

Forbes

Waldorf Astoria New York Introduces Elevated Japanese Afternoon Tea

A modern Japanese afternoon tea at Yoshoku reimagines Waldorf Astoria New York's legendary tradition with seasonal flavors, artisanal teas and artful presentation for a refined experience.



The storied British tradition of afternoon tea is also flourishing on this side of the pond as American tea rooms offer a wide array of afternoon tea settings, complete with brimming cups of tea, warm scones and delectable finger sandwiches. New York City is home to more than its fair share of tea rooms ranging from exquisite venues to quaint, intimate settings.



Opened to the public in 1931, [Waldorf Astoria New York](#) has been a fixture of New York City society for more than a century, earning its place as a beacon of sophistication and elegance in the cultural capital of the world. Following complete transformation the property re-opened in 2025, retaining the scale and beauty of the original Art Deco architecture reimaged with fresh contemporary furnishings that pay homage to the original Waldorf Astoria New York while ushering in a new era for the hotel.

[Yoshoku](#), the intimate kaiseki-inspired, fine dining destination at Waldorf Astoria New York, has unveiled a modern [Japanese Afternoon Tea](#) that marries the hotel's legendary afternoon tea tradition with the inventive spirit of Yoshoku's cuisine. Under the guidance of Executive Chef Ry Nitzkowski, this distinctive service combines seasonal flavors, artisanal teas and curated indulgences to offer guests a refined and immersive journey.

Located just steps from famed Park Avenue, Yoshoku is an intimate fine dining destination within the Waldorf Astoria New York that reimagine kaiseki through a distinctly New York lens. Anchored by the iconic "Wheel of Life" mosaic and neoclassical murals celebrating the rituals of food and gathering, Yoshoku offers a deeply seasonal six-course tasting menu, personalized à la carte options and a modern Japanese afternoon tea experience. Guided by the Japanese philosophy of wabi-sabi, Yoshoku celebrates natural textures, subtle imperfections and quiet elegance to create a contemplative and artful dining experience.



“At Yoshoku, we’ve reimagined the storied tradition of afternoon tea through a Japanese lens, blending the elegant service guests expect from Waldorf Astoria New York with the seasonality, precision and sense of discovery that define the restaurant,” explains Nicholas Bathurst, Director of Food & Beverage at Waldorf Astoria New York. “It’s a thoughtful Western interpretation of Japanese cuisine that honors the evolution of an iconic New York ritual.”



The Japanese tea service at Yoshoku blends the elegance of Waldorf Astoria New York with the thoughtful simplicity of Japanese craft. More than a classic afternoon tea, the experience takes quiet cues from kaiseki, emphasizing balance, seasonality and artful presentation. Guests enjoy Japanese-inspired tea sandwiches, warm scones and delicate pastries. Standout bites include the wagyu pastrami with yuzu pickle, 1000 island, shaved cabbage and Havarti cheese; tsukemono, featuring house pickles and whipped sudachi cream cheese; and warm scones such as a cream scone brightened with sudachi zest. For an added touch of indulgence, guests may opt for a caviar service featuring Oscietra or White Sturgeon, accompanied by warm nori taiyaki, potato chawanmushi and yuzu miso tofu cream.

The pastry tier, created by Executive Pastry Chef Jennie Chiu, continues the narrative with matcha yuzu cake, soba cha maple verrine and houjicha hazelnut choux. These desserts are presented on an artful seasonal tower adorned with soft greenery and foliage. Designed to evolve throughout the year alongside the menu, the display pays homage to kaiseki's deep appreciation for nature and the shifting seasons.

Complementing the bites, Yoshoku offers a curated selection of loose-leaf teas from [Kettl](#), sourced directly from distinguished growers across Japan. Tea options include Kumamoto Blended Wakoucha with honey and citrus notes; Uji Genmaimatcha with nutty, toasty flavors; Miyabi Sencha infused with toasted almond and wild grass; and Shizuku Gyokuro, which evokes dashi stock and pine. Guests may also enhance their experience with matcha lattes or traditional ceremonial matcha for an additional fee.

Yoshoku's Afternoon Tea can be further elevated with thoughtfully paired libations from the restaurant's beverage menu. Guests may choose from premium Champagne, including Krug Grand Cuvee and Laurent Perrier Grand Siècle, artisanal Japanese sake or signature cocktails such as the Kirakira, made with Komasa Gin, lemon and Champagne. Nonalcoholic options, including the Shikoku, feature inventive ingredients like red shiso-yuzu cordial and Kimino sparkling yuzu.



Priced at \$135 per person for the core tea service, the Japanese Afternoon Tea at Yoshoku invites guests to enjoy a contemplative, artful and playful reinterpretation of a classic New York tradition. Combining Chef Nitzkowski's kaiseki sensibilities with the storied elegance of Waldorf Astoria New York, this service offers a distinctive way to celebrate seasonal flavors, Japanese craftsmanship and the timeless ritual of afternoon tea.

Hours of Operation: Tuesday – Saturday

Seatings Available: 11:00am, 11:15am, 11:30am & 1:00pm, 1:15pm, 1:30pm

Pricing: Starts at \$135 per person