



# 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 Katsubushi"" (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

Rapeseed Blossoms with Mustard Sauce

Seasonal Vegetables with Tofu-based Sauce

Boiled the fried yomogi (mugwort) wheat gluten

Simmered Bamboo Shoots and Wakame Seaweed

Tasty simmered (zenmai) flowering fern

Simmered shiitake mushrooms with Japanese pepper

Simmered chicken and turnip with white miso paste

Chinese Yam Teriyaki

Sauteed Cabbage and Leafy Green with Boiled Young Sardines

Simmered Japanese Spanish Mackerel and Burdock Root in Vinegar Sauce

Boiled Angelica keiskei with Sesame Sauce

### Recommend menu

Simmered Japanese Spanish Mackerel  
and Burdock Root in Vinegar Sauce

※This is an example of the daily menu.



### Recommend menu

Sauteed Cabbage and Leafy Green with Boiled  
Young Sardines

※This is an example of the daily menu.



# Tokyo Buffet (Breakfast)

## ■ Fries

Deep-Fried Shrimp  
Deep-Fried Whitefish (Alaska pollock)  
Creamy Crab Croquette  
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: Spring Vegetable Soup  
Fresh Potato Gratin  
Spring vegetables and asari clam soup  
Creamed asparagus and bacon

