



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

Fuji Spring Water Pork shabu-shabu (※Weekends and holidays only)

""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

Simmered Shirataki Noodles with Japanese Pepper

Boiled Leafy Green Vegetables

Simmered Hijiki Seaweed

Simmered Dried Daikon Radish Strips

Simmered Deep-fried Eggplant

Spicy Simmered Konnyaku (Devil' s Tongue like jelly-like yam cake)

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

Lightly Boiled Spinach with Sesame Sauce

Lotus Root Teriyaki

Stir-fried Chinese Cabbage and Egg

Simmered Yellowtail Lotus

Clam Plate and Cabbage in Sake

Japanese-Style Sauteed Celery

Simmered Squid and Daikon Radish

Fried rice with Turnip Greens

Simmered Pork and Chinese Cabbage



Recommend menu

Clam Plate and Cabbage in Sake

※This is an example of the daily menu.



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■ Fries

Deep-Fried Shrimp
Deep-Fried Oyster
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
Pot-au-Feu: Seasonal Vegetable Soup
Simmered Brussels Sprouts in Consommé Soup
Salmon and Spinach in Creamy sauce
Minced Chicken and Broccoli with Tomato Sauce
Penne Gratin
Chicken and Yam with Basil Sauce

