NEW YORK GRILL

PARK HYATT TOKYO

MENUS

AUTUMN LUNCH MENU

Weekdays

TO BEGIN

Francis Ford Coppola Winery Sofia Brut Rosé Monterey + 2530

Appetizer from the Buffet

CHOICE OF MAIN DISH

STEAK SELECTION

Grilled Japanese Beef F1 Sirloin + 1650

USDA Prime New York Strip 300g + 13200

Gunma Akagi Ribeye 180g + 14190

Kagawa Olive Fed Beef Sirloin 160g + 15620

Hokkaido Beef Tenderloin 150g + 17490

Miyagi Sendai Tenderloin 150g + 20020

Hyogo Kobe Sirloin 160g + 26950

Grilled Kagoshima Kurobuta Pork Loin
Pumpkin, Chorizo Salsa, Bourbon Sauce

Grilled Market Fish
Yuzu Coulis, Turnip, Spinach, Brown Butter Sauce

Grilled Datedori Chicken Breast
Chrysanthemum Greens Purée, Maitake Mushroom, Lotus Root, Chicken Jus

Rigatoni
Lamb Shoulder and Burdock Ragout, Sansho Pepper, Parmigiano Reggiano

All steak selections are accompanied by mashed potatoes, green asparagus, garlic chips and beef jus.

VEGETARIAN ✦ SIGNATURE

Prices in yen, tax inclusive and subject to 15% service charge.
Please let us know if you have any food allergies, special dietary requirements or inquiries about rice-based foods.

AUTUMN LUNCH MENU

TO FINISH

Beef Fat Fries	+ 2200
Dessert from the Buffet	
Coffee	

LUNCH

9900

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AUTUMN WEEKEND LUNCH MENU

TO BEGIN

Roederer Estate Quartet

Appetizer from the Buffet

CHOICE OF MAIN DISH

STEAK SELECTION

Grilled Japanese Beef F1 Sirloin	+ 1650
USDA Prime New York Strip 300g	+ 13200
Gunma Akagi Ribeye 180g	+ 14190
Kagawa Olive Fed Beef Sirloin 160g	+ 15620
Hokkaido Beef Tenderloin 150g	+ 17490
Miyagi Sendai Tenderloin 150g	+ 20020
Hyogo Kobe Sirloin 160g	+ 26950

Grilled Kagoshima Kurobuta Pork Loin
Pumpkin, Chorizo Salsa, Bourbon Sauce

Grilled Market Fish
Yuzu Coulis, Turnip, Spinach, Brown Butter Sauce

Grilled Datedori Chicken Breast
Chrysanthemum Greens Purée, Maitake Mushroom, Lotus Root, Chicken Jus

Rigatoni
Lamb Shoulder and Burdock Ragout, Sansho Pepper, Parmigiano Reggiano

All steak selections are accompanied by mashed potatoes, green asparagus, garlic chips and beef jus.

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AUTUMN WEEKEND LUNCH MENU

TO FINISH

Beef Fat Fries	+ 2200
Dessert from the Buffet	
Coffee	

LUNCH

11550

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CHEF'S SIGNATURE

4 Course

4 COURSE	3 GLASSES WINE PAIRING
22000	8800

THE MENU

ATLANTIC SALMON
Goat Cheese, Heirloom Beetroot, Avocado Blinis

CARROT POTAGE
Canadian Lobster, Vanilla, Lime Leaf

BUSHU WAGYU SIRLOIN
Pumpkin, Black Shimeji Mushrooms, Woodford Reserve Bourbon Sauce

CHESTNUT
Shine Muscat, Vanilla Cream, Chestnut Ice Cream

THE WINES

Matthews Winery Sauvignon Blanc
Columbia Valley 2022, Washington

Channing Daughters Winery Rosato di Cabernet Franc
North Fork of Long Island 2022, New York

Hyde de Villaine Belle Cousine
Napa Valley 2020, California

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CHEF'S SIGNATURE

5 Course

5 COURSE	4 GLASSES WINE PAIRING
26400	11000

THE MENU

ATLANTIC SALMON
Goat Cheese, Heirloom Beetroot, Avocado Blinis

CARROT POTAGE
Canadian Lobster, Vanilla, Lime Leaf

JAPANESE FLOUNDER
Lotus Root, Yuzu, Brown Butter Sauce

BUSHU WAGYU SIRLOIN
Pumpkin, Black Shimeji Mushrooms, Woodford Reserve Bourbon Sauce

CHESTNUT
Shine Muscat, Vanilla Cream, Chestnut Ice Cream

THE WINES

Matthews Winery Sauvignon Blanc
Columbia Valley 2022, Washington

Channing Daughters Winery Rosato di Cabernet Franc
North Fork of Long Island 2022, New York

Flowers Chardonnay
Sonoma Coast 2024, California

Hyde de Villaine Belle Cousine
Napa Valley 2020, California

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À LA CARTE

SEAFOOD ON ICE AND CAVIAR

Seafood on Ice For 2 King Crab Leg, Japanese Scallop, Botan Shrimp, Mussel	25300
Miyazaki Caviar 1983 Baerii Premium 20g	12950
Antonius Oscietra Caviar 5* 50g	26950
Kaluga Queen Oscietra Caviar 100g	49500

APPETIZERS

Marinated Atlantic Salmon Goat Cheese, Heirloom Beetroot, Avocado Blinis	3960
Caesar Salad ✦ Croutons, Parmigiano Reggiano, Cherrywood Smoked Bacon	4180
Shrimp Cocktail Avocado, Grapefruit, Vodka Cocktail Dressing	4620
⊡ Artisanal Hokkaido Burrata Fig, Walnut, Pear jelly	4950
Carrot Potage Canadian Lobster, Vanilla, Lime Leaf	3190
New England Clam Chowder Potato, Celery, Smoked Bacon	3740
Grilled Octopus Shishito Pepper, Smoked Almond, Romesco Sauce	3740
Crab Cakes ✦ Mini Herb Salad, Remoulade Sauce	4620
Pan Seared Japanese Scallops ✦ Virgin Sauce, Parsley	5390

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À LA CARTE

USDA PRIME BEEF

New York Strip 300g	17600
Ribeye 340g	19800

JAPANESE BEEF

Gunma Akagi Ribeye 180g	18590
Kagawa Olive Fed Sirloin 160g	20020
Hokkaido Tenderloin 150g	21890
Miyagi Sendai Tenderloin 150g	24420
Hyogo Kobe Sirloin 160g ✦	31350
Yamagata L-Bone 1.0kg	41800
Yamagata T-Bone 1.2kg	46200
Yamagata Porterhouse 1.6kg	52800
Yamagata Tomahawk 2.0kg	60500

ACCOMPANIMENTS

Pan Seared Japanese Scallop 1pc	1760
Grilled King Crab Leg 100g	4730
Grilled Half Canadian Lobster	8800

SAUCES

Béarnaise

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À LA CARTE

SAUCES · CONTINUED

Red Wine

Chimichurri

Miyazaki Green Peppercorn

SEAFOOD

Cedar Wood Grilled Atlantic Salmon Lemon, Thyme	5060
Grilled Atlantic Bluefin Tuna Virgin Sauce	7370
Grilled Whole Canadian Lobster Garlic, Parsley Butter	16500

ENTRÉE

Grilled Eggplant Tomato Harissa, Bell Pepper Salsa, Cashew Cream	4180
Lobster Spaghetti Semi Dried Tomatoes, Confit Lemon, Parmigiano Reggiano	6930
Grilled Half Free-Range Kagawa Olive Fed Chicken Chermoula Marination	5940
Grilled Australian Lamb Rack Herb Crust, Lamb Jus	8800
Grilled Iwate Iwachu Pork Chop Bourbon Sauce	10450

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À LA CARTE

SIDE ORDERS

Mashed Potatoes Roasted Garlic	1650
Roasted Pumpkin Sour Cream, Pumpkin Seed Dukkha	1650
Sautéed Japanese Mushrooms Garlic, Parsley	1650
Sautéed Spinach Shallot, Garlic	1650
Beef Fat Fries ✦ Homemade Ketchup	2200
Grilled Asparagus Lemon Zest	2420
Macaroni and Cheese Canadian Lobster	3080

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DESSERTS

DESSERTS

Selection of Ice Cream Salted Caramel, Dark Chocolate, Matcha	1650
Selection of Sorbet Strawberry, Apricot, Lemon	1650
Key Lemon Pie Lemon Curd, Italian Meringue, Lime Jelly	1980
New York Cheesecake ✦ Shine Muscat, Grape Jelly, Matcha Anglaise Sauce	1980
Chocolate Brownie Caramel Sauce, Pecan Nuts, Vanilla Ice Cream	2200
New York Soft Serve Japanese Pear, Caramel Sauce, Hazelnut Crumble	2750
⊡ Japanese Seasonal Fruit Plate	4400
Artisanal Cheese Selection Quince Jelly, Candied Walnuts, Crispy Fruit Bread	4400

TO SHARE

Apple & Pear Crumble Cake Vanilla Ice Cream	3960
Baked Alaska ✦ Chestnut Ice Cream, Cassis Jam, Italian Meringue	4950

COFFEE AND TEA SELECTION

Coffee, Espresso, Café Latte, Cappuccino	1650
Solrise Darjeeling Second Flush, Yuzu	1650

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DESSERTS

COFFEE AND TEA SELECTION · CONTINUED

Leaflight 1650
Darjeeling Second Flush, Atlas Cedarwood

Earl Grey 1650
Earl Grey, Keemun, Darjeeling, Bergamot Oil, Yuzu

Liberty Herb ✦ 1980
Rosemary, Red Perilla

DESSERT WINE

Antigua Dessert Wine, California 3300
75ml

Ch.igai Takaha Hanabusa Late Harvest Sauvignon Blanc Napa Valley 2014 35200
375ml

Far Niente Dolce Late Harvest Napa Valley 2018, California 48400

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