

Press Release

For Immediate Release

22 August 2025

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel

Enjoy the Bounty of Autumn in Shinjuku! JAM17 DINING & BAR's "GROOVEN AUTUMN"

Savor fall sweets and wild game dishes with Iwate Prefecture venison
—Available 1 October through 30 November—



See here for details: <https://www.hotelgroove.jp/en/jam17/topics/groovenautumn/>

From Wednesday, 1 October to Sunday, 30 November 2025, HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel (Shinjuku-ku, Tokyo - General Manager: Katsushi Nishikawa), will be offering guests the opportunity to taste the flavors of fall with wild game dishes, fruit-filled sweets and more as part of the "GROOVEN AUTUMN" menu at JAM17 DINING, located on the 17th floor of Tokyu Kabukicho Tower. In addition, from 1 September to 30 September 2025 JAM17 BAR will be offering a variety of negroni cocktails as part of its participation in the global charity event, Negroni Week.

■ JAM17 DINING "GROOVEN AUTUMN"

With autumn in full swing, this is the time of the year that brings together a multitude of foods both flavorful and nutritious, and at JAM17 DINING you can enjoy a wide variety of these fall ingredients packed with umami and sweetness. Of note are wild game dishes made with venison raised in the bounteous nature of Tono, Iwate Prefecture prepared especially for "GROOVEN AUTUMN." Tono venison is known for its rich umami and minimal odor. Whether as a loin roasted in our signature stone oven or Bolognese, these dishes allow you to savor to the full the profound depth flavor that only wild game offers.

We also invite you to indulge in the selection of fall sweets on the "GROOVEN AUTUMN" menu. Brimming with seasonal fruits and other ingredients, including a chestnut and apple parfait and Japanese chestnut Mont Blanc, their light sweetness and abundant aromas will bring a smile to your face.

Availability: 1 October - 30 November 2025

All-natural Tono Iwate Prefecture Venison Loin

An all-natural venison loin raised in the bounteous nature of Tono, slowly cooked in JAM17 DINING's signature stone oven. Roasting venison, which characteristically lean and tender, in the high heat of our stone oven concentrates the meat's umami to create a complex depth of flavor. With minimal odor, this dish is one newcomers to wild game meats can enjoy without hesitation.

Availability: Dinner time 5:00 p.m. - 10:00 p.m. (Last order 9:00 p.m.)

Price: Dinner course (7,800 yen / 10,000 yen) plus 1,800 yen *Available from two people

Venison Bolognese

JAM17 DINING's signature Bolognese made with lean Tono venison round. Slow simmering in red wine and herbs brings out the full flavor of the venison while creating a fresh, mild aftertaste. The rich yet light flavor of the sauce also pairs perfectly with parmesan cheese. This is a dish that can be enjoyed by a wide range of ages, from children to adults.

Availability/Prices:

Lunch time 11:30 a.m. - 2:00 p.m.

Premium Lunch Course (6,500 yen)

Dinner time 5:00 p.m. - 10:00 p.m. (Last order 9:00 p.m.)

Dinner Course (7,800 yen / 10,000 yen)



All-natural Tono Iwate Prefecture Venison Loin



Venison Bolognese

AUTUMN JAMS Parfait (Chestnut & Apple)

A luxurious parfait that combines chestnuts and apples, ingredients that embody autumn.

Enjoy the harmonious combination of the tartness of apples and sweetness of chestnuts with a glass layered with Calvados Chantilly cream and ice cream, apple compote and granita, candied chestnuts and cacao nib tuiles. Served with a puff pastry topped with Calvados Chantilly cream and Mont Blanc cream.

Included with the parfait is a dropper filled with Calvados to add as much or as little as you desire for a sophisticated depth of flavor you can taste an echo of autumn with every mouthful.



AUTUMN JAMS Parfait (Chestnut & Apple)

Availability: 2:00 p.m. - 9:00 p.m. (Last order) Price: 2,500 yen

Fig French Toast

French toast, cooked until crisp on the outside and fluffy on the inside, is generously topped with caramelized seasonal

domestic figs, whose crunchy outsides and natural sweetness go well with the buttery fragrance of the French toast.

Availability: 11:30 a.m. - 5:00 p.m. Price: 2,500 yen

Autumn's Arrival —Japanese Chestnut Mont Blanc With Blackcurrant Sorbet—

A classic Mont Blanc with crisp meringue, blackcurrant confit and almond crumble wrapped in a rich Japanese chestnut cream with the fragrance of rum. When enjoyed with the included tart blackcurrant sorbet, it leaves your palate refreshed. We invite you to savor the feeling of fall to your heart's content with this dish.

Availability: 11:30 a.m. - 9:00 p.m. (Last order) Price: 1,800 yen



Fig French Toast



Arrival of Autumn —Japanese Chestnut Mont Blanc With Blackcurrant Sorbet

■ JAM17 BAR Negroni

JAM17 BAR's recommended cocktail for September is the negroni, which combines gin, sweet vermouth and Campari. Count Camillo Negroni, who was a regular customer at the venerable Florentine restaurant Casoni, often enjoyed it as an aperitif.

Together with our participation in Negroni Week (22 - 28 September 2025), a global charity event organized by leading Italian liqueur brand Campari and US bar culture magazine Imbibe, we will be offering the standard negroni and two twist cocktails based on it. Our original cocktails take inspiration from okonomiyaki (savory pancakes) and dango (rice dumplings) two popular Japanese local foods, with a focus on the fact that Shinjuku is the birthplace of Japan's nighttime food stalls.

Availability: 1 September - 30 September 2025

Prices: 2,000 yen each

Preferoni

A twist on the negroni that is inspired by okonomiyaki, a standard food stall offering and a typical dish of Tokyo's downtown, and is based on Tokyo Gin, which uses such botanicals as dried bonito flakes and spicebush, and ingredients used as toppings for okonomiyaki.

a.k.a. Negutaro

Inspired by the mid-autumn moon and kibidango (sweet rice dumplings). This cocktail takes its name from Momotaro but adds a twist by using the alias of Kibitsuhiro-no-mikoto, Negutaro.

Negroni

The classic negroni, enjoyed as an aperitif by the Count Camillo Negroni. The freshness of gin, bitterness of Campari, and sweetness of sweet vermouth finished with the fragrance of orange weave a complexity of flavors for your enjoyment.

About Negroni Week

A charity event started in 2013 where bars and restaurants around the world offer negronis and donate a portion of sales to charity. In 2024, 13,000 stores from nearly 90 countries raised close to 950 million yen in donations. Part of Negroni Week's appeal is that guests can enjoy bartenders' creative arrangements of the negroni in addition to the classic.

■ JAM17 GELATERIA Financiers

On sale from 1 September 2025

Plain 350 yen

Lavishly made with cultured butter, almond and hazelnut powders, the fragrant scent of nuts and butter fill your mouth with each bite.

Chestnut 370 yen

Enjoy the rich sweetness and aroma of chestnuts with this chocolate-flavored financier baked to be moist, filled with diced pieces of chestnut with the slightly bitter inner skin left on.



Store Info

< JAM17 DINING >

A vibrant dining space with an open kitchen that stimulates the five senses, full of GROOVE atmosphere. With its gentle yet intense heat, the centerpiece stone oven is our pride and joy, bringing out the best in our ingredients. Enjoy dishes featuring fresh Miura vegetables directly shipped from the production area, along with local seasonal ingredients from around the Kanto region, with flavors sealed in by our stone oven.

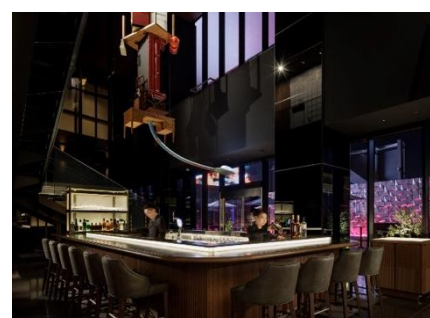
Hours: 11:30 am – 10:00 pm (last order 9:00 pm)

Seating: 132 seats (including private room for up to 15 guests)



< JAM17 BAR >

A bar where guests can relax surrounded by art and entertainment that evokes the history of Kabukicho, Shinjuku. The uplifting atmosphere created by music, lighting, and rooftop mood elevates the sensory experience of cocktail appreciation.

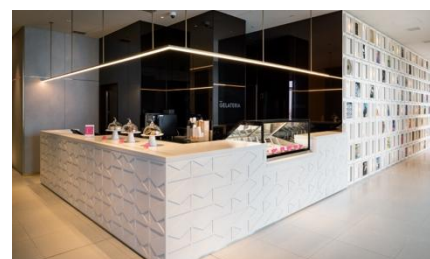


< JAM17 GELATERIA >

This gelato shop offers ethically produced, colorful, high-quality gelato that preserves the natural, delicious taste of fresh ingredients. It also provides a relaxing space at the gateway of this social hub, overlooking the skyscrapers of the city center and its surroundings.

Hours: 10:00 am – 10:00 pm

Seating: Takeout only



For reservations or inquiries, call 81 3 6233 8217

*Photos are for illustrative purposes only.

*The menu is subject to change depending on ingredient availability.

*As required by law, we do not serve alcohol to guests who will be driving or who are under the age of 20.

*Prices shown include a 13% service charge and 10% consumption tax. For takeout items, prices include 8% consumption tax.

* Please note that operating hours and other information may be subject to change.

* Information contained in this press release is current at the time of its release. Please note that details may differ from the most up-to-date information.

For press-related inquiries concerning this release, please contact:

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