



The Imperial Hotel, Tokyo Vegan Menu

In order to create an environment where customers with various food cultures and backgrounds can fully enjoy their meals, the Imperial Hotel Tokyo has expanded vegan menus at its restaurants and shops.

In continuing recognition of this policy, we have recently introduced a wider variety of choice, from casual à la carte to luxurious feast items. These menu additions will appeal to those wishing to incorporate more plant-based fare into their diet.

We trust guests will approve of these tempting culinary choices that cater to the growing popularity of veganism among our clientele. Staff members at our famed eateries eagerly look forward to welcoming you to partake in dining on these newly-introduced flavorful delights!

The Japan Vegan Society has awarded Imperial Hotel, Tokyo with the Vegan Restaurant Certificate.



Les Saisons for Fine French Cuisine

Tel. +81-3-3539-8087 Mezzanine, Main Bldg.
11:30 a.m.-1:30 p.m.(L.O.) / 5:30 p.m.-8:30 p.m.(L.O.)
https://www.imperialhotel.co.jp/e/tokyo/restaurant/les_saisons/



“Vegan French Gastronomy” 29,000yen~

In an elegant setting, delight in top-quality French dining by savoring this impeccably created vegan course meal produced by our celebrity chefs, Yu Sugimoto and Thierry Voisin.

*Prices are inclusive of tax and service charge. Reservations are required 5days in advance.
Prices may vary slightly depending on the availability of seasonal ingredients.

Le Salon “Intimité” for vegan 52,000yen~*

The array of delicacies assembled by Executive Chef, Yu Sugimoto, is for those wishing to dine in private. Savor the “Intimité” and experience a gorgeous innovative course meal, perfect for guests celebrating those intimate special occasions.

*Prices are inclusive of tax and service charge. Reservations are required 10 days in advance. Prices may vary slightly depending on the availability of seasonal ingredients. We kindly request that members of a group all order this same course menu.



Kamon for Open Grill Specialities

Tel. +81-3-3539-8116 17th Floor, Main Bldg.
11:30a.m.-2:00 p.m.(L.O.) / 5:30 p.m.-9:00 p.m.(L.O.)
<https://www.imperialhotel.co.jp/e/tokyo/restaurant/kamon/>



“Saishoku-bimi” 28,750yen~

This is a Teppanyaki style vegan course meal, grilled to perfection in front of you. Revel in the flavor of the choicest ingredients, while observing our chef’s skillful cooking techniques.

* Prices are inclusive of tax and service charge. Reservations are required 5 days in advance.
Prices may vary slightly depending on the seasonal variations of ingredients. Kindly be advised that on some occasions, other groups may be seated nearby.

Parkside Diner for All-Day Dining

Tel. +81-3-3539-8046 1st Floor, Main Bldg.

11:00 a.m.-9:30 p.m.(L.O.)

https://www.imperialhotel.co.jp/e/tokyo/restaurant/parkside_diner/



This ever-popular eatery, overlooking Miyuki Avenue, is one of the best gathering places. The Diner offers outstanding cuisine in a casual, relaxed setting for meeting family and friends, and serves as a convenient stopover for shoppers and visitors to nearby theatres. Please drop by and try the following exciting new additions to the à la carte menu.

“Oriental Curry with Various Tomatoes and Steamed Rice” 3,450yen

The preparation for this dish is supervised by Executive Chef, Yu Sugimoto, and contains domestically produced fresh vegetables, flavored with a variety of spices.



“Toasted Soy Meat Sandwich” 3,150yen

This vegan item complements well with the mayonnaise-coated lettuce, fragrant oven-baked soy meat patties, and cumin-flavored carrots.



“Spaghetti of Tomato and Basil, with Vegan Cheese” 3,050yen

A spaghetti dish that harmonizes with the rich coconut oil-based cheese and the juicy tomatoes.



“Soup of Assorted Ingredients” 1,750yen

A tasty bouillon dish containing broccoli, tomatoes, spinach, and mixed beans.



“Warm Vegetables with Three Vegan Dressings” 2,300yen

A dish made with six kinds of warmed vegetables with three types of dressing on offer: French, spinach sauce, or vegan saffron mayonnaise.



“Oatmeal Fondant Chocolate” 2,000yen

A vegan chocolate sauce in inside the oatmeal dough. Serve with homemade ice cream and seasonal fruit.



*Prices are inclusive of tax and service charge.

Vegan Restaurant Certification



We are pleased to announce that the Imperial Hotel, Tokyo has received a “Vegan Restaurant Certificate” issued by the Japan Vegan Society. In response to recent requests from our guests, we have decided to increase the range of vegetarian dishes available on menus. The restrictions that we observe when preparing vegan meals will adhere faithfully to the below-mentioned list of the excluded items that have been stipulated by the Japan Vegan Society. We therefore hope that the augmented plant-based vegetarian fare that will be introduced shortly here at the Imperial Hotel will meet with our guests’ approval.

List of Excluded Items:

- Meat, fish, egg, dairy products, and honey are excluded.
- Dishes, including bread products, exclude butter, milk, egg, lard, shortening, margarine, and processed oils.
- Spices and dressings contain no animal ingredients such as pork extract, beef tallow, lard, nor processed oils.
- Dishes, including desserts, do not contain any gelatin.
- All soups and broths are plant-based.
- If, beforehand, we have prepared any meat or fish, we thoroughly wash all chopping boards and other utensils, or use other utensils before using them in the preparation of salads and fruits that are to be eaten raw.
- Oils used for frying are not shared in any meat or fish preparations.
- None of our dishes contain refined white sugar.

*Although we have no separate independent kitchen for the preparation of vegetarian dishes, nevertheless, every precaution is always taken to serve vegan meals in the correct and safe manner. However, please be advised that there may be an occasion when we are unable to remove every trace of a non-vegan item.

- Depending on the availability of ingredients, menu contents and prices may change.
- The business situation may change due to the COVID-19 situation. Kindly please check the Imperial Hotel official website.
- Image is for illustration purposes.
- We can arrange restaurants and banquet halls that are not listed according to your request. Please feel free to contact us.