
EVENT AND MEETING PACKAGES

Prices displayed are for Members and non-Members and include consumption tax.
Room, beverage, basic audio-visual and service charges apply.

For specific dietary or food allergy needs, please talk to your event coordinator.

COURSE DINNERS

TOKYO TOWER

13,000 | 15,600

Fresh Baked Rolls with Extra Virgin Olive Oil

Yellowtail Carpaccio
Yuzu-Truffle Dressing, Crispy Rice Cracker

Charred Amazake Bacon Steak
Amera Tomato Jam

Bocconcini Mozzarella
Strawberry-Poppyseed Dressing, Micro Herbs

Grape-Fed Australian Tenderloin Pepper Steak
Potato Dauphinois, French Mustard Cream Sauce

Peanut Cream Puff
Peanut Butter and Milk Chocolate Ganache, Caramel Cream,
Coffee Marshmallow

Streamer Coffee and Organic Tea

AZABU

10,900 | 13,100

Fresh Baked Rolls with Extra Virgin Olive Oil

Grilled Tuna and Farro Salad
Almonds, Wild Arugula, Anchovy-Lemon Dressing

Roasted Butternut Squash and Apple Bisque
Kadaif-Wrapped Prawn, Maple-Sage Cream

Snow-Aged A4 Niigata Wagyu
Potato Dauphinois, Roasted Greens, Salsa Verde

Mascarpone Mousse
Forest Berry Sauce, Milky Meringue Disc

Streamer Coffee and Organic Tea



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COURSE DINNERS

SIGNATURE

9,900 | 11,900

Fresh Baked Rolls with Extra Virgin Olive Oil

Yellowtail Carpaccio
Yuzu-Truffle Dressing, Crispy Rice Cracker

Wild Arugula and Caramelized Fennel Salad
Dried Cranberries, Almonds with Citrus Dressing

Niigata F1 Wagyu Roast Beef
Hokkaido Potato and Chive Cream, Cabernet Reduction

New York-Style Cheesecake
Seasonal Fruit Sauce

Streamer Coffee and Organic Tea

SOMETHING EXTRA

1,300 | 1,600

Dairyman's Petite Cheese Platter with Croccantini Crackers