



# 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 Sautéed Burdock Root
- Shimmered Shirataki Noodles with

Japanese Pepper

- Boiled Leafy Green Vegetables
- Simmered Hijiki Seaweed
- Simmered Dried Daikon Radish Strips
- 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
- Simmered Daikon Radish
- Steamed Vegetables
- Chef's Special Rolled Egg Omelet
- Grilled Salmon
- Grilled Mackerel
- Lightly boiled spinach with sesame sauce
- Simmered Yellowtail and Daikon Radish
- Celery Pickled in Soy Sauce
- Sautéed Leaf Mustard and Daikon Radish
- Chicken and Chinese cabbage stewed in

miso

- Deep-fried chikuwa with seaweed
- Lotus Root Teriyaki
- Deep-fried Japanese Taro in Dashi

### ■ Western food

- Beef Curry
- Grilled Vegetables (3 vegetables)
- French Toast
- Potato salad
- Burdock Root and Carrot Salad
- Scrambled Egg
- Omelet with vegetables
- Neapolitan tomato ketchup-based spaghetti
- Pot-au-feu with autumn vegetables
- Grilled pork shoulder loin
- Chicken and Turnip in Creamy sauce
- Pumpkin stew (with gnocchi, broccoli and more)

### ■ 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
- Dessert

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