



# 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.

< Notice to nonstaying visitors to the hotel >

Please note that our restaurant may not be available depending on the number of customers. We apologize for any inconvenience this may cause and kindly ask that you contact the restaurant to confirm availability.

### ■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

Simmered Tender Beef Tongue

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

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

Simmered Japanese Taro

Simmered Japanese Spanish Mackerel and Mushrooms with Grated Daikon Radish

Simmered Squid and Taro Root

Simmered Chicken Drumstick in Ponzu Vinegar Sauce

Boiled turnip with Mushroom Starchy Sauce

Simmered Pumpkin with Red Beans

Japanese-Style Sauteed Lotus Root

Stir-fried Nozawana Turnip Greens and Dried Young Sardines

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## ■ 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  
Omelet with vegetables  
Neapolitan tomato ketchup-based spaghetti  
Pot-au-feu with autumn vegetables  
Cauliflower with Spicy Cod Roe Mayonnaise  
Pumpkin Gratin  
Fritto of Whitefish and Marinated apple  
Penne with Chicken and Autumn Vegetables  
Grilled Chicken and Chinese Yam with Cheese

