



Tokyo Buffet (Breakfast)

◎ Buffet menu

【Opening time】 6:45~10:00(L.O.9:45)

【Price】 2,800yen

*There are around **20 dishes per day** from the menu below.

*The above menu is subject to change without prior notice.

< 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)
- Braised pork cartilage (Soy sauce/Miso/Tomato)
- Grilled honeycomb tripe (Soy sauce/Miso)
- Sweet simmered pinto beans
- Candied Sweet Potato
- Simmered Japanese Spanish Mackerel and Burdock Root in Vinegar Sauce
- Boiled snap pea with dashi sauce
- Simmered chicken and turnip with white miso paste
- Simmered Japanese Butterbur with Dried Bonito Flakes
- Simmered Bamboo Shoots and Shiitake mushrooms with Japanese pepper
- Stir-Fried Pork and Kikurage(cloud ear) mushroom with Egg Japanese-Style Sauteed Udo (Japanese spikenard)

■ Western food

- Beef Curry
- Grilled Vegetables (3 vegetables)
- Potato Salad
- Tomato marinated in sweet syrup
- French Toast
- Scrambled Egg
- Omelet with vegetables
- Neapolitan tomato ketchup-based spaghetti
- Seasonal Vegetable Pickles
- Young Sardines and Chinese Yam Gratin
- Grilled Spring cabbage and Sausage
- Simmered Squid and Broccoli in Tomato Sauce
- Creamed asparagus and bacon
- Braised chicken and new potatoes in red wine

■ Fries(changes daily)

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

■ Accompaniment for Rice

- "Honkare Katsubushi" (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
- Tokyo 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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