

MEETING & EVENT MENUS



Breakfast Buffet

Our hearty breakfast options will nourish and refresh your attendees as they begin their day. All breakfasts are served with freshly brewed coffee, decaffeinated coffee, and a selection of hot teas.

CONTINENTAL BREAKFAST

- Orange, grapefruit, and tomato juices
- Basket of oven baked fresh bakeries served with jam, honey, and butter
 - *contains egg, wheat, dairy
- Power bowl salad with fresh broccoli, cherry tomato, avocado, quinoa, chickpeas, kale, house dressing
- Bircher müsli with slivered almonds
 - *contains dairy, nuts
- Seasonal sliced fruits

JPY3850 per person / inc. tax, exc. 15% service fee

AMERICAN FULL BREAKFAST

- Orange, grapefruit, and tomato juices
- Basket of oven baked fresh bakeries served with jam, honey, and butter
 - *contains egg, wheat, dairy
- Power bowl salad with fresh broccoli, cherry tomato, avocado, quinoa, chickpeas, kale, house dressing
- Bircher musli with slivered almonds
 - *contains dairy, nuts
- Seasonal sliced fruits
- Scrambled eggs
- Grilled bacon
- Ham
- Hashed brown potato
- Seasonal vegetables

JPY4950 per person / inc. tax, exc. 15% service fee

Please alert your Event Planner if guests have allergies or special dietary requirements. Custom menus available upon request. Menus may be slightly amended according to season or market availability.

LUNCH BUFFET

Our Grand Lunch Table offers a sampling of different hot and cold offerings to satisfy any craving. Custom menus and working lunch options available upon request. Lunch buffet includes freshly brewed coffee, decaffeinated coffee, and a selection of hot teas.

GRAND LUNCH TABLE

- Colds
 - Marinated tuna carpaccio, Niçoise salad, garlic chips- Homemade smoked salmon tartar, avocado, citrus and fennel salad- Slow cooked chilled pork loin, tuna & caper cream sauce, shitake mushroom, spring vegetables (*contains egg, dairy, pork*)- Roasted smoked chicken breast, pumpkin salad, fig, croutons, shallot, sherry vinegar dressing (*contains egg, wheat, dairy*)- Homemade beef

pastrami, horseradish cream, roasted vegetables, Romaine lettuce *(contains dairy)*

Assorted Bread & Rolls with butter

*contains egg, wheat, dairy

Hots

- Penne ala Bolognese with penne pasta, meat sauce, Italian parsley *(contains egg, wheat, dairy)*- Oven roasted sea bream with escabeche sauce, marinate vegetables, lemon confit *(contains dairy)*- Pan Fried Seasonal Catch saltimbocca with sage, sautéed spinach, polenta *(contains egg, wheat, dairy, pork)*- Chicken piccata with lemon and caper jus, sautéed potatoes, green vegetables *(contains egg, wheat, dairy)*- Roasted beef sirloin, green pepper sauce, sautéed pumpkin, Moroccan beans *(contains wheat, dairy)*

Dessert

Seasonal Grand Dessert Selection (contains egg, wheat, dairy)

JPY8800*per person / inc. tax, exc. 15% service fee*

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LUNCH COURSE

Ideal for a lunch meeting, our elegant lunch course features seasonal specialties from our chefs and can be customized to suit your attendees tastes and preferences. Lunch courses includes freshly brewed coffee, decaffeinated coffee, and a selection of hot teas.

GRAND COURSE LUNCHEON

Starter

House smoked sustainable avocado tartar with orange and fennel salad

Choice of Entrée (1 per person)

Pan fried sea bream, marinated vegetables, escabeche sauce, lemon confitORRoasted Yamanishi chicken breaks, creamy morel mushroom sauce, green asparagus, broad beans, tomato confitORPan seared beef sirloin with black pepper sauce, Schupfnudeln, pumpkin puree, Swiss chard *(additional 1,100 per person)* *vegetarian entrée’s available upon request and based on seasonality of produce

Dessert

Mango mousse, exotic fruit sauce, coconut sherbet

JPY8800*per person / inc. tax, exc. 15% service fee*

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BENTO BOX

Our bento boxes elevate one of Japan’s iconic culinary experiences, combining diverse flavors and seasonal ingredients into a balanced, fully customizable meal. Perfect for large gatherings with time constraints, our bento boxes provide a memorable moment in an action-packed day.

DELUXE BENTO BOX

*actual bento box may differ from what is pictured

Chicken ballotine, tarragon pork Caesar salad

*contains wheat, pork

Shrimp and broccoli salad / Wasabi and sesame seed dressing

*contains egg, wheat, shrimp

Roasted pork, onion and ponzu sauce String beans, bell pepper, pumpkin

*contains wheat, pork

Grilled salmon teriyaki, Minced pike conger cake, Deep-fried fish cake with cheese, Pickled red turnip, green pepper

*contains egg, wheat

Steamed Japanese rice ball with dried shiso leaves

Mango pudding with passion fruit sauce

*contains dairy, egg

JPY4400 *per person / inc. tax, exc. 15% service fee*

SAVOR BENTO BOX

*actual bento box may differ from what is pictured

Tuna and potato croquette, tartar sauce

*contains egg, wheat

Black truffle, bacon and green asparagus quiche

*contains egg, wheat, dairy

Slow cooked beef tenderloin, jalapeno relish Brussels sprouts, sautéed mushrooms

*contains dairy

Pan-fried John Dory, Antiboise sauce Sautéed string beans and artichoke, tomato confit

Yellowtail teriyaki, Baked egg, Deep-fried minced fish cake, Salt boiled shrimp, green pepper

*contains egg, wheat, shrimp

Rolled sushi, inari sushi, Japanese rice

*contains egg, wheat

Green tea cake with seasonal berries

*contains egg, wheat, dairy

JPY5500 *per person / inc. tax, exc. 15% service fee*

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Dinner Buffet

Our buffets are the ideal choice for a stylish evening event. Dazzle your attendees with carefully crafted hot and cold dishes before exploring a delectable selection of sweets from our award-winning pastry chefs.

THE GRAND AFFAIR DINNER TABLE

Colds

- Marinated tuna carpaccio, Niçoise salad, garlic chips- Roasted smoked chicken breast, pumpkin salad, fig, croutons, shallot, sherry vinegar dressing (*contains egg, wheat, dairy*)- Homemade smoked salmon tartar, avocado, citrus and fennel salad - Slow

NIHON X OCCIDENT DINNER TABLE

Colds

- Tuna tagliata, sesame seeds and orange sauce, spinach, crispy bacon (*contains gluten, pork*)- Seared sustainable bonito, caponata, pine nut, bottarga (*contains nuts*)- Tea smoked duck breast, roasted black garlic and beetroot, raspberry- Sautéed

cooked chilled pork loin, tuna and caper cream sauce, shiitake mushroom, spring vegetables *(contains egg, dairy, pork)*- Sea bream and scallop ceviche, yuzu citrus and onion dressing *(contains shellfish)*- Homemade beef pastrami, horseradish cream, roasted vegetables, Romaine lettuce *(contains dairy)*

Assorted bread and rolls with butter
*contains egg, wheat, dairy

Hots
- Penne ala Bolognese with penne pasta, meat sauce, Italian Parsley *(contains egg, wheat, dairy)* - Oven roasted sea bream, escabeche sauce, marinated vegetables, lemon confit *(contains dairy)* - Pan fried seasonal catch saltimbocca, sage, sautéed spinach, polenta *(contains egg, wheat, dairy, pork)* - Chicken piccata, lemon and caper jus, sautéed potatoes, green vegetables *(contains egg, wheat, dairy)* - Japanese pork cutlet, mustard cream sauce, sautéed spätzle pasta and mushrooms, braised cabbage *(contains egg, wheat, dairy, pork)* - Roasted beef sirloin, green pepper sauce, sautéed pumpkin, Moroccan beans *(contains wheat, dairy)*

Grand Dessert Selection and Coffee
*contains egg, wheat, dairy

JPY11000 *per person / inc. tax, exc. 15% service fee*

THE EPICUREAN DINNER TABLE

Colds
- Tuna tartar, sesame seeds, marinated vegetables, arugula, parmesan cheese *(contains dairy)* - Grilled black pepper amberjack, wasabi mousse, Japanese radish salad, basil oil *(contains wheat, dairy)* - Smoked duck breast, yellow beetroot, radish and white celery salad, pineapple chutney *(contains wheat, dairy)* - Sea bream carpaccio, wasabi and lime vinaigrette, assorted vegetables - Sautéed, shrimp and squid with garlic, broccoli, Espelette pepper *(contains shrimp)* - Slow cooked beef sirloin, mushroom and shallot salsa, shaved parmesan cheese, hazelnuts *(contains dairy, nuts)*

Assorted breads and rolls with butter
*contains egg, wheat, dairy

Hots

green asparagus and feta cheese quiche, sour cream with olive *(contains dairy, egg)*- Sea bream carpaccio, Japanese sauce *(contains gluten)*- Boiled seasonal green leaves- Rolled vegetable sushi with Japanese rice

Assorted breads and rolls with butter
*contains egg, wheat, dairy

Hots
- Pan fried seasonal catch and cured ham, mustard sauce, sautéed Daikoku shimeji mushrooms, potato and porcini mushroom croquette *(contains egg, pork)* - Pan fried alfonsino, sudachi citrus butter sauce, zucchini, bell pepper *(contains dairy)* - Roasted beef sirloin, Cognac cream, sautéed potatoes, shallot, string beans, chive *(contains dairy)* - Penne pasta, black olive and eggplant arrabbiata *(contains wheat)* - Deep fried Yamanashi chicken *(contains gluten)* - Simmered Japanese beef, potatoes *(contains gluten)* - Deep fried tofu and Japanese pork loin, vegetable sauce *(contains pork)*

Desserts
*contains egg, wheat, dairy - Mango shortcake, Japanese chestnut Paris-Brest, chocolate marquise *(also contains nuts)* - Rolled Japanese sugar cake, raspberry and pistachio mousse *(also contains nuts)* - Rice crispy chocolate mousse, crème brulee, strawberry mousse - Green tea and soy milk mousse, yuzu and strawberry jelly - Baked seasonal fruit tart

JPY11000 *per person / inc. tax, exc. 15% service fee*

WA-YO MOSAIC DINNER TABLE

Colds
- Grilled black pepper amberjack, wasabi mousse, Japanese radish salad, basil oil *(contains wheat, dairy)*- Sautéed scallop and angel shrimp salad, peperonata, provolone cheese, white balsamic dressing *(contains shellfish, dairy)*- Slow cooked beef sirloin, mushroom and shallot salsa, shaved parmesan cheese, hazelnuts *(contains dairy, nuts)*- Grilled bell pepper, green couscous, avocado, lemon dressing *(contains wheat)*- Deep fried sea bream and vegetables, sweet chili sauce *(contains egg, wheat)*- Chirashi sushi, tuna, Japanese rice- Rolled vegetable sushi with Japanese rice- Seasonal sesame seed tofu

Assorted breads and rolls with butter
*contains egg, wheat, dairy

Hots

- Casarecce pasta, creamy bisque sauce, lobster, broccoli
(contains wheat, dairy, shellfish) - Shrimp and scallop brochette,
sautéed fresh chorizo, chickpeas and red bell pepper, parsley
(contains shellfish, egg, wheat, dairy, pork) - Pan fried seasonal
catch and cured ham, mustard sauce, sautéed Daikoku shimeji
mushroom, potato and porcini mushroom croquette *(contains
egg, wheat, dairy, pork)* - Pan fried sea bass, orange butter sauce,
sautéed celeriac, caramelized apples, dates *(contains egg, wheat,
dairy, pork)* - Roasted Yamanashi chicken breast, creamy morel
mushroom sauce, sautéed artichoke, broad beans, tomato confit
(contains dairy) - Roasted beef sirloin, Cognac cream, sautéed
potatoes, shallot, string beans, chive *(contains wheat, dairy)*

Seasonal Grand Dessert Selection

*contains egg, wheat, dairy

JPY13200*per person / inc. tax, exc. 15% service fee*

- Sautéed sea bream and Hokkaido scallop, foie gras, truffle
sauce, pan fried girolle mushrooms, chestnut ragout *(contains
wheat, dairy, nuts)*- Honey roasted pork loin, orange ginger,
sansho pepper, roasted pumpkin, Kyoto green pepper *(contains
wheat, dairy)*- Roasted beef sirloin, sesame seeds, white wasabi
sauce, sautéed mushrooms, string beans, potatoes *(contains
wheat, dairy)*- Simmered Yamanashi chicken, vegetables
(contains wheat, dairy)- Simmered Japanese beef *(contains
wheat)*- Deed fried tofu, crab meat sauce *(contains wheat,
shellfish)*- Vegetable curry, Japanese rice *(contains dairy)*

Dessert

- Strawberry shortcake, raspberry chocolate mousse *(contains
egg, wheat, dairy)* - Green tea cake *(contains egg, wheat, dairy)*-
Japanese chestnut Mont Blanc *(contains egg, wheat, dairy)*-
Mango Pudding *(contains dairy)*- Soy milk blanc manger, rose
and strawberry jelly- Custard pudding, yuzu mousse *(contains
egg, dairy)*

JPY13200*per person / inc. tax, exc. 15% service fee*

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Dinner Course

Our chefs have carefully created delectable four-and five-course menus for your attendees to experience during your evening event. From appetizer to dessert, these fully customizable courses will take your attendees’ taste buds on a dramatic journey of discovery.

GRAND COURSE DINNER

Starter
Home smoked salmon, vegetable salad, beetroot puree, trout
roe, sesame seed tuille

Seasonal Soup
served hot or cold depending on seasonality

Main
Roasted beef tenderloin, mustard cream sauce, sautéed, string
beans and broccoli, parsley sweet potato puree

Dessert
Japanese chestnut Mont Blanc cake, chocolate sauce, vanilla ice
cream

JPY12100*per person / inc. tax, exc. 15% service fee*

4 COURSE ITALIAN DINNER

Starter
Sustainable yellowtail carpaccio, lemon oil, marinated vegetable,
bottarga

Entrée
Saffron and Italian rice risotto, pan fried scallop, balsamic vinegar
reduction

Main
Roasted beef sirloin, black olive sauce, sautéed artichoke and
string bean panisse

Dessert
Chocolate pudding, apricot sauce, amaretti ice cream

JPY12100*per person / inc. tax, exc. 15% service fee*

5 COURSE FRENCH DINNER

- Starter

Wild mushrooms and sea bream rolled with Japanese radish
mousseline sauce

.....
- First

Creamy fennel potage, crustacean flan

.....
- Entrée

Pan fried sea bream, sage sauce, sautéed, string beans and
broccoli, pumpkin puree

.....
- Main

Seared beef tenderloin, roasted onion sauce, sautéed green
asparagus, potato and tomato confit

.....
- Dessert

Fromage blanc mousse, seasonal fruit, Tahitian vanilla ice cream

.....

***JPY12100** per person / inc. tax, exc. 15% service fee*

GRAND LUXE COURSE DINNER

- Starter

King prawn, avocado and mozzarella tartar, cucumber, green
apple

.....
- Second

Pan seared Hokkaido scallop, black truffle casarecce pasta,
parmesan crisp

.....
- Entrée

Pan fried sea bass wrapped in kadaif, lobster sauce, potato confit,
mixed leaves

.....
- Main

Roasted beef tenderloin, foie gras, black truffle sauce, truffled
potato puree

.....
- Dessert

Fresh berries and white chocolate mousse, chocolate sphere,
strawberry coulis, fromage blanc ice cream

.....

***JPY17600** per person / inc. tax, exc. 15% service fee*

5 COURSE DINNER

- Starter

Seared sustainable bonito, smoked tomato sauce, caponata,
caper, pine nuts, bottarga

.....
- First

Porcini mushroom and casarecce pasta, sautéed scallop,
parmesan cheese chip

.....
- Entrée

Sea bream piccata, lemon and caper jus, sautéed potatoes, green
asparagus

.....
- Main

Veal saltimbocca, sage sauce, sweet potato gnocchi, sautéed
spinach, hazelnuts

.....
- Dessert

Mascarpone cheese mousse, seasonal fruit, pistachio ice cream

.....

***JPY15400** per person / inc. tax, exc. 15% service fee*

NEO LUXE COURSE MENU

- Starter

Crab, avocado and cucumber mille-feuille, Oscietra caviar,
roasted bell pepper coulis

.....
- Second

Mushrooms, chestnuts and Italian rice risotto, sautéed scallop,
parmesan cheese crisp

.....
- Entrée

Pan fried seasonal catch, tomato confit and artichoke, crispy
potato ravioli, balsamic vinegar sauce

.....
- Main

Roasted beef tenderloin, foie gras, black truffle sauce, truffled
potato puree

.....
- Dessert

Fresh berries and white chocolate mousse, chocolate sphere,
strawberry coulis, fromage blanc ice cream

.....

***JPY19800** per person / inc. tax, exc. 15% service fee*

FIRST

Porcini mushroom and casarecce pasta, sautéed scallop, parmesan cheese chip

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COCKTAIL BUFFET

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

CHEF’S GRAZING SOIREE

Chef’s Grazing Soiree
- House smoked salmon, green pea pancake, dill sour cream (*contains wheat, dairy*) - Seared tuna, wasabi & avocado dip, Oscietra caviar - Lobster medallion, cocktail sauce, cheese biscuit (*contains wheat, dairy*) - Sakura shrimp & broad bean arancini with lobster bisque (*contains egg, wheat, dairy, shellfish*) (hot) - Pan fried foie gras, corn pancake, black truffle sauce (*contains egg, wheat, dairy*) - Pork rilette, caramelized apple, green pepper (*contains wheat, pork*) - Grilled Japanese beef skewer with mustard barbeque sauce (hot) - Bacon & potato croquette, smoked cream (*contains egg, wheat, dairy, pork*) (hot) - Buckwheat sable, pumpkin, ricotta cheese, herb salad (*contains egg, wheat, dairy, buckwheat*) - Cannellini beans, olive tartlet, tomato salsa, basil leaves (*vegetarian*) - Blanc Manger with fresh berries (*contains dairy*) - Mango pudding (*contains dairy*)

JPY8800 per person / inc. tax, exc. 15% service fee

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CARTE BLANCHE

Offer the perfect mid-program break or elevate an important meeting with our elegant selection of light refreshments. With an international range of sweet and savory dishes, our bite-sized offerings will energize your guests and set you up for success.

CARTE BLANCHE

6 choices for JPY 3,300 per person8 choices for JPY 7,150 per person12 choices for JPY 8,800 per person *inc. tax, exc. 15% service fee
- Home cured salmon, caramelized lime, caviar (*contains wheat, dairy*) - House smoked salmon, green pea pancake, dill sour cream (*contains wheat, dairy*) - Smoked salmon rillettes, yuzu zest, cheese sable (*contains egg, wheat, dairy*) - Seared tuna, crispy parmesan cheese (*contains wheat, dairy*) - Seared tuna, wasabi & avocado dip, Oscietra caviar - Lobster medallion, cocktail sauce, cheese biscuit (*contains wheat, dairy*) - Torched squid, Espelette pepper, saffron aioli, sepia toast (*contains egg, wheat, dairy*) - Cocktail of shrimp, avocado, boiled egg (*contains shellfish, egg, dairy*) - Mexican shrimp cocktail (*contains wheat*) - Sakura shrimp & broad bean arancini with lobster bisque (*contains egg, wheat, dairy, shellfish*) (hot) - Pork rilette, caramelized apple, green pepper

(contains wheat, pork) - Roasted apple & cure ham, fresh oregano cream cheese (contains dairy, pork) - Iberico ham & melon
pintxos (contains pork) - Chorizo & potato croquette, melted cheese, smoked tomato coulis (contains egg, wheat, dairy, pork)
(hot) - Bacon & potato croquette, smoked cream (contains egg, wheat, dairy, pork) (hot) - Pan fried foie gras, corn pancake, black
truffle sauce (contains egg, wheat, dairy) (hot) - Foie gras torchon, marinated dried fruit, toasted brioche (contains egg, wheat,
dairy) - Smoked duck breast with caramelized pear, gorgonzola dolce, spiced bread (contains egg, wheat, dairy) - Slow cooked
beef tenderloin, horseradish cream, Oscietra caviar (contains wheat, dairy) - Grilled Japanese beef skewer with mustard barbeque
sauce (hot) - Buckwheat sable, pumpkin, ricotta cheese, herb salad (contains egg, wheat, dairy, buckwheat) - Gougere, cauliflower
puree, toasted cumin seeds (contains egg, wheat, dairy) - Baba ghanoush, beetroot, soy bean, feta cheese cocktail (contains dairy) -
Cannellini beans, olive tartlet, tomato salsa, basil leaves (vegetarian) - Crème d’Anjou, seasonal fresh fruit (contains egg, wheat,
dairy) - Rose & raspberry jelly - Strawberry mousse (contains egg, dairy) - Rice crispy chocolate mousse (contains egg, wheat, dairy) -
Panna cotta (contains egg, dairy)

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Live Action Stations

Enhance your buffet or cocktail experience with our chef attended action stations. Menus are designed to be freshly prepared in front of your attendees with the utmost attention to detail and timing. A minimum of 30 guests is required with a recommendation of 1 station per 50 guests. Additional 20,000 chef attendant fee to apply per station.

SUSHI STATION

Made to order nigiri sushi served with Japanese rice with seasonal fish.

JPY2750 per person / inc. tax, exc. 15% service fee

SUKIYAKI STATION

Simmered Japanese beef, vegetables, noodles in a sweet soy sauce

JPY2750 per person / inc. tax, exc. 15% service fee

YAKITORI STATION

Grilled chicken skewers, tsukune (chicken meatball), Japanese peppers, yuzu pepper

JPY2750 per person / inc. tax, exc. 15% service fee

TEMPURA STATION

Fresh, lightly fried prawns and seasonal vegetables with fine salt and tsuyu sauce

JPY2750 per person / inc. tax, exc. 15% service fee

PASTA STATION

Penne pasta, black olive and eggplant arrabiattaORCasarecce pasta with pork salsiccia, spring cabbage, parmesan cheese

JPY2750 per person / inc. tax, exc. 15% service fee

CAVIAR TOWER

Large tin caviar served chilled with blinis, sour cream, and seasonal accoutrements

JPY3850 per person / inc. tax, exc. 15% service fee

ROAST BEEF

ROASTED JAPANESE BEEF

Served medium rare and sliced to order with potato gratin and beef jus *serves 50 -70 guests per order

JPY165000 per order / inc. tax, exc. 15% service fee

BROWN SUGAR MUSTARD GLAZE HAM ON THE BONE

Served with port wine sauce and roasted seasonal root vegetables*serves about 100 guests per order

JPY220000 per order / inc. tax, exc. 15% service fee

Locally sourced Japanese beef paired with potato gratin and beef drippings jus*serves 50-70 guests per order

JPY220000 per order / inc. tax, exc. 15% service fee

SOFT ICE CREAM STATION

Self service soft cream with DIY condiment bar of seasonal sweet toppings

JPY1650 per person / inc. tax, exc. 15% service fee

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CHAMPAGNE & SPARKLING WINES

Crown a spectacular event with a memorable toast or add a touch of luxury to your menu with our Champagne and sparkling wine selection.

CHAMPAGNE

Veuve Marianne Brut Cuvee l’infinie | JPY14300

Veuve Clicquot Ponsardin Yellow Label Brut | JPY16500

Louis Roederer Collection | JPY19800

Deutz Brut Classic | JPY31900

Dom Perignon Vintage Brut | JPY42900

per bottle / inc. tax, exc. 15% service fee

SPARKLING WINE

Graham Beck Brut, South Africa | JPY9350

per bottle / inc. tax, exc. 15% service fee

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WHITE & RED WINES

Explore our extensive wine list and discover the perfect complement to your chosen menu. From a light white wine to full-bodied red, there is something for every palette and occasion.

WHITE WINES

RED WINES

Chablis la Chanfleure – Louis Latour, Burgundy (France) JPY11550
Dourthe Grands Terroirs – Graves, Bordeaux (France) JPY8250
Pascal Jolivet Attitude Sauvignon Blanc – Loire Valley (France) JPY9350
Brahms Chenin Blanc – Western Cape (South Africa) JPY7260
Vasse Felix Filius Chardonnay – Margaret River (Australia) JPY11000
Cloudy Bay Sauvignon Blanc – Marlborough Wellington (New Zealand) JPY11000
Canvas Chardonnay – Michael Mondavi, California (United States) JPY8030
<i>per bottle / inc. tax, exc. 15% service fee</i>

Bourgogne Hautes Cotes de Nuits Rouge, Louis Auguste David Duban (France) JPY15400
Moulin d’Issan, Chateau d’Issan (France) JPY9900
Chataeu de Lamarque, Haut Medoc, Bordeaux (France) JPY13200
Les Fiefs de Lagrange, Saint-Julien, Bordeaux (France) JPY14850
Stellenrust Pinotage, Stellenbosh (South Africa) JPY6600
Torbeck Woodcutter’s Shiraz, Barossa Valley (Australia) JPY13200
Folium Pinot Noir – Marlborough Wellington (New Zealand) JPY13200
Canvas Cabernet Sauvignon, Michael Mondavi, California (United States) JPY8030
<i>per bottle / inc. tax, exc. 15% service fee</i>

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FREE-FLOW PLANS

Enjoy unlimited drinks for a set period and give your attendees the opportunity to relax, connect and create a memorable evening.

6 ITEMS (2 HOURS)

House selections of sparkling, white and red wines, domestic beer, seasonal house whiskey, and assorted soft drinks
JPY3850 <i>per person / inc. tax, exc. 15% service fee</i>

8 ITEMS (2 HOURS)

House selections of sparkling, white and red wines, domestic beer, seasonal house whiskey, shochu, cocktails (gin, vodka, Campari, cassis based, and assorted soft drinks)
JPY4950 <i>per person / inc. tax, exc. 15% service fee</i>

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian