tasting of three varieties of dashi
- Seasonal Kaiseki Course “Kei”
Six-course meal featuring an appetizer, soup, sashimi, grilled dish, simmered dish and rice
- Curated pairing of Japanese tea (cold-brewed green tea, hojicha, wakocha)
- “Monaka” dessert-making experience

Reservations: <https://anaintercontinental-tokyo.jp/en/offer/unkai-discover-washoku/>
or Restaurant Reservation +81-3-3505-1111

Remarks: - Reservation required at least one day in advance
- Not suitable for vegetarian, vegan or gluten-free diets

About “Insider Expertise”: <https://anaintercontinental-tokyo.jp/en/insider-expertise/>

About UNKAI Japanese Restaurant

UNKAI Japanese Restaurant offers an authentic taste of traditional Japanese cuisine and regional specialties, crafted with carefully selected seasonal ingredients. Overlooking a beautifully landscaped Japanese garden, the restaurant provides a serene and memorable setting. Guests can enjoy multi-course kaiseki meals, served in private tatami rooms by staff dressed in elegant kimono, creating a truly immersive and culturally rich dining experience.



About ANA InterContinental Tokyo

ANA InterContinental Tokyo redefines luxury with its extensive 2024 renovation, unveiling 801 newly redesigned guest rooms that blend Japanese-inspired origami aesthetics with contemporary design.

With 13 restaurants and bars and 22 event spaces, the hotel’s dining and social experiences have been elevated to new heights, enhancing Tokyo’s dynamic culinary scene. Highlights include Cascade Cafe, MIXX Bar & Lounge, and the Atrium Lounge, now home to the newly introduced Genever Lobby Bar.

Guests can also enjoy the city’s largest Club InterContinental, spanning the 35th and newly added 36th floor. Conveniently located near vibrant districts such as Ginza and Roppongi, ANA InterContinental Tokyo seamlessly combines elegance, convenience, and authentic Japanese hospitality.

For more information, please visit <https://anaintercontinental-tokyo.jp/en/> and connect with us on [Instagram](#).

About InterContinental Hotels & Resorts

InterContinental Hotels & Resorts is the world’s first and largest luxury hotel brand, with over 225 hotels across 68 countries, representing more than 73,500 bedrooms worldwide. Founded in 1946 by Pan American Airways’ founder, Juan Trippe, InterContinental is guided by the belief in the power of travel to expand the mind and connect cultures. Opening doors to a ‘world of fascination’, InterContinental is reimagining the luxury travel experience with the modern luxury traveller at its heart. Striking a harmonious balance between freedom and familiarity, the brand is dedicated to fulfilling guests’ desire for knowledge and culturally rich experiences, building on its legacy as a beacon of approachable luxury travel.

For more information and to book, visit intercontinental.com, and connect with us on [Facebook](#) and [Instagram](#).

Media Contact

For further information, please contact:

Masako Shibata (Ms), Director of Marketing & Communications: masako.shibata@ihg.com

Sayaka Yamashita (Ms), Public Relations Manager: sayaka.yamashita@ihg.com