Press Release

For Immediate Release

1 October, 2025

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel

JAM17 DINING & BAR to Offer Holiday Season Menu Based on the Theme of "Give"

Come Enjoy a Special Holiday Experience at HOTEL GROOVE SHINJUKU

From 1 December to 25 December 2025

See here for details: https://www.hotelgroove.jp/en/jam17/topics/holiday2025/

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel (Shinjuku, Tokyo; General Manager Katsushi Nishikawa), will offer a special holiday season menu at JAM17 DINING & BAR, located on the 17th floor of TOKYU KABUKICHO TOWER, as well as prepare gifts for its guests between 1 December and 25 December, 2025.

HOTEL GROOVE SHINJUKU's theme for this holiday season is "Give," which embodies our desire to deliver creative, elating and exciting experiences that only a hotel that is a nexus of activity, radiance and rhythm in Shinjuku can, in the hope this will provide guests the opportunity to share their sentiments with cherished friends, family and acquaintances.

From 1 December, seasonal decorations incorporating musical notes, LPs, musical instruments and other symbols related to the "**groove**" in our hotel's name will adorn its interior. Additionally, we will hand out original ornaments to guests staying on Christmas Eve and Christmas Day that they will be free to decorate the Christmas tree on display inside the hotel or to take home as a memento of their stay. Further, an original selection of background music based on the theme of "Give" will be playing in the hotel to evoke the warmth and excitement of the holiday season.

During the above period, JAM17 DINING & BAR, the hotel's dining and bar floor linking the hotel with Shinjuku, will offer holiday season menus that guests can enjoy as part of relaxing and spending a special moment with the important people in their lives. JAM17 DINING will offer a Christmas course dinner featuring a main dish of Japan Black wagyu beef roasted in the restaurant's signature stone oven to lock in flavor, while JAM17 BAR will make available a selection of original cocktails and JAM17 GELATERIA will sell a variety of sweets to go that are perfect for enjoying at home or for giving as gifts.

■JAM17 DINING

JAM 17 DINING has prepared a special course dinner where every last detail has been crafted by our chef to make it the perfect way to celebrate a significant day. Indulge in the main course of Japan Black wagyu beef with truffles and foie gras baked in our signature stone oven. We invite you to enjoy a luxurious dinner that befits the commemoration of an important day with those special to you in the relaxed atmosphere of JAM17 DINING.

Christmas Course Dinner

Available 24 December & 25 December, 2025, during dinner from 5:00 p.m. & from 8:00 p.m.

Pricing: 18,000 yen

Menu:

Amuse-boche: Lobster Kadayif Fritter Caponata

Enjoy a fritter with plump lobster crusted in crunchy kadayif. A tart, nutty and rich romesco sauce made from nuts and red bell peppers brings out the lobster's flavor.

Appetizer: Tuna With Ravigot Sauce and Caviar

Enjoy an alluring flavor combination the moment you take a bite of the tuna carpaccio dressed in fregola, a traditional pasta from Italy's Sardinia, and ravigot sauce together with caviar and bottarga. Decorated with edible flowers.

Pasta: Creamy Snow Crab Pasta

A dish bursting with the flavor of snow crab from the first bite. The pasta is dressed in a rich tomato cream sauce that has been simmered with snow crab.

Main: Domestic Japan Black Wagyu Filet Rossini

We have chosen our Japan Black wagyu beef filet from cows, which are not only recognized as a sustainable "better meat" but also boast a larger proportion of umami-rich red meat and low fat content.

Roasted in our stone oven until tender and to lock in flavor, the filet combines perfectly with the truffles and foie gras, while its abundantly juicy flavor will dance across your tongue.

Dessert: Knit Strawberry Zuccotto

A cute knit hat zuccotto that is a perfect match for the Christmas season. Sponge cake is filled with ricotta cheese cream bursting with strawberries and topped with a pistachio mousse and white chocolate bonbon.

■JAM17 BAR

JAM17 BAR will offer two original cocktails inspired by the holiday season theme of “Give” that will add color to an enjoyable time spent with friends and loved ones. The Leonard Punch is also available in punch bowls for sharing as a group.

Available from 1 November to 25 December 2025, from 5:00 p.m. to 2:00 a.m. (Last order 1:00 a.m.)

Menu & Pricing:

Leonard Punch Glass: 2,000 yen Punch bowl: 4,500 yen

A twist on the Leonardo cocktail from Italy with a sparkling wine base, strawberries, vanilla-flavored vodka, fennel and sweet osmanthus that looks as flamboyant as it tastes. Enjoy in a glass or order in a punch bowl to share during a group party.

CHIATTONE 2,000 yen

A cocktail inspired by panettone, a traditional Italian sweet. Made with a wheat vodka base, fruit and walnuts–symbolizing blessings, love and long life–CHIATTONE embodies a winter moment spent with those close to you.

■JAM17 GELATERIA

Christmas sweets made in-hotel that are perfect as souvenirs or gifts will be available for purchase during the holiday season.

Available from 1 December to 25 December 2025, from 10:00 a.m. to 10:00 p.m.

Products & Pricing:

Stollen 2,800 yen

Dried fruits soaked in rum and Grand Marnier and a variety of spices blend together over time to deepen the flavor of this traditional Christmas sweet bread. Slice off and enjoy a bit each day to add a little something extra to the days spent in expectation of the coming holiday.

Gingerbread Cookies 300 yen each

The classic Christmas cookie that brings a smile to everyone's face with its ginger man shape, fragrant smell, crisp texture and flavor perfect for winter with a gentle perfume of warming spices. Individually wrapped, these cookies also make a great small present or souvenir. A variety of designs will be available to choose from.

■Christmas Tree Display & Ornament Present Hand Out

Christmas tree on display from 1 December to 25 December, 2025

Ornament hand out on 24 December & 25 December, 2025 at HOTEL GROOVE SHINJUKU front desk on the 18th floor

*Quantities are limited

During the above dates, we will be handing out charming original ornaments in a variety of designs that symbolize the hotel, such as LPs, cassette tapes, and gingerbread cookies that an icon of the holiday season. Each ornament has a space on the back to write a message, and guests will be free to hang their ornaments on the Christmas tree on display in the hotel or take them home.

■Spotify Playlist

Playing throughout the hotel from 1 December to 25 December, 2025

An original playlist that will be heard throughout HOTEL GROOVE SHINJUKU has been put together especially for the season with a focus on a warm R&B sound. Guests will be able to spend time with those close to them surrounded by a holiday groove. We will make this playlist available to enjoy on Spotify out of a wish to share this special holiday selection with everyone.

Store Info

JAM17 DINING

JAM17 DINING offers a vibrant dining experience with a sense of groove, set in a dining space that features the dynamism of an open kitchen. The signature stone oven, located at the heart of the kitchen, offers gentle yet strong heat. We pride ourselves on using ingredients sourced from the Kanto region, including Miura vegetables delivered fresh from the farm, embracing the region's seasonal bounty, and locking in the flavors in the stone oven.
Hours: 11:30 a.m. - 10:00 p.m. (Last order 21:00)
Seating: 132 seats (including a private room for up to 15 guests)

JAM17 BAR

A bar where you can relax with art and the afterglow of entertainment that evokes the history of Shinjuku and Kabukicho. The ambiance created by music, light, and the rooftop provides a captivating backdrop for the enjoyment of cocktails.
Hours: 5:00 p.m. - 2:00 a.m. (Last order 1:00 a.m.)
Seating: 11 seats + standing room

JAM17 GELATERIA

Ethically enjoy colorful and high-quality gelato that preserves the deliciousness of fresh ingredients. JAM17 GELATERIA provides a space for relaxation and refreshment at the entrance of the city's social gathering place, with views of the skyscrapers of the subcenter.
Hours: 10:00 a.m. - 10:00 p.m.
Seating: Carryout only

For reservations or inquiries, call 03-6233-8217

*Photos are for illustrative purposes only.
*The menu is subject to change depending on ingredient availability.
*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:

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel

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