

Press Release



For Immediate Release

22 July, 2026
HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel

Celebrate the Flavors of Autumn at HOTEL GROOVE SHINJUKU
Savor the Season with Stone Oven Cuisine, Cocktails That Transition from Autumn to Winter,
and Autumn-Inspired Sweets - A Feast for All Five Senses
- Seasonal autumn menus available at JAM17 DINING & BAR and GELATERIA from September 1, 2026 -



For details, please visit: <https://www.hotelgroove.jp/en/jam17/topics/autumnpromotion2026/>

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel (Shinjuku, Tokyo; General Manager: Takeshi Torii) will begin offering a selection of seasonal menus showcasing the flavors of autumn at JAM17 DINING & BAR and GELATERIA on the 17th floor of TOKYU KABUKICHO TOWER from September 1, 2026.

JAM17 DINING will offer a seasonal menu that captures the arrival of autumn. Alongside appetizers and pasta prepared with an abundance of seasonal ingredients, guests can enjoy dishes available only at this time of year, including a main course of venison cooked in the restaurant's signature stone oven to bring out the ingredients' natural umami.

JAM17 BAR will serve a cocktail inspired by the Kabukicho sky at sunrise as autumn gives way to winter, together with a warming hot cocktail incorporating Japanese ingredients. Guests can savor flavors that reflect the changing seasons.

At JAM17 GELATERIA, a new Affogato Style topping option will be introduced, allowing guests to pair their choice of warm sauce with gelato. Across the entire floor, guests can enjoy a richly seasonal autumn experience. Savor the indulgent flavors created by seasonal ingredients, available only this autumn.



■ JAM17 DINING

Availability: September 1 – October 31, 2026

Hours: Lunch 11:30 a.m. – 2:00 p.m. / Dinner 5:00 p.m. – 10:00 p.m. (Last orders at 9:00 p.m.)

Seating: 132 seats (including one private dining room accommodating up to 14 guests)

Reservations: www.tablecheck.com/en/jam17-hotelgroove

Chef's Selection Dinner | Price: 11,000 yen



Appetizer: Truffle-Scented Tuna Fritto with Chestnut Purée

A gently sweet chestnut sauce and the tartness of redcurrants accentuate the umami of the tuna, while nuts add a contrasting texture. Finished with edible flowers, this colorful dish evokes the abundance of autumn.

Pasta: Porcini and Pancetta Pasta

Generous portions of porcini mushrooms are paired with richly flavored pancetta and spinach. The ingredients come together in perfect harmony in a dish that allows guests to fully savor the flavors of autumn.



Main Course: Stone-Oven-Grilled Venison from Tono, Seared at 400°C to Lock In Its Umami, with Barbecue Sauce

Loin of venison from Tono is roasted in our signature stone oven together with daikoku shimeji mushrooms and grapes, locking in their umami to create a main course that celebrates the flavors of autumn. Barbecue sauce may be added according to preference, offering a different dimension of flavor.

Dessert: Purple Sweet Potato Mont Blanc in Autumn Colors

This autumn dessert centers on a purple sweet potato Mont Blanc and offers a variety of textures. Accompanied by pine cone-shaped hojicha ice cream and a maple-leaf tuile, it is a charming dish that captures an autumn landscape on a single plate.



■ JAM17 BAR

Availability: November 1, 2026 – January 31, 2027

Hours: 5:00 p.m. – 2:00 a.m. (Last orders at 1:00 a.m.)

Seating: 11 seats plus standing area

THE JAPANESE CRAFT GIN ROKU

Tasting Flight | Price: 2,500 yen

This tasting set lets guests compare three varieties of ROKU GIN—Original, Gyokuro, and Yuzu—while discovering the unique aromas and flavor profiles of each. Accompanied by tasting notes and petit fours, it offers an opportunity to experience the delicate character of ROKU GIN.

Gin Soda | Price: 2,000 yen

Inspired by the Kabukicho sky at sunrise, this gin soda features a delicate pink hue created by cherry blossom and pomegranate, layered with the refreshing aroma of yuzu peel and the gentle spice of Japanese sansho pepper. A sophisticated cocktail with a distinctly Japanese character.

Hot Gin Today | Price: 2,000 yen

A warming hot cocktail perfect for the transition from autumn to winter. Built around ROKU GIN infused with yuzu, it is finished with a syrup made from brown sugar and dashi, creating a rich depth of flavor. Enjoy the gentle sweetness and fragrant aromas of these carefully selected ingredients.



■ **JAM17 GELATERIA**

Availability: November 1, 2026 – January 31, 2027

Hours: 10:00 a.m. – 10:00 p.m.

Seating: Takeout only

Affogato Style with Your Choice of Warm Sauce

Price: Gelato price + 200 yen

A new Affogato Style topping option has arrived, allowing guests to enjoy their favorite gelato with a warm sauce. In addition to the classic warm espresso and hot chocolate, guests can also choose a matcha sauce, a favorite among international visitors. A topping of nuts adds a delightful crunch and roasted aroma. Pour your chosen warm sauce over your favorite gelato and enjoy the contrast of hot and cold.



About HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel

A lifestyle hotel that serves as a base for fully enjoying the city of Kabukicho. Its 538 guest rooms, located on the 20th to 38th floors, are spaces where guests can linger in the afterglow of the excitement and enjoyment experienced at entertainment venues. The rooms feature a variety of layouts to suit the purpose of each trip, along with mid-century modern design that evokes the history of this location. Located on the 17th floor, JAM17 DINING & BAR connects the hotel with the city and serves as a social hub for this new district that continues to send fresh energy out into the world.

Reservations/Inquiries: 03-6233-8217

Reservations: www.tablecheck.com/en/jam17-hotelgroove

*Photos are for illustrative purposes only.

*The menu items are subject to change depending on the availability of ingredients.

*In accordance with the law, alcoholic beverages will not be served to guests who will be driving or to anyone under the age of 20.

*Prices include a 13% service charge and 10% consumption tax. For takeout items 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 as of the date of announcement. Please note that details may differ from the latest information.



HOTEL GROOVE
SHINJUKU

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

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel

Marketing Communications: Kotaki / Chiba

E-mail: pr.ppbtk@panpacific.com / Tel: +81 3 6233 7693