

Tokyo Buffet (Breakfast)

Sakura buffet



We will offer dishes with a cherry blossom motif. There will also be other dishes made with seasonal ingredients on the buffet table, so please eat as much as you like and enjoy the taste of spring.

MENU

- Chirashi Sushi (Scattered Sushi)
- Sakura-mochi
- Boiled Sausage with Sakura-flavored Starchy Sauce



Recommend menu

**Simmered wakame
seaweed and bamboo
shoots**



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◎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

Canola Flower with Mustard Sauce

Chirashi Sushi (Scattered Sushi)

Sakura-mochi

Boiled Sausage with Sakura-flavored Starchy Sauce

Roasted Chicken with Sakura-flavored Sauce

Sakura-flavored Ice Cream

Simmered wakame seaweed and bamboo shoots

Stewed pork and spring cabbage

Celery pickled in soy sauce

Asari clams steamed with sake

Simmered wild vegetables Zenmai

Chinese yam dressed with pickled plums



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■ 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
Roast Chicken
Omelet with vegetables
Pancake with vegetables
Marinated squid and cucumber
Wasabi mustard greens pasta salad
Cream stew with Chinese cabbage and bacon

