



Tokyo Buffet (Breakfast)

◎Buffet menu

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

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

※We offer tempura and sweets only available for holiday brunch (Saturdays, Sundays and national holidays) after 11 a.m.

■Japanese dishes

Fresh Vegetables for shabushabu style

"Honkare Katsuobushi" (fermented high-grade dried bonito flakes)

(Ninben, an established dried bonito specialty company in Nihonbashi, Tokyo)"

Assorted Sashimi

Sukiyaki-style Beef and Tofu

Simmered Deep-fried Tofu mixed with Vegetables

Seasoned Boiled Egg

Japanese-Style Sauteed Burdock Root

Shimmered Shirataki Noodles with Japanese Pepper

Boiled Leafy Green Vegetables

Simmered Hijiki Seaweed

Simmered Dried Daikon Radish Strips

Simmered Deep-fried Eggplant

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

Grilled Mackerel

Deep-Fried Seasonal Vegetables in Dashi Stock

Bitter Melon and Bell Peppers with Dried Bonito Flakes

Simmered Pumpkin with Red Beans

Okra with Salted Kelp



Recommend menu

**Simmered Pumpkin
with Red Beans**



Tokyo Buffet (Breakfast)

■ Fries

Deep-Fried Shrimp
Beef Croquette
Tempura
Fried Chicken

■ Steam

Steamed Vegetables

■ Accompaniment for Rice

Raw Egg Hachi Tamago (Hachi Tamago is brand of egg)
Boiled Young Sardines
Grated Yam
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

■ Western food

Beef Curry
Grilled Vegetables (Tomato and 2 other vegetables)
Potato Salad
Tomato marinated in sweet syrup
French Toast
Potato Salad
Scrambled Egg
Roast Chicken
Omelet with vegetables
Neapolitan tomato ketchup-based spaghetti
Cold ratatouille
Boiled Asparagus
Ethnic-style pilaf with seasonal summer vegetables
Chilled Corn Soup
Grilled Zucchini

