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	AMERICAN FULL BREAKFAST
Orange, grapefruit, and tomato juices	Orange, grapefruit, and tomato juices
Basket of oven baked fresh bakeries served with jam, honey, and butter *contains egg, wheat, dairy	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	Power bowl salad with fresh broccoli, cherry tomato, avocado, quinoa, chickpeas, kale, house dressing
Bircher müsli with slivered almonds *contains dairy, nuts	Bircher musli with slivered almonds *contains dairy, nuts
Seasonal sliced fruits	Seasonal sliced fruits
JPY3850 per person / inc. tax, exc. 15% service fee	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 <i>(contains dairy)</i>
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 piccatta 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
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 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	SAVOR BENTO BOX	
*actual bento box may differ from what is pictured	*actual bento box may differ from what is pictured	
Chicken ballotine, tarragon pork Caesar salad *contains wheat, pork	Tuna and potato croquette, tartar sauce *contains egg, wheat	
Shrimp and broccoli salad / Wasabi and sesame seed dressing *contains egg, wheat, shrimp	Black truffle, bacon and green asparagus quiche *contains egg, wheat, dairy	
Roasted pork, onion and ponzu sauce String beans, bell pepper, pumpkin *contains wheat, pork	Slow cooked beef tenderloin, jalapeno relish Brussels sprouts, sautéed mushrooms *contains dairy	
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	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

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

- 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)

*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

THE EPICUREAN DINNER TABLE

Colds

Hots

- 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

Colds

WA-YO MOSAIC DINNER TABLE

- 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, 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

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.

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 **5 COURSE DINNER** Wild mushrooms and sea bream rolled with Japanese radish Seared sustainable bonito, smoked tomato sauce, caponata, mousseline sauce caper, pine nuts, bottarga First Creamy fennel potage, crustacean flan Porcini mushroom and casarecce pasta, sautéed scallop, parmesan cheese chip Entrée Pan fried sea bream, sage sauce, sautéed, string beans and Entrée broccoli, pumpkin puree Sea bream piccata, lemon and caper jus, sautéed potatoes, green asparagus Main Seared beef tenderloin, roasted onion sauce, sautéed green Main asparagus, potato and tomato confit Veal saltimbocca, sage sauce, sweet potato gnocchi, sautéed spinach, hazelnuts Fromage blanc mousse, seasonal fruit, Tahitian vanilla ice cream Dessert Mascarpone cheese mousse, seasonal fruit, pistachio ice cream JPY12100 per person / inc. tax, exc. 15% service fee JPY15400 per person / inc. tax, exc. 15% service fee GRAND I UXF COURSE DINNER NFO LUXE COURSE MENU Starter Starter King prawn, avocado and mozzarella tartar, cucumber, green Crab, avocado and cucumber mille-feuille, Oscietra caviar, roasted bell pepper coulis Second Second Pan seared Hokkaido scallop, black truffle casarecce pasta, Mushrooms, chestnuts and Italian rice risotto, sautéed scallop, parmesan cheese crisp parmesan crisp Pan fried sea bass wrapped in kadaif, lobster sauce, potato confit, Pan fried seasonal catch, tomato confit and artichoke, crispy mixed leaves potato ravioli, balsamic vinegar sauce

Main

potato puree

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

Fresh berries and white chocolate mousse, chocolate sphere,

strawberry coulis, fromage blanc ice cream

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

Main

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

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

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

FIRST

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

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.

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.

CHFF'S GRAZING SOIRFF

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 rillette, 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 rillette, 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) - 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.

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

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

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

SUKIYAKI STATION

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

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

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	Locally sourced Japanese beef paired with potato gratin and beef drippings jus*serves 50-70 guests per order	
JPY165000 per order / inc. tax, exc. 15% service fee	JPY220000 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	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	SPARKLING WINE
Veuve Marianne Brut Cuvee l'infinie JPY14300	Graham Beck Brut, South Africa JPY9350
Veuve Clicquot Ponsardin Yellow Label Brut JPY16500	per bottle / inc. tax, exc. 15% service fee
Louis Roederer Collection JPY19800	
Deutz Brut Classic JPY31900	
Dom Perignon Vintage Brut JPY42900	
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	Bourgogne Hautes Cotes de Nuits Rouge, Louis Auguste David Duban (France) JPY15400	
Dourthe Grands Terroirs – Graves, Bordeaux (France) JPY8250	Moulin d'Issan, Chateau d'Issan (France) JPY9900	
Pascal Jolivet Attitude Sauvignon Blanc – Loire Valley (France) JPY9350	Chataeu de Lamarque, Haut Medoc, Bordeaux (France) JPY13200	
Brahms Chenin Blanc – Western Cape (South Africa) JPY7260	Les Fiefs de Lagrange, Saint-Julien, Bordeaux (France) JPY14850	
Vasse Felix Filius Chardonnay – Margaret River (Australia) JPY11000 Cloudy Bay Sauvignon Blanc – Malborough Wellington (New Zealand) JPY11000 Canvas Chardonnay – Michael Mondavi, California (United States) JPY8030 per bottle / inc. tax, exc. 15% service fee	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	
	per bottle / 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.

FRFF-FI OW 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

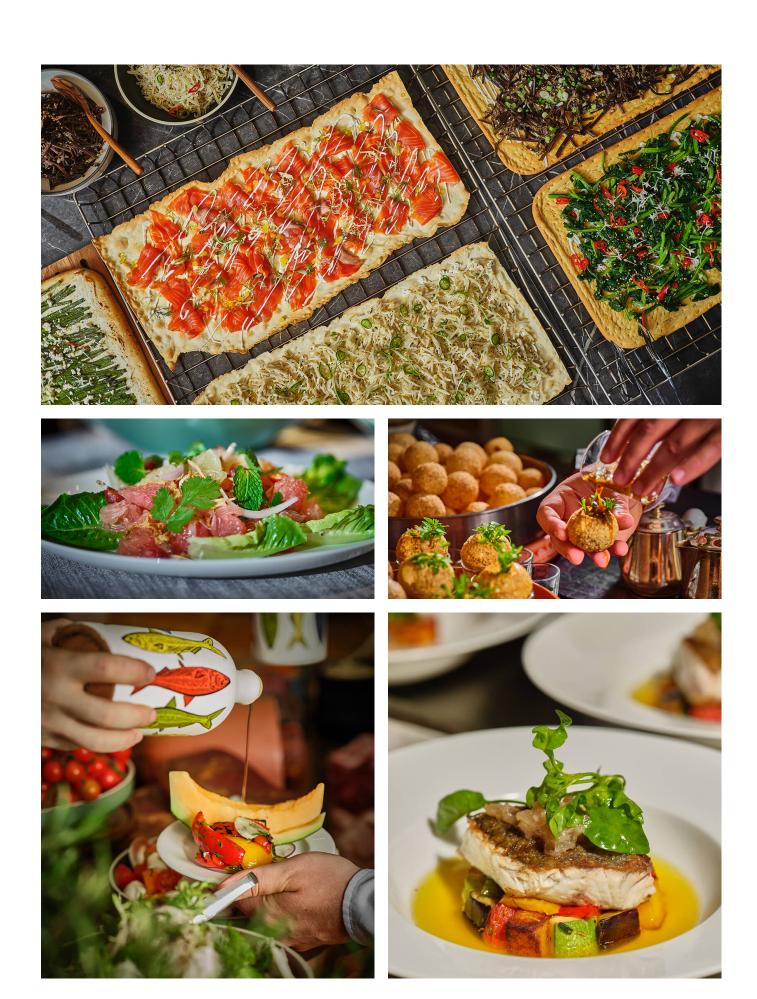
JPY3850 per person / inc. tax, exc. 15% service fee

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

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

MEETING & EVENT MENUS GRAND HYATT TOKYO