



# 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)
- Candied Sweet Potato
- Simmered sweet kintoki beans
- Boiled hoariness with dashi soup
- Chicken and yamaimo pickled in wasabi
- Okra with Salted Plum
- TOKYO Natto (Fermented Soybeans) and Summer Vegetables
- Tomato marinated in sweet syrup
- Okinawa Style Stir-fried Bitter Melon
- Deep-Fried Eggplant Simmered in Dashi

### Stock

- Deep-fried Baby Corn with Seaweed
- Cold Shabu-Shabu Pork
- Green Beans with Sesame Sauce
- Boiled marlin fish with ume sauce
- Deep-fried Spanish Horse Mackerel
- Deep-fried Conger Eel Marinated with Sweet and Spicy Vinegar

### ■ 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
- Corn and Salmon in Creamy Sauce
- Avocado and tomato lemon tartare
- Simmered Chicken and Zucchini in Tomato Sauce
- Squid and Summer vegetable with Basil Sauce
- Marinated Summer Vegetables

### ■ 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
- 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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