

Order Time 6:15 am - 11:00 am

ROOM SERVICE

BREAKFAST

Please call by 10:00 p.m. the day prior to order breakfast menu.

Continental Breakfast ¥4,400

Freshly Baked Breads 3Pieces with Jam and Butter

Seasonal Salad

Dressing Options: Japanese Style or Grape Vinegar

Fruits, Yogurt

*Juice, Milk, Drink

American Breakfast ¥5,800

Freshly Baked Breads 3Pieces with Jam and Butter

Seasonal Salad

Dressing Options: Japanese Style or Grape Vinegar

Smoked Salmon with Lemon and Capers

Egg Dish (Plain omelet or Sunny-side up or Scrambled eggs)
with Sausage, Bacon and Steamed Vegetables

Fruits, Yogurt

*Juice, Milk, Drink

Power Breakfast ¥9,700

Freshly Baked Breads 3Pieces
or Rice

Seasonal Salad

Dressing Options: Japanese Style or Grape Vinegar

Smoked Salmon with Lemon and Capers

Wagyu Beef Fillet Steak 80g,
Wasabi-Japanese Sauce with Steamed Vegetables

Fruits, Yogurt

*Juice, Milk, Drink

Japanese Breakfast ¥6,000

Grilled Salmon with Salted Rice Malt

Wagyu-Sukiyaki

Seasonal Salad with Japanese Style Dressing

Dashi Omelet with with Snow Crab Starch Sauce

Cod Roe / Simmered Komatsuna Spinach

Herring Kelp Rolls / Tsukudani Konbu

Vegetables simmered in Dashi

Japanese Salted Plum (Umeboshi)

Japanese Pickled Vegetables

Steamed Rice and Miso Soup

Fruits

*Juice, Milk, Drink

*Please choose your preferred Juice / Milk / Drink

Juice: Orange, Organic Apple, Mixed Fruits(Guava and White Grape), Organic Tomato

Milk: Almond Milk, Milk, Low Fat Milk

Drink: Coffee, Tea, Decaffeinated Coffee, Decaffeinated Tea, , Hotel Original Flavored Tea, Green Tea

Consumption tax and 15% service charge included in prices

Order Time 12:00 noon - 10:00 pm

ROOM SERVICE

FOOD

APPETIZER & LIGHT MEAL

- V** 1. Only Vegetable Corn Soup with Soy Milk ¥1,600
- 2. Corn Soup 1,600
- V** 3. Green Salad Organic Olive Oil & Balsamic Vinegar 1,800
- 4. Egg Salad Denish Sandwiches with Pickles 2,000
- 5. Salad with Smoked Salmon, Potato, Caper and Onion 2,400
- V** 6. Roasted Bagette with Vegan Cheese and Nut served with Tomato Salad 2,400
- 7. Salad with Pâté de Campagne, Coppa and Dry-cured Ham 2,900
- 8. Fried Chicken & Fried Potato 2,400
- 9. Chicken Curry with Butter Rice 2,900

FISH

- 10. Grilled Today's Fish Province style 3,800

MEAT

- 11. Wagyu Hamburg steak and Grilled Bacon Demiglace Sauce or Japanese-style Sauce 4,000

MEAT

- 12. Hotel's Traditional Beef Stew 4,800
- 13. Wagyu Sirloin Steak (200g) with Wasabi and Original Japanese Sauce 9,800

Japanese WASHOKU

- 14. Salmon and Rice "Chazuke" with Takedani and Pickles 3,200

- 15. Assorted Bread (3 Pieces) or Steamed Rice 800

- 16. New York Cheese Cake 1,800

- V** 17. TOFU Donut, Matcha Gelato & Cookies 2,200

- 18. Assorted Fruits 5,000

- 19. Kid's Plate 4,300 with Breads or Rice / Apple Juice or Orange Juice

V Vegan-friendly menu

Consumption tax and 15% service charge included in prices

Order Time 12:00 noon - 10:00 pm

ROOM SERVICE

BEVERAGES

BEER 334ml	Kirin Green's Free (Non-Alcohol Beverage) ¥1,900	GLASS OF WINE	Pommery Brut Royal FRANCE 3,450
	Japanese Beer Asahi / Kirin / Yebisu 2,000		Lorimer Semillon Chardonnay, De Bortoli AUSTRALIA 1,850
SPARKLING WINE 750ml	Alsina Brut Nature Vintage, Cavas Alsina SPAIN 10,000		Lorimer Shiraz Cabernet, De Bortoli AUSTRALIA 1,850
	Pommery Brut Royal FRANCE 19,800	SAKE 720ml	Hakkaisan Tokubetsu Hon-jozo 8,400
WHITE WINE 750ml	Lorimer Semillon Chardonnay, De Bortoli AUSTRALIA 9,000		Nanbubijin Junmai-ginjo 9,300
	Château Mercian Nagano Chardonnay JAPAN 11,300		Otonanokyujitsu Junmai-daiginjo 14,000
	Sauvignon Blanc sur Lie, Gladstone-Urlar NEW ZEALAND 15,600	SOFT DRINK	Almond Milk 1,440
RED WINE 750ml	Lorimer Shiraz Cabernet, De Bortoli AUSTRALIA 9,000		Organic Apple Juice 1,440
	Château de L'Abbaye, Haut-Médoc, Bordeaux FRANCE 12,000		Organic Vegetable Juice 1,440
	California Cabernet Sauvignon, F.Coppola USA 14,200		Organic Orange Juice 1,900
			Coffee 1,750
			Tea 1,750
			Evian FRANCE 750ml 2,160
			Hildon Sparkling ENGLAND 750ml 2,880

Consumption tax and 15% service charge included in prices