

Press Release

October 21, 2024

HOTEL THE MITSUI KYOTO, a Luxury Collection Hotel & Spa, Offers a Fragrance-Themed Holiday Escape

Kyoto, Japan – [HOTEL THE MITSUI KYOTO, a Luxury Collection Hotel & Spa](#), invites guests to breathe in new festive hotel experiences, each inspired by the theme of “kaori” (fragrance) and curated by renowned aroma designer Tomoko Saito for the holiday season.



Blending natural elements like red pine, fir and traditional Kyoto ingredients, a signature scent designed exclusively for HOTEL THE MITSUI KYOTO transforms the property into a serene retreat, evoking the soothing essence of forest-bathing to enhance the holiday spirit.

New seasonal offerings at HOTEL THE MITSUI KYOTO include:

Aromatic Glow Therapy at Thermal Spring SPA

From December 1 to January 14, HOTEL THE MITSUI KYOTO presents a special collection of spa treatments crafted by Tomoko Saito’s TOMOKO SAITO AROMATIQUE STUDIO, including enchanting aromas to revitalize both body and mind. *Prices start at ¥38,000 for a 110-minute body treatment and ¥48,000 for a 140-minute body and facial treatment combination.* Options include:

- Relax – A calming blend of yuzu, kuromoji and hinoki
- Refresh – An invigorating mix of orange, lemon and Naoshichi citrus
- Energize – A revitalizing combination of spike lavender, gettou and ho wood



Winter Aroma Elegance Afternoon Tea

Available at THE GARDEN BAR, this afternoon tea invites guests on a sensory journey pairing sweet and savory delights, like the Kyoto Strawberry Tart, Roasted Duck Breast with Grilled Apple and dishes crafted from fragrant Japanese ingredients such as citrus, herbs and spices. Guests can elevate their experience with crafted mocktails featuring holiday favorites like rosemary and cinnamon. *¥7,100; from Dec. 21-25, ¥8,500 and includes a slice of Christmas cake.*

Holiday Dining

At FORNI and TOKI restaurants, guests enjoy festive holiday dining Dec. 20-25. FORNI presents a special course featuring dishes such as lobster and caviar salad with green apple and ginger sauce, along with saffron risotto with venison. Meanwhile, TOKI combines Japanese ingredients with French techniques, serving scallops topped with caviar and wagyu beef accompanied by black truffle.

- FORNI – Lunch ¥11,000 | Dinner ¥18,000
- TOKI – Dinner ¥32,000

HOTEL THE MITSUI

K Y O T O

Christmas Cakes

Executive Pastry Chef Yuki Itagaki meticulously curates traditional and modern Christmas cakes and treats in limited quantity each year to celebrate at home on Christmas Eve, or to gift to friends and family, per Japanese tradition. Available for pre-order online or by phone, this year's selection includes:

- **Kyoto Tamba Chestnut Bûche de Noël** (¥7,000) – A classic Christmas cake reimaged as a festive log.
- **Christmas Petits Fours** (¥7,000) – Bite-sized delicacies in holiday themes, snowman macarons and reindeer-designed chocolate tarts.
- **Kyoto Strawberry Shortcake** (¥5,500) – A vibrant Santa-colored shortcake made with an abundance of Kyoto strawberries.
- **Chestnut-Flavored Stollen** (¥4,000) – Traditional German Christmas bread made with Japanese chestnuts kneaded in place of marzipan, and a refreshing yuzu accent perfect for teatime.



Ideal for a winter getaway, HOTEL THE MITSUI KYOTO features a fireplace lounge and naturally heated onsens, while the courtyard garden glows with lanterns and seasonal blooms, such as Japanese camellias, fragrant daphne and holly. At the heart of the celebration, a Christmas tree infused with the hotel's signature fragrance – available for purchase at THE STOP – fills the space with a warm, inviting ambiance.

Winter rates start at ¥ 203,550JPY for a standard room and ¥ 274,390JPY for a deluxe suite. Festive programming and experiences are subject to available. To book a stay or make a reservation, visit www.hotelthemitsui.com or call +75 468 3100.

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ABOUT HOTEL THE MITSUI KYOTO, a Luxury Collection Hotel & Spa:

HOTEL THE MITSUI KYOTO is the first of the HOTEL THE MITSUI brand of iconic, ultra-luxury properties, designed to reflect the harmony between the four seasons and five senses. Located in the heart of Kyoto adjacent to the legendary Nijo Castle, a UNESCO World Heritage Site, the 160-room hotel features three restaurants, including the innovative TOKI; THERMAL SPRING SPA and private onsens sourced from an on-site natural spring; a modern tea ceremony alcove and private function space; and a seasonally inspired courtyard garden. Built on a 250-year-old historic site that was once the home of the executive branch of the Mitsui Family, HOTEL THE MITSUI KYOTO presents an ambiance of refined sophistication and serves as a cultural gateway to discover Kyoto. The first Japanese hotel to receive a Five Star rating in the first year of operation (2021) and maintain it for three consecutive years, HOTEL THE MITSUI KYOTO is also recognized on Condé Nast Traveler's 2024 Gold List and recently earned the Three Key hotel distinction by Michelin.