



## PATINA OSAKA PRESENTS A FRESH PERSPECTIVE ON CULINARY EXCELLENCE

Celebrating Japan's Seasonal Produce and Conscious Dining

*Osaka, Japan, 21 April 2025* — As the highly anticipated first property in Japan by the world-renowned Capella Hotel Group, **Patina Osaka** will officially open its doors on 1 May 2025. From 21 April, online reservations will open for its distinctive restaurants and rooftop lounge & bar, each offering innovative dining concepts and fresh, inspiring perspectives. Paying heartfelt tribute to the rich culinary heritage of this land, every venue embraces the finest seasonal ingredients from local producers, crafting dishes that celebrate the beauty of each season. Set against the breathtaking panorama of Osaka Castle Park, Patina Osaka invites guests to embark on a memorable journey of discovery, where extraordinary flavours and timeless moments await.



### Signature Restaurant "P72": A Conscious Dining Experience Inspired by Japan's Ancient Calendar

Welcoming guests at the entrance of Patina Osaka is its signature restaurant, **P72**, where a striking 52-meter-long art installation, evoking the image of floating tree roots, creates a dramatic first impression. Centered around the ancient Japanese calendar of **Shichijūni-kō**—which divides the year into 72 micro-seasons—P72 offers a refined dining experience that gently follows nature's rhythm, celebrating the subtle transitions of the seasons.

Partnering with local farmers and producers, the restaurant curates menus based on freshly harvested, seasonal organic ingredients, with approximately **70% plant-based dishes** crafted to nourish both body and soul. Inside, natural light filters through a warm, serene interior, adorned with hydroponically grown fresh herbs, while outside,

a lush terrace and herb garden invite guests to dine in harmony with nature. Edible flowers and herbs, kissed by the sun, grace each plate with color and seasonal fragrance. The terrace also welcomes guests with their canine companions for relaxed, alfresco moments.



The afternoon tea experience at **P72** is equally distinctive. Presented on leaf-shaped plates arranged upon an elegantly organic tree-shaped stand, it beautifully reflects the restaurant's philosophy of honoring nature's bounty. Weather permitting, guests can also savor this exquisite tea service on the verdant terrace.

Launching in May, the **Herb & Flower Afternoon Tea** will showcase sweets infused with citrus, matcha, soy milk cream, and seasonal Japanese ingredients like yuzu and shiso, alongside savory bites made with fresh garden vegetables and house-cured charcuterie, adorned with bouquets of herbs picked fresh from P72's garden.

Patina Osaka's core values of sustainability and well-being are thoughtfully woven into every aspect of P72's pastry offerings as well. Highlights include an upcycled citrus tart, made using orange peels repurposed from house-made juices, and a soy milk custard cream puff, combining indulgence with mindful dining. We warmly invite you to experience these beautifully crafted dishes and sweet moments with us at P72 — where each visit celebrates the seasons, nature, and a new story waiting to be told.

### Signature Restaurant "P72"

Location: 1st Floor, Patina Osaka

Opening Hours: 10:00 AM – 6:00 PM

Price: Afternoon Tea –8,000 JPY, Lunch course from 5,500 JPY, etc



Upcycled Citrus Tart & Berry Tart



Soy milk custard cream puff





### Teppanyaki “BARIN”: An Homage to Timeless Beauty and the Theatre of the Seasons

Perched on the 19th floor, **Teppanyaki BARIN** offers a breathtaking panorama of Osaka’s skyline — a spectacle as captivating as the cuisine itself. Named after the *ayame* flower, a symbol of elegance and strength in Japanese culture, the restaurant draws inspiration from the legendary warlord Toyotomi Hideyoshi, who adorned his helmet with 29 *ayame* leaves. Echoing his opulent golden tearoom within Osaka Castle, the restaurant’s interior features an expansive wall of gold leaf art, unfolding like a scroll to narrate the city’s rich history from the ancient Naniwa Palace to the present day.



At **BARIN** meticulously selected ingredients — from premium Kuroge Wagyu beef and fresh abalone to seasonal vegetables and artisanal condiments — are personally sourced by the chefs. Local specialties such as *Baba nasu* eggplant, *Osaka shirona* greens, *Awaji* onions, and Nara’s *moromi* soy sauce are woven into menus that capture the essence of the region.

Witness the artistry of master chefs, modern-day samurai, as they orchestrate a culinary performance upon the teppan, transforming each dish into a seasonal celebration of flavor and craft.

#### **Teppanyaki BARIN**

Location: 19th Floor, Patina Osaka

Opening Hours:

Lunch: 11:30 AM – 3:00 PM (LO 2:00 PM) \*Weekends & Holidays only

Dinner: 5:30 PM – 9:00 PM (LO 8:00 PM)

Closed on Mondays and Tuesdays

Price: Lunch from 13,000 JPY / Dinner from 25,500 JPY



### **IÑAKI: A Culinary Journey Through the Flavors of Basque Country**

Nestled on the 19th floor, IÑAKI invites guests to discover the essence of Spain's Basque region — one of the world's most celebrated culinary destinations. Guided by a philosophy that embraces simplicity with depth, the restaurant showcases bold yet delicate flavors, crafted from the finest seasonal ingredients. Its name, meaning *like a flame*, reflects the heart of the kitchen: an open wood-fired oven, drawing out the rich flavors and aromas of carefully selected dishes like house-aged meats, rotisserie chicken, and premium cuts of Iberian pork.

The interiors, inspired by the lush greenery and flowers adorning balconies and streets of Basque towns, are blended seamlessly with artwork that celebrates the natural beauty surrounding Osaka Castle. In this warm, welcoming setting where tradition meets innovation, guests are invited to indulge all five senses.



#### **Basque Cuisine "IÑAKI"**

Location: 19th Floor, Patina Osaka

Opening Hours:

Lunch: 11:30 AM – 3:00 PM (LO 2:00 PM)

Dinner: 5:30 PM – 9:00 PM (LO 8:00 PM)

Price: Lunch from 7,000 JPY / Dinner from 12,000 JPY





### Nijiri: A Serene Escape Where Tea Transcends Time

“Nijiri” takes its name from *nijiriguchi*, the narrow, low entrance to a traditional Japanese teahouse conceived by Sen no Rikyū — a symbolic threshold that separates the everyday from the sacred world of tea.

Set against a sweeping panorama of Osaka Castle Park, this serene lounge offers an exquisite selection of organic Japanese teas, domestically sourced black teas, and an afternoon tea menu crafted with seasonal, locally inspired ingredients. An exclusive signature blend, created especially for Patina Osaka, infuses rare Japanese black and green teas with a delicate touch of yuzu, offering a cup that can only be savored here.

The lounge’s focal point — a gracefully spiraling staircase adorned with indigo-dyed washi paper — quietly reflects the rippling waterscapes of Osaka, paying homage to the city’s heritage as the ‘Water Metropolis.’



From May, our seasonal afternoon tea celebrates spring with citrus and fragrant honey. Enjoy five delicate sweets — from lemon cheesecake to honey nougat mousse — alongside five savoury bites with Basque flair from neighbouring IÑAKI, each lightly accented with honey.

Immerse yourself in a moment of stillness, where time-honored tea traditions meet contemporary elegance, and let the spirit of Japanese hospitality linger long after the last sip.

### Tea Lounge “Nijiri”

Location: 19th Floor, Patina Osaka

Opening Hours:

11:00 AM – 6:00 PM

Price: Seasonal Afternoon Tea 9,000 JPY per person



### **SONATA BAR & LOUNGE: A Captivating Panorama and Vintage Audio Elegance in Perfect Harmony**

Perched on the 20th floor, the highest point of Patina Osaka, **SONATA BAR & LOUNGE** invites guests into a one-of-a-kind setting where breathtaking views and refined design converge. Sweeping vistas of Osaka Castle Park and the historic Naniwa-no-Miya Palace site unfold before your eyes, offering a moment where the possibilities feel endless.

Inside, a sophisticated, intimate atmosphere awaits, while the open-air terrace frames Osaka Castle in all its grandeur. The lounge comes alive with the warmth of a meticulously curated vinyl collection and a professional DJ booth, where music is selected to match each passing moment.



A visual and acoustic masterpiece, the lounge's **Speaker Wall** showcases 60 vintage speakers — iconic names like Sansui, Pioneer, Luxman, Akai, and TEAC — assembled in homage to Japan's rich audio heritage. Weighing a collective 700 kilograms, these treasured relics envelop the space in a warm, analog glow, creating an auditory landscape as mesmerizing as the sunset-streaked skyline beyond.

SONATA BAR & LOUNGE is more than a destination — it's an experience that lingers in the heart, where every note and every view is a memory in the making.

### **SONATA BAR & LOUNGE**

Location: 20th Floor, Patina Osaka

Sunday to Thursday: 12:00 pm – 10:00 pm

Friday, Saturday & the day before public holidays: 12:00 pm – 11:00 pm

At Patina Osaka, every visit offers more than a meal — it reveals a new discovery, an experience that lingers in both heart and memory. Through extraordinary cuisine and spaces found nowhere else, guests are invited to embark on a journey where every dish tells a story, and every moment leaves an indelible impression.



To share these remarkable experiences with as many as possible, reservations for each of our restaurants officially open on April X. As the seasons gracefully shift, we invite you to weave your own story at Patina Osaka — one where beauty, flavor, and memory intertwine in unforgettable harmony.

**We invite you to book your experience through each restaurant's page on our official website.**

<https://patinahotels.com/osaka/dining>

Download high-res images [here](#).

## MEDIA CONTACTS

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## ABOUT PATINA OSAKA

Between the sacred grounds of Naniwanomiya-Ato and the storied Osaka Castle, Patina Osaka invites mindful explorers to experience transformative luxury reimagined through the lens of conscious living and creative expression. Our 21-storey sanctuary rises from Osaka's "City of Water" like a living testament to sustainable beauty. Here, naturally aged copper, thoughtfully sourced woods, and flowing water tell tales of time, honouring both Earth and artistry.

221 mindfully crafted rooms reflect *kisetsukan* – the Japanese art of seasonal awareness – with spaces that flow in harmony with nature's rhythm. Discover P72, which micro-seasonal cuisine tells stories of local artisans and the land's bounty, and The Listening Room, where sound pioneer Devon Turnbull (OJAS) transforms music into meditation through meticulously crafted equipment. Patina Osaka – a confluence of mindful luxury, artistic expression, and sustainable sophistication – designed for those who seek not just to stay, but to grow.

## ABOUT PATINA HOTELS & RESORTS

Patina Hotels & Resorts is the transformative luxury brand of Capella Hotel Group. Pioneering a fresh perspective in luxury hospitality, Patina is a destination within the destination, highlighting the energy and common passions that bring like-minded people together and foster meaningful connections with themselves and their surroundings. Patina embodies an evolving journey, transforming moments into lasting marks for the guests just like the Patina Effect. Following Patina Maldives, Fari Islands, and Patina Osaka, the brand continues its thoughtful expansion with Patina Tianjin and Patina Sanya, marking the brand's debut in mainland China, where creative perspectives open minds and leave *Infinite Imprints*.

For more information, visit [www.patinahotels.com](http://www.patinahotels.com)

Instagram [@patinahotels](#) | LinkedIn [@patinahotels](#)

## ABOUT CAPELLA HOTEL GROUP

Capella Hotel Group is a leading hospitality management company specialising in luxury hotels, resorts, and serviced residences. Based in Singapore, the rapidly expanding group has two brands under its portfolio and properties across eight destinations. The award-winning Capella Hotels and Resorts is renowned for its service excellence, crafted luxury design and immersive experiences celebrating the

locale, while Patina Hotels & Resorts is the group's transformative luxury brand pioneering a fresh perspective in luxury hospitality.

Capella Hotels and Resorts was named the #1 Best Hotel Brand in the world in Travel + Leisure's 2023 and 2024 World's Best Awards. For more information, visit [www.capellahotelgroup.com](https://www.capellahotelgroup.com).