The stylish 1673 VIP area, complete with bar area, large conference table and 85-inch, 4K screen, is subject to availability and can be booked between five days and one month in advance. It can be used by between four and 16 people.

Cancellations made within three business days of the booking will be charged the full food fee. Prices include 10% consumption tax.

### BREAKFAST (7:30–10am)

- **Basic Package** (water, coffee, tea and room): ¥33,000
- **American Breakfast Package**: ¥16,500 (room charge) + ¥4,400 per person
  - Fresh-Squeezed Orange Juice or Smoothie, Two Farm Eggs (any style), Maple-Smoked Bacon, Pork Sausage, Tomato Confit, Smoked Salmon and Vegetable Hash, Toast
- **Continental Breakfast Package**: ¥16,500 (room charge) + ¥3,300 per person
  - Fresh-Squeezed Orange Juice or Smoothie, Greek Yogurt with Organic Fig and Spiced Lemon Compote, Fruit Salad and Mixed Berries, Assorted Cheeses and Cold Cuts, English Toast

### LUNCH (11am–2pm)

- **Basic Package** (water, coffee, tea and room): ¥44,000
- **Lunch Package A**: ¥16,500 (room charge) + ¥13,200 per person
  - Amuse-Bouche, Cold Appetizer, Warm Appetizer, Main, Dessert, Coffee, Petit Four
- **Lunch Package B**: ¥16,500 (room charge) + ¥6,600 per person
  - Appetizer, Main, Dessert, Coffee

### DINNER (5:30–9pm)

- **Tokaido Dinner Package**: ¥38,500 (room charge) + ¥33,000 per person
  - **Sample Menu**
    - Amuse-Bouche: Daily Creation
    - Course I: Sea Urchin on Toast with Smoked Eggplant Purée and Beluga Caviar
    - Course II: Sous-Vide Lobster with Avocado and Apricot Coulis
    - Course III: Surf ‘n’ Surf of Local Tilefish and New Zealand Scampi with Succotash and Citrus Foam
    - Course IV: Foie Gras with Bacon Jam, Apple and Rhubarb Chutney
    - Refreshment: Fresh Fruit Sorbet
    - Course V: Wagyu and Chips with Wild Mushrooms, Sudachi Lime, Yuzu Salt and Lemon Soy Sauce
    - Dessert: Seasonal Creation
Fugaku Dinner Package: ¥38,500 (room charge) + ¥22,000 per person

Sample Menu
Amuse-Bouche: Daily Creation
Course I: Tuna Tartare with Sardinian Wafer
Course II: Satsuma Jidori Chicken Roulade with Parsnip Purée, Sudachi Lime, Yuzu Salt, Shiso and Plum Purée and Soy Sauce Glaze
Course III: Sea Urchin Risotto with Lotus Root and Shaved Truffle
Course IV: New Zealand Ora King Salmon with Four Peppers, Lemon Emulsion and Market Vegetables
Course V: Surf ‘n’ Turf of Snake River Farms Rib Eye and New Zealand Scampi with Garlic Pomme Purée
Dessert: Seasonal Creation

Muromachi Dinner Package: ¥38,500 (room charge) + ¥16,500 per person

Sample Menu
Course I: Lobster Bisque Cappuccino
Course II: Chef’s Market Crudo
Course III: Snow Crab Cake with Ruby Grapefruit and Spiced Rémoulade
Course IV: Skillet-Roasted Sanriku Scallops with Fennel Pollen and Parsnip Mousseline
Course V: 6oz (170g) Prime Strip Loin Medallion or 5oz (140g) Petite Beef Tenderloin with Eggplant Purée, Garlic Confit and Market Vegetables
Dessert: Seasonal Creation