

Dinner courses, lunch boxes to welcome spring

The Tokyo Marriott Hotel is offering the Gotenyama Sakura Gatherings plan at its Lounge & Dining G.

The hotel, located near Gotenyama Garden in Shinagawa Ward, is famous for its magnificent cherry blossoms, which date back to the Edo Period, giving guests an unforgettable dining experience during cherry blossom season.

Diners can enjoy a delectable signature dinner of seasonal vegetables and grilled meat through June 30. The dinner course, priced at ¥7,500 per person, starts with an appetizer plate featuring three different seasonal vegetables, followed by mussel chowder and a main grilled combo and wrapping up with a seasonal dessert. The grilled combo is comprised of a delicious assortment of spring vegetables, lamb chops, veal chops and sausages.

Also on offer at the restaurant is the Sakura Gatherings dinner course that is ideal for welcome and farewell parties, as well as casual get-togethers. The ¥5,500 plan, which includes a 90-minute free flow of drinks, is comprised of appetizer, soup, pasta, fish, meat



and dessert courses. The plan is available for four people or more until mid-April.

Last but not least, is the Sakura Terrace Box that can also be enjoyed until mid-April in the open air of the Lounge & Dining G's Sakura Terrace that

overlooks Gotenyama Garden's cherry blossoms. The three-tiered lunch box, available between noon and 4 p.m. (L.O.), is comprised of 16 different small dishes, including the chef's specialty *temarizushi* (sushi made by pressing rice and fish into a ball-shaped form) of cherry anthias, and smoked horsemeat. Priced from ¥4,000 per person, the plan can be booked for two people or more.

All prices exclude tax and a 10 percent service charge.



The Tokyo Marriott Hotel is 10 minutes from the Takanawa Exit of Shinagawa Station.

Tokyo Marriott Hotel

www.tokyo-marriott.com

Tel: 03-5488-3929 (Lounge & Dining G)

4-7-36 Kita Shinagawa, Shinagawa-ku, Tokyo

