

2025-2026 New Year's holiday information

～Enjoy a special New Year's holiday at Hotel Granvia Okayama.～

1. New Year's holiday buffet



Enjoy all-you-can-eat crab, steak, and sushi this New Year!

Enjoy a sumptuous selection of main dishes, including savory steaks, steamed snow crab, and sushi prepared by our skilled chefs.

Date: December 29 – January 1

Time: Lunch 12:00 p.m. – 2:30 pm.

Dinner 5:00 p.m. – 7:30 p.m.

Prices: Adults (junior high school students and older) JPY 10,000

Seniors (65 years and over) JPY 9,000

Elementary school children JPY 4,000

Children (4 years and over) JPY 1,000

2. Countdown Event



Welcome the New Year in style with live classical music performances by renowned performers with ties to Okayama. All hotel guests and New Year's Eve visitors can enjoy the concert free of charge.

Date: December 31

Time: 11:30 p.m. – 12:10 a.m.

Admission: Free

Venue: 1st floor Lobby



Enjoy free-flow drinks until the New Year's toast, accompanied by a selection of pinchos. Live jazz performances and an exciting “cheers bazooka” (a confetti cannon for the toast) will heighten the countdown mood. Welcome the New Year with champagne in hand, wrapped in music and celebration.

Date: December 31

Time: 11:15 p.m. – 12:30 a.m.

Admission: JPY 4,500

*Guests staying on the Granvia Floor: JPY 3,000

Venue: 19th Dining & Bar Applause



Enjoy traditional Toshikoshi Soba (year-end buckwheat noodles—said in Japan to bring good luck and long life for the coming year), featuring flavorful herring in a light dashi broth—said in Japan to bring good luck and long life for the coming year.

Date: December 31

Time: 9:00 p.m. – 10:00 p.m. (L.O. 9:45 p.m.)

Price: JPY 1,900

Venue: 2nd floor Japanese Restaurant Kibizen

3. How to spend New Year's Day morning



For staying guests only. Welcome the New Year with Japan's traditional "Hatsuhinode" – the first sunrise of the year.

From 6:45 a.m. to 7:15 a.m., you can admire the sunrise from the hotel's top floor and celebrate the start of a special year.

Date: January 1

Time: 6:45 a.m. – 7:15 a.m.

Admission: Free

Venue: 19th Dining & Bar Applause



Enjoy a special New Year's breakfast buffet, available for three days only in our banquet hall. You'll receive a festive New Year's "ojū" (traditional lacquered box). Our Japanese & Western buffet includes dishes such as omelets, shrimp pilaf-style rice, curry, ozoni (New Year's rice cake soup), grilled rice cakes, and more.

Date: January 1 – January 3

Time: 7:00 a.m. – 10:00 a.m.

Venue: 4th floor Banquet Hall Phoenix

4. Japanese Cultural Experience



Experience "Bicchu Kagura," a traditional Shinto performing art from Okayama featuring powerful drum rhythms and dynamic sacred dances to celebrate the New Year.

Date: January 1

Time: 10:00 a.m.

Admission: Free

Venue: 1st floor Lobby

5. New Year's special restaurant menu



Celebrate the end of the year and the beginning of a new one with an exclusive New Year's course featuring the rich, refined flavor of premium Kumamoto Kuroge Wagyu "Wao."

Date: December 31 – January 4

Time: Lunch 11:30 a.m. – 2:30 p.m. (L.O.2:00 p.m.)

Dinner 5:30 p.m. – 10:00 p.m. (L.O.8:30 p.m.)

Venue: 2nd floor Japanese Restaurant Kibizen



We'll carve the finest Kumamoto-produced Wagyu beef, "Wao," churrasco-style, right before your eyes. Enjoy the rich aroma and flavor of the meat, along with a colorful salad bar.

Date: December 31 – January 4

Time: Lunch 12:00 p.m. – (Last entry 2:00 p.m.)

Dinner 5:00 p.m. – (Last entry 8:00 p.m.)

Venue: 19th floor Dining & Bar Applause



Celebrate the end of the year and the start of a new one in a festive way with a French dining experience, enhanced by heartfelt hospitality.

Date: December 26 – January 4

Time: Lunch 11:30 a.m. – 2:30 p.m. (L.O.1:30 p.m.)

Dinner 5:30 p.m. – 10:00 p.m. (L.O.7:30 p.m.)

Closed: Monday to Thursday

*Open on December 31 and January 1

Venue: 19th French Restaurant Prix d'Or



Celebrate the end of the year and the start of a new one in a festive way at Teppanyaki Bisai, with dishes that embody the unique tradition and refinement of the New Year season, enhanced by heartfelt hospitality.

Date: December 31 – January 4

Time: 2 seating times

Lunch (1) 11:30 a.m. – 1:00 p.m. (2) 1:30 p.m. – 3:00 p.m.

Dinner (1) 5:30 p.m. – 7:30 p.m. (2) 8:00 p.m. – 10:00 p.m.

Venue: 19th Teppan-yaki Bisai



Zenzai is a traditional Japanese dessert made with sweet red beans and chewy rice cakes (mochi). The gentle sweetness of the red beans is beautifully balanced by the savory salted kelp and the refreshing taste of sencha, offering a comforting and authentic Japanese winter experience.

Date: From December 26 (while supplies last).

Time: 9:30 a.m. – 9:00 p.m. (L.O.8:30 p.m.)

Venue: 1st floor Lobby Lounge Lumière