



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
- Grilled Salmon or Mackerel
- Seasoned Boiled Egg
- 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
- 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
- Chef's Special Rolled Egg Omelet
- Grilled Salmon/Mackerel (changes daily)
- Grilled honeycomb tripe (Soy sauce/Miso)
- Sweet simmered pinto beans
- Candied Sweet Potato
- Simmered Chicken and Winter Melon
- Japanese-Style Sauteed Lotus Roots
- Grilled Manganji pepper with dashi sauce
- Okra with Dried Bonito Flakes
- Tomato marinated in sweet syrup
- Stir-Fried Chinese Water Spinach and Kikurage(cloud ear) Mushroom with Egg
- Simmered Seasonal Fish
- Deep-fried Eggplant Marinated in Fish Sauce
- Green Peppers with Dried Bonito Flakes
- Deep-fried Horse Mackerel Marinated with Sweet and Spicy Vinegar
- Squid and Summer Veggies with Salted Plum

■ Western food

- Beef Curry
- Grilled Vegetables (3 vegetables)
- French Toast
- Neapolitan tomato ketchup-based spaghetti
- Scrambled Egg
- Omelet with vegetables
- Potato Salad
- Seasonal Vegetable Pickles
- Grilled Eggplant and Zucchini with Cheese
- Squid Ratatouille
- Asparagus and Clam in garlic and chili oil
- Chicken and Summer Veggies with basil sauce
- Cold Corn Soup

■ 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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