



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
- 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 (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/Mackerel (changes daily)
- Simmered Yellowtail and Daikon Radish
- Japanese-Style Sauteed Celery
- Simmered Beef and Burdock Root
- Fried Lotus root
- Clam Plate and Cabbage in sake
- Stir-fried Chinese Cabbage and Egg
- ODEN - Japanese Fish Cake Stew
- Chinese cabbage with yuzu

■ Western food

- Beef Curry
- Grilled Vegetables (3 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: Winter Vegetable Soup
- Oven-Grilled Chinese Yam
- Stewed Soup with Cabbage and Pork Meat
- Marinated Japanese Brassica and Small Dried Sardines
- Chicken and Broccoli with Tomato Sauce

■ Fries(changes daily)

- Deep-Fried Shrimp
- Deep-Fried Whitefish (Alaska pollock)
- Creamy Crab Croquette

■ Accompaniment for Rice

- "Honkare Katsuobushi" (fermented high-grade dried bonito flakes)
- (Ninben, an established dried bonito specialty company in Nihonbashi, Tokyo)
- 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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