
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 whipped butter

TOKYO TOWER

14,000 | 16,800

Heirloom Tomato Gazpacho
Smoked Hokkaido Scallops, Marinated Cucumber-Mint Salsa

Charred Amazake Bacon Steak
American Mustard

Classic Shrimp Cocktail
Spiced Horseradish Sauce

Snow-Aged A4 Niigata Wagyu
Poached Lobster Salad, Onion Soubise, Cabernet Jus

Greek Yogurt Mousse
Strawberry Curd, Honey-Thyme Caviar, Honeycomb Candy,
Lemon-Thyme Shortbread

Streamer Coffee and Organic Tea

AZABU

12,500 | 15,000

Poached Scallop
Spaghetti Squash, Avocado, Amanatsu Dressing

Smoked Mozzarella
Amela Salad, Aged Balsamic

Pastrami Spiced F1 Strip Loin
Dijon-Red Wine Reduction, White Cheddar-Chive Polenta Fonduta

Mango and Summer Orange Mousse
Lychee Jelly, Nata de Coco, Coconut Meringue

Streamer Coffee and Organic Tea



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SIGNATURE

10,000 | 12,000

Heirloom Tomato Gazpacho
Smoked Hokkaido Scallops, Marinated Cucumber-Mint Salsa

Snow Crab Cakes with Creole Rémoulade

F1 Strip Loin
Chimichurri, Potato Dauphinois

Baked Valencia Orange Cheesecake
Wild Blueberry Sauce

Streamer Coffee and Organic Tea

SOMETHING EXTRA

1,500 | 1,800

Dairyman's Petite Cheese Platter with Croccantini Crackers

