

# SORANO HOTEL



## Press

September 30, 2025

### **【SORANO HOTEL】 An autumn teatime menu「Fall Foliage Tea Ceremony ~ Japanese-style Afternoon Tea ~」offer from October 1<sup>st</sup>.**

**Join us at the SORANO HOTEL in this season of the bursting flavors of autumn.**

The SORANO HOTEL, operated by Tachihi Hospitality Management Co., Ltd. (Head Office: Tachikawa City, Tokyo; President and CEO: Masamichi Murayama), is set to offer an autumn teatime menu – Fall Foliage Tea Ceremony ~ Japanese-style Afternoon Tea ~ at the lobby floor's DAICHINO RESTAURANT from October 1 (Wednesday), 2025. As autumn descends on us, satisfy your senses with a blissful autumn flavor experience.



### **Fall Foliage Tea Ceremony ~ Japanese-style Afternoon Tea ~**

On offer are flavorful scones with kneaded in sake lees from our original Tachihi No Sora Japanese sake and sweet potato Basque cheesecake highlighting the natural sweetness and texture of sweet potatoes. Our petite grape parfait features Tachihi Weizen craft beer popular for its fruity, mellow flavor. Change up some flavors by adding dried persimmon and sweet potato butter and rose salt to your scone. Also savor Goto Wagyu roast beef, colorful Daichino Salad, grilled rice ball flavored with hotel-made miso, and homemade pickled vegetables. Delight in Sorano Hotel sweets and savories that are gentle on your body and soul.

SORANO HOTEL

〒190-0014 東京都立川市緑町3-1 W1

W1, 3-1 Midori-cho, Tachikawa, Tokyo 190-0014 Japan

Tel: +81(0)42-540-7777 Fax: +81(0)42-540-7851 Mail: [info@soranohotel.com](mailto:info@soranohotel.com)

<https://soranohotel.com>



Also available are three botanical teas with unique aromas and colors.

Cinnamon and Lemongrass: A golden elixir of warming spices and refreshing aroma to gently envelop you from the chill of autumn and warm your heart

Butterfly Pea and Piparts: The mellow flavor of piparts, a type of pepper local to Okinawa's Yaeyama Islands, is accompanied by a lingering citrus aftertaste. The vibrant purple hue evokes a mystical autumn evening.

Shell Ginger and Apricot Blossom: Shell ginger, a member of the ginger family, is topped with apricot blossom and okra, and garnished with gentle Ryukyu mugwort for depth. The mellow flavor is soothing for your body and soul.



\*Ingredient production areas and menu contents may change depending on the purchase situation on the day.

Dates & Times :	October 1 (Wed) ~ November 30 (Sun) ,2025 13 : 00~16 : 00 (15 : 00 L.O) *You will have 60 minutes to dine after you are seated.
Venue :	DAICHINO RESTAURANT (2nd floor)
Price :	6,480 yen (tax inclusive)
Reservation :	DAICHINO RESTAURANT TEL : 050-3196-9027 (9 : 00~17 : 00) E-mail : r_restaurant@soranohotel.com

Please direct inquiries about this press release to: M.Katabira or M. Suda of Marketing;  
TEL: +81(0)42-540-7757 Email: communications@soranohotel.com