

Zentis Osaka Launches New Celebratory Stay Package

OSAKA (April 8, 2025) - Zentis Osaka is introducing a new 'Go Osaka' stay package in celebration of its fifth anniversary and in tandem with the kick-off of the World Expo this month.

Drawing its name from the Japanese word for five - 'go' - 'Go Osaka' is a shout-out to travelers to visit the buzzy city and a nod to Osaka as it commemorates the return of the international exposition after 55 years.

Aptly, the stay package includes five elements:

1. Two nights of accommodation
2. A welcome gift of Zentis Osaka's original tote bag
3. Daily breakfast at UPSTAIRZ Restaurant
4. A signature cocktail at UPSTAIRZ Bar
5. A prix-fixe dinner at UPSTAIRZ Restaurant

In a nod to sustainability – one of the key pillars of the upcoming Expo – guests might opt for UPSTAIRZ Bar's Wine of Citrus Heart, the cocktail conceived by head bartender Norihiko Furuse that won him first prize in DIAGEO's World Class Japan Final Refreshing Challenge. The drink repurposes already un-corked Champagne that's lost some of its effervescence and pairs it with a refreshing blend of gin, grapefruit juice, *shiso* leaf and timut pepper. Another, the Limone Highball, incorporates a housemade tincture made with citrus peels that might have otherwise gone to waste.

At UPSTAIRZ Restaurant, its four-course, fifth-anniversary dinner menu aims to highlight regional ingredients. Appetizers include a seafood tartare made with seafood from the Amami Islands as well as an array of organic seasonal vegetables grown in the Fushimi district in Kyoto. Next is Japanese lobster with a savory sabayon sauce, bringing in some of the restaurant's French influence, followed by a presentation of roasted beef and fried cutlet of venison. A dessert of tonka bean soufflé served with truffle ice cream delivers the finishing touch.

"We wanted to create a stay experience that gives visitors a taste of what's on offer at Zentis Osaka, while also giving them plenty of freedom to explore the city and experience the Expo," said Kiyotaka Saito, the hotel's general manager.

With its vast network of rivers and canals, one of the best - and most picturesque - ways to experience Osaka is to soak it in through its waterways. From a river cruise on a lovingly restored wooden boat once used for pearl cultivation to an exploration of the culturally rich Nakanoshima islet that's home to no less than three museums, there's no shortage of opportunities for travelers to uncover unique experiences in the city with guidance from the Zentis Osaka team and their curated list of recommendations.

Rates for 'Go Osaka' start at JPY 72,000** for Studio accommodations (based on single occupancy), excluding taxes and service charge. The package is available for stays between April 12, 2025 - March 31, 2026 (subject to availability).

For more information, or to book a stay, please visit: www.zentishotels.com

ABOUT ZENTIS OSAKA

Zentis Osaka is the debut property of Palace Hotel Group's Zentis label, a brand with designs on raising the bar on select-service hospitality. Sixteen stories tall, the contemporary build features interiors by internationally renowned UK design firm Tara Bernerd & Partners and a pedigree that stems from the award-winning Palace Hotel Tokyo – the independent, homegrown brand that has redefined luxury Japanese hospitality.

Subtly edgy, wonderfully Japanese and naturally resplendent, the 212-room hotel pays homage to a city known for its industrious charm with an industrial chic look and laid-back feel. Osaka's first addition to the bespoke collection of Design Hotels features local design touches, including *shigaraki-yaki* bedside tables crafted in the kilns of Shiga, *shodo*-inspired wallpaper installations and contemporary works by a local artist.

The dining concept at UPSTAIRZ – the hotel's lounge, bar and restaurant – was conceived by a team with a Michelin-star track record and features a menu with Japanese and French influences.

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