



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
- Simmered 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)

- Boiled Tofu
- Unohana: okara and various vegetables simmered in dashi, sake sugar and soy sauce.
- Spinach and chrysanthemum greens with sesame dressing

- Canola Flower with Mustard Sauce
- Fish cake tempura with shiso leaves
- Simmered Seasonal Fish in Vinegar Sauce
- Steamed Seasonal Fish
- 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 Broccoli
- Pork and Chinese Cabbage in Creamy Sauce
- Simmered Beef and Beans in Tomato Sauce
- Clams and Brussels sprouts in garlic and chili oil

■ 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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