



Dinner Menu

December 20.2025~December 25.2025

Cold Dishes

Chilled Sweet Potato Soup
Raw Ham and Fruit
Steamed Pork with Tuna Sauce (Tonnato Style)
Chilled Smoked Duck with Fennel
Mince Pie

"Ikaninjin" (Squid and Carrot) – Fukushima –
Saltwort with Mustard Dressing – Yamagata –

Abalone Marinated in Shaoxing Wine
Pickled Mustard Stems with Plum

Serve on a Platter

Marinated Seafood
Cold Meat Selection
Smoked Salmon
Assorted Terrine
Prosciutto with Focaccia
Potato Salad
Caesar Salad
Macaroni salad
Sardine Escabeche
Marinated Herring with Sour Cream Sauce

Salmon and Salmon Roe Sushi - Iwate –

Cantonese-style Chilled Jellyfish

Our Chef's will Give the Last Touch in Front of You

Roast Beef
Traditional Curry
Tempura
Peking Duck
French Onion Gratin Soup
Senbei Soup – Aomori –
Noodle Soup with Shark Fin
Dim Sum

Soup

Today's Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

Hot Dishes

Pumpkin and Ham Gratin with Cheese
Assorted Vegetables
Pot-au-feu (French-style Beef Stew)
Acqua Pazza (Italian-style Fish Stew)
Chicken and Ham Gratin
Julskinka ~Swedish Christmas Ham~
Roast Chicken
Beef Stew

Kiritampo Miso Hot Pot – Akita –
Pork Cutlet with Sauce – Fukushima –

Sichuan-style Shrimp with Chili Sauce
Stir-fried Chicken with Cashew Nuts
Mixed Vegetable and Seafood Stir-fry
Coconut Shrimp

On account of the ingredients, some menus may be changed. Thank you for your understanding.
Kindly inform us you are allergic to certain foods or are observing dietary restrictions.