



# 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.

※We offer tempura and sweets only available for holiday brunch (Saturdays, Sundays and national holidays) after 11 a.m.

### ■Japanese dishes

Fresh Vegetables for shabushabu style

Fuji Spring Water Pork shabu-shabu (※Weekends and holidays only)

""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

Seasoned Boiled Egg

Japanese-Style Sauteed Burdock Root

Shimmered Shirataki Noodles with Japanese Pepper

Boiled Leafy Green Vegetables

Simmered Hijiki Seaweed

Simmered Dried Daikon Radish Strips

Simmered Deep-fried Eggplant

Spicy Simmered Konnyaku (Devil' s Tongue like jelly-like yam cake)

Simmered Sweet Potatoes with Lemon

KOYADOFU (Freeze-dried tofu simmered in seasoned broth)

Donko Shitake Mushroom

Simmered Daikon Radish

Steamed Vegetables

Chef's Special Rolled Egg Omelet

Grilled Salmon

Grilled Mackerel

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

Steamed Seasonal Fish

Stewed Fried-tofu and Vegetable

Rapeseed Blossoms with Mustard Sauce

Simmered Pork and Daikon Radish

Japanese-Style Sauteed Lotus Root



### Recommend menu

Chinese Cabbage and Bacon in Creamy Sauce

※This is an example of the daily menu.

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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

## ■ Others

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

## ■ Western food

Beef Curry  
Grilled Vegetables (Tomato and 2 other vegetables)  
Potato Salad  
Tomato marinated in sweet syrup  
French Toast  
Potato Salad  
Scrambled Egg  
Roast Chicken  
Omelet with vegetables  
Neapolitan tomato ketchup-based spaghetti  
Pot-au-Feu: Seasonal Vegetable Soup  
Simmered Brussels Sprouts in Consommé Soup  
Chinese Cabbage and Bacon in Creamy Sauce  
Simmered Beef and Beans in Tomato Sauce  
Winter Cabbage and Asari Clam Soup  
Chicken and Broccoli with Basil Sauce  
Grilled Japanese Spanish Mackerel and Cabbage

