

Tokyo Buffet (Breakfast)

OBuffet 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

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 (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

Rapeseed Blossoms with Mustard Sauce

Seasonal Vegetables with Tofu-based Sauce

Simmered Bamboo Shoots and Wakame Seaweed

Fresh Potato and Thick-cut fried tofu with minced chicken and starch sauce

Simmered Young Sardines with Egg

Celery Pickled in Soy Sauce

Tasty simmered (zenmai) flowering fern

Boiled the fried yomogi (mugwort) wheat gluten

Simmered sweetened herring

Mixed rice with ingredients of spring

Steamed whitefish with cherry leave

Sakura mochi



Recommend menu

Simmered sweetened herring

★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

Tomato marinated in sweet syrup French Toast Potato Salad Scrambled Egg Roast Chicken Omelet with vegetables

Neapolitan tomato ketchup-based spaghetti

Pot-au-Feu: Spring Vegetable Soup

Fresh Potato Gratin
Broccoli and egg salad
Fresh Onion in Clear Soup
Clam Plate and Turnip in Creamy Sauce
Chicken and Broccoli with Tomato Sauce



