

# Press Release



To media representatives:

19 November 2025

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel

## **JAM17 DINING & BAR, DJ& table magic will have you excited!**

### **Countdown party held in Shinjuku Kabukicho**

**— We also offer a warm, shared-style New Year's dinner for you to enjoy with family and friends —**



See here for details: <https://www.hotelgroove.jp/en/jam17/topics/countdown2025/>

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel (Shinjuku-ku, Tokyo; General Manager: Katsushi Nishikawa) will be holding a Countdown Party to celebrate the start of 2026 on 31 December 2025, at JAM17 DINING & BAR on the 17th floor of Tokyo Kabukicho Tower.

Kabukicho, where HOTEL GROOVE SHINJUKU is located, is a lively area filled with domestic and international tourists and locals alike, with various events held during the New Year period. At the "Countdown Party" at JAM17 DINING & BAR, the dining and bar floor that connects the hotel with the town, you can celebrate the start of 2026 in a spectacular way, enjoying live DJ performances, table magic, and more in a space where music and entertainment intersect.

Additionally, JAM17 DINING offers a "Share Plate Plan" from New Year's Eve through the New Year, perfect for gatherings with family and friends. Guests can choose from popular menu items, including stone oven-baked dishes and pasta, in a lively open kitchen setting. A full selection of free-flowing drinks is also available, creating a relaxing atmosphere.

JAM17 BAR will be introducing two seasonal cocktails that combine seasonal flair and elegance. We will offer a heart-warming drink perfect for closing out the year and toasting the new year.

In the heart of Kabukicho, where music, food, and entertainment intersect, JAM17 DINING & BAR is hosting a Year-end and New Year's event. Please enjoy it with your loved ones.

■ JAM17 DINING & BAR

A spectacular countdown party will be held across the entire floor of JAM17 DINING & BAR.

Enjoy a wide selection of free flow drinks, including sparkling wine, beer, and the hotel's signature cocktails, while live DJ performances and table magic will liven up your New Year's Eve experience.

Enjoy a special night in a space where music and entertainment intersect.

### **Countdown Party**

Date: 31 December 2025

Time: 10:30 p.m. - 12:30 a.m. (Scheduled)

Price: 6,000 yen

(For overnight guests: 5,000 yen)

\*Service charge and consumption tax included

Contents: Free flow drinks

(Sparkling wine, red and white wine, various cocktails and soft drinks)



### **■ JAM17 DINING**

We have prepared a "Share Plate Plan" that is perfect for year-end and New Year gatherings.

Eight types of appetizers are available to share, and each person can choose their own main dish. We offer three types of meat, fish, and pasta dishes carefully selected by the chef from JAM17 DINING's popular menu.

Furthermore, alongside an extensive free-flow selection including beer, wine, highballs, and cocktails, and ten varieties of non-alcoholic drinks and mocktails, we invite you to enjoy a warm and cozy time in our open kitchen lively atmosphere.

### **Share Plate Plan**

Date: Until 12 January 2026

Time: 5:00 p.m. - 10:00 p.m. for a two-hour period

Last entry 8:00 p.m./Free flow last order 30 minutes before closing

Price: 10,000 yen/person \*Service charge and consumption tax included

\*Reservations must be made at least one day in advance.

\*Available for a minimum of 4 people.

Contents: - Appetizer Plate (8types)

- Main plate

(You can choose one item from the three main menu items on the day.)

- Free flow

(Beer, sparkling wine, wine, highball, 10 types of cocktail, 10 types of non-alcoholic)



### **■ JAM17 BAR**

Two seasonal cocktails will be available. These gorgeous original cocktails will warm your heart during the cold season and are

perfect for ending the year or starting the new year.

Period: 26 December 2025 - 28 February 2026

Time: 5:00 p.m. - 2:00 a.m. (L.O. 1:00 a.m.)

\* On 31 December only, the bar will be open 5:00 p.m. - 9:30 p.m. due to the Countdown Party.

Contents/Price:

**JAM's Derby** 2,000 yen

A twist on Horse's Neck brandy-based cocktail made with kumquat and pearl liqueur. With a touch of Japanese flavor, it's perfect for the New Year.

**Genial** 2,000 yen

A twist on the Mai Tai, made with brandy instead of rum. A tropical-style cocktail with a gorgeous look, paired with seasonal fruits.

#### 【Store Info】

##### < JAM17 DINING >

A dining room full of groove that stimulates the five senses in a space full of the live atmosphere of an open kitchen. The stone kiln in the center of the kitchen is characterized by its gentle high heat. You can enjoy the freshness of Miura vegetables directly shipped from the production area and other ingredients produced in the Kanto area that respect the four seasons of the region, and the flavor of the food is locked in the stone oven.

Times: 11:30 a.m. - 10:00 p.m. (Last order 9:00 p.m.)

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



#### 【Reservations or Inquiries】 81 3 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:

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