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« The Okura Tokyo »

Epicurean Feasts – Shanghainese Cuisine Fair

Presented by Four Leading Chinese Chefs from Fairmont Peace Hotel, Park Hotel Shanghai,
J Hotel Shanghai Tower, and The Okura Tokyo

TOKYO, Japan — (October 30, 2025) — The Okura Tokyo is delighted to announce the culinary event ‘Epicurean Feasts—Shanghainese Cuisine Fair’ hosted by Toh-Ka-Lin, the Chinese restaurant operated by the hotel and located in its Prestige Tower. Head chefs from three historic hotels in Shanghai—the Fairmont Peace Hotel, Park Hotel Shanghai, and J Hotel Shanghai Tower—will join their Toh-Ka-Lin counterpart to present a special collaborative menu served from November 18 to 30, 2025.



From left: executive chef Dong Jiajun, Yunlou, Park Hotel Shanghai | executive Chinese chef Ma Haocheng, Fairmont Peace Hotel | head chef Cai Pengfei, Heavenly Jin, J Hotel Shanghai Tower | executive chef Chin Ryusei, Toh-Ka-Lin, The Okura Tokyo

This special gastronomic feast was created by inviting chefs from three hotels that represent Jinjiang International Holdings Co., Ltd., China’s largest hotel group with a diverse portfolio of brands under its belt. Jinjiang International also owns Okura Garden Hotel Shanghai, a member of the Okura Hotels & Resorts Group.

Traveling to Tokyo for the event are **Ma Haocheng**, executive Chinese chef at the group’s iconic Fairmont Peace Hotel; **Dong Jiajun**, executive chef of the Yunlou Chinese restaurant at the historic four-star Park Hotel Shanghai; and **Cai Pengfei**, head chef of Heavenly Jin at J Hotel Shanghai Tower, the group’s innovative flagship hotel that opened in 2021. **Chin Ryusei**, executive chef of Toh-Ka-Lin at The Okura Tokyo, completes the foursome. Their limited-time menu presents an ideal opportunity to experience the rich culinary culture of East Asia in this tribute to two global gastronomic cities, Shanghai and Tokyo.

Shanghainese Cuisine Fair

Date: November 18–30, 2025

Venue: Toh-Ka-Lin (Prestige Tower 6F)

Hours: Lunch 11:30 a.m. to 2:30 p.m. | Dinner 5:30 p.m. to 9:00 p.m. (All prices include consumption tax and a service charge.)

Lunch Course ¥10,000

Assorted Cold Appetizer

Hot and Sour Soup with Sea Bass

Wagyu Shabu-shabu with Chinese Pepper

Mixed Noodles with Truffle

Tapioca with Citrus Fruit in Mango Tasted Coconut Milk



Dinner Course ¥18,000

Assorted Cold Appetizer

Chinese Soup with Shark Fin and Tofu

Prawn with Chili Sauce

Wagyu Shabu-shabu with Chinese Pepper

Steamed Fish with Soy Sauce

Braised Vegetables with Salted Egg and Preserved Egg

Jasmine Rice Ball with Vegetable Soup

Tapioca with Citrus Fruit in Mango Tasted Coconut Milk



Dinner Course ¥25,000

Assorted Cold Appetizer

Hot and Sour Soup with Sea Bass

Shanghai Crab Gratin

Wagyu Shabu-shabu with Chinese Pepper

Chinese-style Teriyaki Cod

Braised Vegetables with Salted Egg and Preserved Egg

Mixed Noodles with Truffle

Warm Rice Malt Dumplings



About Fairmont Peace Hotel

Founded in 1929, the historic Fairmont Peace Hotel and its exquisite Art Deco design perfectly embody Shanghai's golden era. Located in the heart of the Bund—indeed the very heart of Shanghai—overlooking the Huangpu River and the International Settlement, it stands adjacent to the vibrant pedestrian area of Nanjing Road and faces the dazzling nightscape of the Lujiazui financial district across the river. Its iconic silhouette has endured as one of the city's major landmarks for generations. Fairmont Peace Hotel offers spaces that balance historical legacy with modern, refined hospitality. All guests can experience total fulfillment in mind and body, immersed in an inimitable setting where Eastern and Western cultures converge.



Ma Haocheng, Executive Chinese Chef

A true native of the city, Ma has devoted himself to his passion for local Shanghaiese cuisine for over 25 years. After honing his skills at Han Palace, Shanghai's leading Cantonese restaurant, he deepened his expertise at the prestigious Culinary Institute of America (CIA) in San Francisco, USA. Ma's cooking draws on his wealth of experience, combining the best of Shanghaiese and Cantonese cuisine and incorporating modern scientific techniques to create innovative Chinese dishes that express influences from Eastern and Western concepts. His creations draw out the character of local ingredients to create light, healthy, and refined flavors, truly an embodiment of modern Shanghaiese cuisine.

"Integrating today's refined philosophies of health and well-being while remaining faithful to the essence of traditional cooking—this is precisely how Chinese cuisine can resonate with the sensibilities of modern diners," says chef Ma. Each of his dishes beautifully balance tradition and innovation, keeping Shanghai's culinary culture vibrant and alive. Among his many accolades are the Shanghai May Day Labor Award and the Outstanding Contribution Award at the second China International Import Expo (CIIE), both awarded in 2019; in 2023 he was honored by the Forbes China Top 30 Outstanding Chefs Selection Committee with the Cultural Heritage Award. In 2025, he was awarded the title of Shanghai Model Worker.



About Park Hotel Shanghai

Established in 1934, this classic four-star hotel has a long, storied history under Jinjiang International Holdings. It is highly regarded as a historic building, and was designated a National Priority Protected Site in 2006. The tip of the flagpole atop the Park Hotel is a major landmark for the city, having been designated as the 'Zero Coordinate Point of Shanghai' for the city's surface coordinate system in 1950. With its location adjacent to People's Park and Nanjing Road, and just three kilometers from the Bund and Xintiandi, the hotel is ideally situated at the very heart of Shanghai. The hotel offers 261 guest rooms and fully-equipped banquet and conference facilities that accommodate a diverse range of gatherings from business events and meetings to banquets and dinners.



Dong Jiajun, Executive Chef at Yunlou

Dong began his culinary career in 2003, studying Cantonese cooking techniques under a Hong Kong-born executive chef. He subsequently honed his Chinese cuisine skills at the Shanghai International Hotel. In 2017, he was seconded to the Beijing Office of the Shanghai Municipal People's Government on a recommendation from Jinjiang International Holdings, where he received high praise from national leaders. His prowess is highly regarded within the Chinese culinary world, as evidenced by multiple top placements in the Jinjiang Cup competitions organized by Jinjiang International. Dong presently serves as executive chef at Yunlou in the Park Hotel Shanghai, where he presents new interpretations of Shanghaiese cuisine through a fusion of tradition and innovation.



About J Hotel Shanghai Tower

Opened in 2021, this urban luxury hotel occupies floors 84 to 105 and the top floor (120) of Shanghai Tower, China's tallest skyscraper standing 610 meters above ground. Renowned as the world's highest hotel, it truly embodies luxury at the highest level. The hotel's captivating interior design melds magnificent views with artistry. The building's spiral structure ensures that each of the 131 guest rooms and 34 suites commands a unique view of the surrounding cityscape. Facilities include the Reiki Spa, the city's highest swimming pool (plus viewing deck), and seven restaurants and bars, including Heavenly Jin, one of the world's highest restaurants.



Cai Pengfei, Head Chef at Heavenly Jin

Having honed his craft for more than two decades at renowned establishments specializing in Shanghaiese and Huaiyang cuisine, Cai has cultivated a profound culinary philosophy and possesses deep insight into gastronomy. In 2020, he assumed the role of head chef at Heavenly Jin. He cherishes seasonal eating, refreshing his menus with each passing season. He excels at maximizing the flavors of fresh ingredients through masterful knife work and precise heat control, both of which are hallmarks of Huaiyang cuisine. His numerous accolades include the title of National Senior Technician awarded in 2021, and the Chef of the Year Award conferred at the 2023 Olive China Restaurant Awards.



Chin Ryusei, Executive Chef at Toh-Ka-Lin, The Okura Tokyo

Toh-Ka-Lin head chef Chin Ryusei joined Taisei Kanko Co., Ltd. (now Hotel Okura Co., Ltd.) in 1983. He assumed his current position in 2011 after serving as head chef at Toh-Ka-Lin, Guam Hotel Okura, and as executive chef of Chiba Hotel Okura. In 2014 he received a Commendation for Distinguished Service in the Culinary Field from the Minister of Health, Labour and Welfare and in 2017 the Tokyo Meister Award by the governor's office. In 2021 he was presented with the Contemporary Master Craftsman award by the Minister of Health, Labour, and Welfare. In recognition of his longstanding contributions to the Chinese culinary world, chef Chin was honored with the Autumn Medal of Honor with Yellow Ribbon in 2023.



About The Okura Tokyo:

The Okura Tokyo opened its doors in 2019 as a fresh iteration of the former Hotel Okura Tokyo, meeting the contemporary needs of Japan's capital city with two complementary brands: The Okura Heritage Wing (140 rooms) and the Okura Prestige Tower (368 rooms). The former, a 17-story structure, recalls many of the most beloved spaces of its predecessor, continuing the Okura tradition of providing serene Japanese beauty and elegance in a world-class setting. The latter, rising to 41 stories, offers wonderful vistas of the city from its guest rooms, which begin on the 28th floor. There are 508 guest rooms, five restaurants, two bars, and 19 banquet and meeting venues, among them the 2,000-square-meter Heian Room.

The Okura Tokyo is the first member of hotel of THE LEADING HOTELS OF THE WORLD® in Japan, and a member of Virtuoso®.

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