
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

all courses are served with fresh baked bread and extra virgin olive oil

TOKYO TOWER

13,000 | 15,600

Koji-Cured and Smoked Sea Bream
Citrus Fruit Dressing

Charred Amazake Bacon Steak
Amela Tomato Jam

Cucumber-Apple Gazpacho
Lightly Smoked Scallops

Tenderloin Pepper Steak
Hokkaido Potato Cream, French Mustard Cream Sauce

Campfire S'more Brownie
Smoked Chocolate, Candy Bacon Chips, Salted Nuts

Streamer Coffee and Organic Tea

AZABU

11,000 | 13,200

Shrimp and Spear Squid Escabèche
Apple Vinaigrette

Smoked Mozzarella
Amela Salad, Champagne-Passion Fruit Dressing

Snow-Aged A4 Niigata Wagyu
Salsa Verde

Sicilian Orange Mousse
Pineapple Salsa, Amaretto, Mango Jelly

Streamer Coffee and Organic Tea



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SIGNATURE

9,900 | 11,900

Hokkaido Scallops
California Prune Ponzu, Mint

Baby Gem Lettuce Salad
Dill-Ranch Dressing, Crostini

Niigata F1 Wagyu
Potato Gratin, Soy-Koji Jus

New York-Style Cheesecake
Summer Fruit Compote

Streamer Coffee and Organic Tea

SOMETHING EXTRA

1,500 | 1,800

Dairyman's Petite Cheese Platter with Croccantini Crackers

