



Tokyo Buffet (Breakfast)

Around 20 menu items are available.

Approximately 13 Japanese and Western side dishes change daily.

■ Japanese dishes

- Fresh Vegetables for shabushabu style
- Assorted Sashimi
- Grilled Salmon or Mackerel
- Simmered sweet kintoki beans
- Simmered winter melon 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
- 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

■ Western food

- Beef Curry
- Grilled Vegetables (3 vegetables)
- 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
- French Toast
- Neapolitan tomato ketchup-based spaghetti
- Scrambled Egg
- Omelet with vegetables
- Potato Salad

■ 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 (Made to Order)
- 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

Pink items are seasonal or monthly limited-time menu items.

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



