



# Tokyo Buffet (Breakfast)

## ◎ Buffet menu

※There are around 20 dishes per day from the menu below.

※The above menu is subject to change without prior notice.

### ■ Japanese dishes

Fresh Vegetables for shabushabu style

""""Honkare Katsuobushi"""" (fermented high-grade dried bonito flakes)

(Ninben, an established dried bonito specialty company in Nihonbashi, Tokyo)"

Assorted Sashimi

Sukiyaki-style Beef and Tofu

Simmered Deep-fried Tofu mixed with Vegetables

Unohana: okara and various vegetables simmered in dashi, sake sugar and soy sauce.

Seasoned Boiled Egg

Japanese-Style Sauteed Burdock Root

Simmered Shirataki Noodles with Japanese Pepper

Boiled Leafy Green Vegetables

Simmered Hijiki Seaweed

Simmered Dried Daikon Radish Strips

Simmered Deep-fried Eggplant

Spicy Simmered Konnyaku (Jelly-like Yam Cake aka Devil's Tongue)

Simmered Sweet Potatoes with Lemon

KOYADOFU (Freeze-dried tofu simmered in seasoned broth)

Donko Shitake Mushroom

Japanese-Style Giblets Stew

Simmered Daikon Radish

Simmered Seasonal Fish

Simmered Chicken and Root Vegetables

Steamed Vegetables

Chef's Special Rolled Egg Omelet

Grilled Salmon

Grilled Mackerel

Japanese-Style Sauteed Lotus Root

Canola Flower with Mustard Sauce

Simmered Japanese Taro

Simmered Chicken and Turnip

Simmered Clam with Vegetables

Spinach with Sesame Sauce

Simmered Bamboo Shoots with Dried Bonito Flakes

Eho-maki Sushi Roll: Uncut Sushi Roll eaten for good luck.



### Recommend menu

#### Canola Flower with Mustard Sauce



# Tokyo Buffet (Breakfast)

## ■ Fries

Deep-Fried Shrimp  
Deep-Fried Oyster  
Tempura  
Fried Chicken

## ■ Steam

Steamed Vegetables

## ■ Accompaniment for Rice

Raw Egg Hachi Tamago (Hachi Tamago is brand of egg)  
Boiled Young Sardines  
Grated Yam  
Natto (Fermented Soybeans)  
Seasoned Dried Seaweed  
Salted Plum  
Kyoto-style Chopped Vegetables Pickled in Salt with Red Shiso Leaves  
Daikon Radish Pickled in Salted Rice Yeast

## ■ Dessert

Fruit (Apple, Kiwi, Orange, Grapefruit and Pineapple)  
Yogurt  
Ice Cream  
Ryumeikan's original Sake Cake  
Warabi-Mochi: Bracken-Starch Dumpling  
Gâteau au chocolat (Chocolate Cake)  
Cheesecake

## ■ Others

Bread  
Miso Soup  
Ball-Shaped Dried Wheat Gluten  
Wakame Seaweed  
Fried Tofu

## ■ Western food

Vegetable Fritter  
Beef Curry  
Grilled Vegetables (Tomato and 2 other vegetables)  
Potato Salad  
Tomato marinated in sweet syrup  
Boiled Potato with Butter  
Pot-au-Feu: Meat and Vegetable Soup  
French Toast  
Potato Salad  
Scrambled Egg  
Cauliflower with Mentaiko (Spicy Cod Roe) and Mayonnaise  
Brussels Sprouts Consome Stew  
Roast Chicken  
Omelet with vegetables  
Minced meat and vegetables stew with tomatoes  
Pancake with vegetables  
Penne gratin

