



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
- **Marinated fresh tomato in dashi sauce**
- **Lightly boiled spinach with sesame sauce**
- **Japanese-Style Sauteed Burdock Root**
- **Simmered Japanese Taro**
- **Chilled Winter Melon and Autumn Vegetables with a Thick Sauce**
- **Deep-fried Japanese Yam with seaweed**
- **Seasonal Vegetables with Tofu-based Sauce**
- **Simmered Mackerel in Miso Sauce**
- **Steamed Chicken and Celery**
- **Chicken and Sweet Potato Teriyaki**
- **Foil-baked White Fish**
- **Simmered Tender Beef Tongue**
- **Simmered Deep-fried Tofu mixed with Vegetables**
- **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)
- Simmered sweet kintoki beans

Western food

- Beef Curry
- Grilled Vegetables (3 vegetables)
- **Grilled Pumpkin with Cheese**
- **Sauteed Autumn Vegetables and Bacon**
- **Mix Beans with Tomato Sauce**
- **Roast Pork with Balsamic Sauce**
- **Chicken and Mushrooms in Creamy Sauce**
- French Toast
- Neapolitan tomato ketchup-based spaghetti
- Roast Ham
- Bacon
- Scrambled Egg
- Mozzarella cheese
- Potato Salad
- Boiled Egg

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 (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.



