Press Release

For Immediate Release

15 October 2026

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel

Celebrate Christmas at JAM17 DINING & BAR and GELATERIA in Shinjuku's Kabukicho
Share special moments with someone dear to you

Limited-time menus available from 1 December to Friday, 25 December 2026



For details please visit: www.hotelgroove.jp/en/jam17/topics/holiday2026/

HOTEL GROOVE SHINJUKU, A PARKROYAL Hotel (Shinjuku, Tokyo; General Manager: Takeshi Torii) will offer special holiday-season menus that add a festive touch to your celebrations at JAM17 DINING & BAR and GELATERIA on the 17th floor of Tokyu Kabukicho Tower from 1 December to 25 December 2026.

The theme for this year's holiday season is "Share." Throughout the year, Shinjuku has been filled with cheers, smiles, and moments of excitement. The holidays are a time to share that joy with those dear to you and spread it further. At HOTEL GROOVE SHINJUKU, where the city's energy meets the hotel's playful spirit, sharing joy with others transforms the city's vibrant buzz into warm connections, creating a holiday season filled with delight.

JAM17 DINING will offer limited-time menus that bring a festive touch to the Christmas season. Dishes reflecting the chef's playful spirit and dedication will set the scene for special moments with those dear to you.
JAM17 BAR will serve Christmas cocktails and seasonal drinks that warm the heart. Enjoy a special drink befitting the sparkle of the holiday season.
JAM17 GELATERIA will offer a seasonal "Affogato Style" treat to enhance the Christmas spirit, alongside festive sweets such as the ever-popular stollen and



Last year's Christmas decorations

gingerbread man cookies—perfect as gifts or treats to bring when visiting friends and family.
Whether dining with someone dear to you or gathering with friends, celebrate in your own way and enjoy the excitement of the holiday season at JAM17.

■ JAM17 DINING

Celebrate a special occasion with a course menu reflecting the chef's dedication to every detail. Indulge in Japanese Black wagyu sirloin roasted in our signature stone oven, snow crab tartare available exclusively for Christmas, and more. Savor a special dinner unique to JAM17 DINING, adding a festive touch to time spent with someone dear to you.

Availability: 1 December – 25 December 2026
Hours: Lunch: 11:30 am – 2:00 pm / Dinner: 5:00 pm – 10:00 pm (Last order: 9:00 pm)
Seating: 132 (including a private room for up to 14 guests)
Reservations: https://www.tablecheck.com/ja/en/jam17-hotelgroove
Course Menus

・JAM's Selection Dinner Course (Available 1 – 23 December)

Price: 8,500 yen

・Amuse-bouche of the day (prosciutto cream mousse)
・Deep-fried filo-wrapped shrimp and scallops with celeriac and apple sauce
・Mushroom gratin
・Pasta with turnip ragù
・Japanese beef loin grilled in a stone oven at 400°C to seal in its flavor
・Strawberry Bijou de Noël



Deep-fried filo-wrapped shrimp and scallops with celeriac and apple

・Chef's Selection Dinner Course (Available 1 – 23 December)

Price: 11,000 yen

・Amuse-bouche of the day (prosciutto cream mousse)
・Tuna and scallop tartare with caviar
・Mushroom gratin
・Pasta carbonara with pancetta and Parmigiano Reggiano
・Japanese beef loin grilled in a stone oven at 400°C to seal in its flavor
・Strawberry Bijou de Noël



・Christmas Special Course (Available exclusively on 24 and 25 December)

Price: Lunch 11,000 yen/ Dinner 18,000 yen



・Kohakutō sugar candy and foie gras terrine (dinner only)

The regular amuse-bouche will be served at lunch.

・Christmas-style snow crab tartare

・Carbonara with truffle

・Japanese Black wagyu sirloin roasted in a stone oven at 400°C to seal in its flavor and finished with a sprinkling of gold dust (dinner only)

Kirifuri Kogen beef will be served at lunch.

・Noël Snow Dome ~Bûche de Noël and Pistachio Tree~

Winter Seasonal Mocktail **Price: 1,300 yen each**



・0% Kir Royale

A refreshing non-alcoholic cocktail combining the sweet-tart flavor of Japanese-grown blackcurrants with the bright acidity of lemon.

・0% Hot Wine

A warm, non-alcoholic drink brimming with rich fruit flavors. Seasonal fruit and herbs add a festive flourish.

■ JAM17 BAR

Celebrate the holiday season with two original cocktails. Their vibrant colors and flavors add a festive touch to your Christmas celebrations. Enjoy a special drink available exclusively for the season.

Availability: 1 December – 25 December 2026

Hours: 5:00 pm – 2:00 am (Last order: 1:00 am)

Seating: 11 seats + standing



Gin Soda **Price: 2,200 yen**

A gin and soda inspired by the sparkle of Christmas lights illuminating the city.

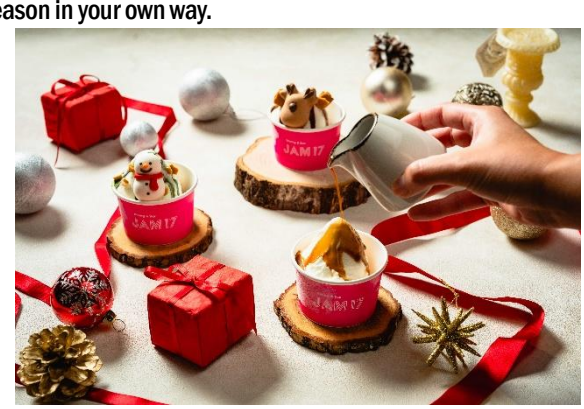
A line of cherry blossom and pomegranate adorning the glass slowly dissolves into the drink as you sip, transforming the clear cocktail into a delicate pink. With the refreshing aroma of yuzu and a subtle accent of sansho pepper, this holiday-season exclusive offers both delightful flavors and gradually changing hues.

Hot Gin Today **Price: 2,200 yen**

A hot cocktail made with ROKU gin, highlighting its yuzu aroma and layered with ingredients evocative of winter in Japan. Delicate dry sherry flavors combine with umami from slowly steeped kombu and the gentle sweetness of Japanese black sugar, finished with dry ginger ale and served warm. Rising yuzu aromas and the pleasant spice of ginger mingle with slowly unfolding umami and sweetness—a comforting companion for a winter evening.

■ JAM17 GELATERIA

Discover a festive selection of sweets for the Christmas season. From an affogato-style treat offering more ways to enjoy gelato to traditional Christmas confections and colorful gingerbread man cookies, the lineup is visually delightful. Whether treating yourself, sharing a sweet moment with someone dear to you, or enjoying the pleasure of choosing a gift, celebrate the holiday season in your own way.





Availability: 1 December – 25 December 2026

Hours: 10:00 am – 10:00 pm

Seating: Takeout only

"Affogato Style" with Your Choice of Warm Sauce Price: Gelato price + 200 yen

Limited-edition reindeer and snowman toppings join our popular "Affogato Style," in which warm source is poured over gelato and its toppings! Give your favorite gelato a festive flourish, complemented by the toasted flavor and crunch of nuts, and enjoy the excitement of the holiday season.

Stollen Price: 400 yen per slice / 2,800 yen for a whole loaf

Our traditional Christmas stollen returns this year. Made with dried fruit soaked in rum and Grand Marnier and blended with spices, its flavors deepen with each passing day. Available both as a whole loaf and in individual slices, it is perfect for sharing with someone dear to you. Slice off a little at a time and enjoy the days leading up to Christmas together.

Gingerbread Man Cookies Price: 400 yen

These Christmas favorites bring a festive touch to the holiday season with their toasted flavor and crisp texture. A delicate aroma of warming spices makes them an ideal winter treat. Individually wrapped, they make thoughtful little gifts for someone dear to you or treats to bring along and share with others. Choose your favorite gingerbread man design.

Outlet Overview

JAM17 DINING



A dining venue full of GROOVE, where the energy of the open kitchen creates an experience that engages all five senses. At the heart of the kitchen is our signature stone oven, characterized by its gentle yet intense heat. Savor dishes cooked in the stone oven to seal in their flavor, featuring fresh Miura vegetables delivered directly from growers and ingredients sourced from across the Kanto region and surrounding areas, celebrating the changing seasons.

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

Seating: 132 (including a private room for up to 14 guests)

www.hotelgroove.jp/en/jam17/dining.html

JAM17 BAR



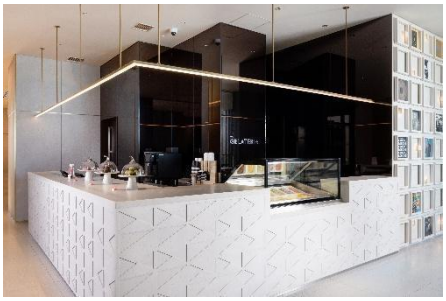
A bar where you can unwind amid art that evokes the history of Shinjuku's Kabukicho, with the lingering excitement of entertainment. An artwork by artist Tatsu Nishi projects into the bar from the ceiling. Created from objects symbolizing the history and culture the neighborhood has woven over the years, it watches over the new history unfolding here. The uplifting atmosphere created by music, light, and the rooftop ambiance stirs the senses as you savor your cocktail.

Hours: 5:00 pm–2:00 am (Last order: 1:00 am)

Seating: 11 seats + standing

www.hotelgroove.jp/en/jam17/bar.html

JAM17 GELATERIA



A gelato shop offering an ethical way to enjoy vibrant, premium gelato that captures the flavors of fresh ingredients. At the entrance to a social hub overlooking Shinjuku's skyscrapers, it provides a lively, welcoming space to relax.

Hours: 10:00 am–10:00 pm

Seating: Takeout only

www.hotelgroove.jp/en/jam17/gelateria.html

Reservations/Inquiries: 81 3 6233 8217

*Images are for illustrative purposes only.

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

*In accordance with the law, alcohol will not be served to guests who will be driving or who are under 20 years of age.

*Prices include a 13% service charge and 10% consumption tax. Takeout items include 8% consumption tax.

*Hours and details are subject to change.

*Information in this press release is current as of the date of announcement and may differ from the latest information.

For press-related inquiries concerning this release, please contact

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