

IN ROOM DINING

Breakfast

American Breakfast (6:30am~11:00am) ¥5,000

Your Choice of

Juice : Orange, Grapefruit, Tomato, Apple or Vegetable

Two Eggs : Fried, Scrambled or Plain omelet

Side Accompaniments : Ham, Bacon or Sausage

Bread : Toast or Assorted rolls

Drink : Coffee or Tea

※Served with : Milk, Low fat milk, Soy milk, Almond milk, Oats milk or Lemon

Continental Breakfast (6:30am~11:00am) ¥3,300

Your Choice of

Juice : Orange, Grapefruit, Tomato, Apple or Vegetable

Bread : Toast or Assorted rolls

Drink : Coffee or Tea

※Served with : Milk, Low fat milk, Soy milk, Almond milk, Oats milk or Lemon

Japanese Breakfast (7:00am~9:30am) ¥5,000

Your Choice of

Rice : Steamed rice or Congee

Main : Grilled fish or Roast beef

(Two kinds of appetizer, a grilled or broiled dish, laver, pickled vegetable, miso soup)

Vegan Breakfast (7:00am~11:00am)

¥5,000

Enzyme drink (Tonic or Soda)

Mixed Green Salad with French dressing

Curry-flavored Vegetable Soup with Vegan Cheese Gratin

Spicy Stewed Beans and Tomato with Baguette

Fresh fruits

Coffee or Tea

※Served with : Soy milk, Oats milk or Lemon



A la carte (7:00am~11:00am)

Juice

Orange, Grapefruit, Tomato, Apple or Vegetable Juice · · ¥1,150 each

Fresh squeezed juice (orange or grapefruit) · · ¥1,750 each

Enzyme drink (Tonic or Soda) · · ¥ 1,700

Salad

Mixed Green Salad with French dressing · · ¥1,000

From the bakery

Toast (White or Raisin) · · ¥850 each

Assorted rolls (Croissant, Brioche and cranberry) · · ¥950

Egg Dishes

Fried, Scrambled, or Plain Omelet · · ¥1,050 each

Omelet mixed with your choice of fillings · · ¥ 1,500 each

Mushroom, Ham, Cheese or Onion

Side Accompaniments

Ham (two slices), Bacon (three slices) or Sausage (three pieces) • • ¥950 each

Soup

Vegetable and bacon soup • • ¥ 1,400

Curry-flavored Vegetable Soup with Vegan Cheese Gratin • • ¥1,920

Others

Plain yoghurt with honey • • ¥650

Spicy Stewed Beans and Tomato with Baguette • • ¥2,100

Fresh fruits • • ¥ 3,500

Coffee or Tea

Coffee (Hot or Ice) • • ¥1,430

Decaffeinated Coffee • • ¥1,430

Espresso • • ¥1,450

Café au lait (Hot or Ice) • • ¥1,485

Tea (Hot or Ice) • • ¥1,430

Herbal tea (Chamomile or Peppermint) • • ¥ 1,485 each

※Served with : Milk, Low fat milk, Soy milk, Almond milk, Oats milk or Lemon

Lunch & Dinner (11:00am~9:30pm)

Appetizers

- Osetra caviar (18g) • • ¥16,700
- French cheese with baguette(5:00pm~9:30pm) • • ¥4,400
- Smoked salmon and potato salad with mixed field greens • • ¥2,600
- Caesar salad • • ¥1,650
- Cobb salad • • ¥2,400
- Leafy green salad • • ¥1,200

Your choice of dressing (French, Thousand Island, Blue Cheese, or Sesame)

Soups

- Cream corn soup • • ¥1,200
- Onion soup with cheese and crouton • • ¥1,750
- Consommé clear soup • • ¥1,600
- Soup of the day • • ¥1,400

Sandwiches

- American clubhouse sandwich • • ¥2,900
- Assorted finger sandwich • • ¥2,400

(Ham and Cheese, Tuna and Lettuce, Smoked Salmon and Potato Salad, and Cucumber and Tomato)

Rice specialties

- Beef curry with steamed rice • • ¥2,900
- Vegetable curry with steamed rice • • ¥2,850
- Pilaf omelet with hashed beef • • ¥2,950

Pastas

- Seafood spaghetti "Pescatore" • • ¥2,800
- Spaghetti with Meat Sauce "Bolognese" • • ¥2,750

Main dishes

Original Imperial Hotel Chaliapin Steak • • ¥4,700
*Beef hamburger steak • • ¥3,300
*Grilled domestic beef loin • • ¥6,000
*Grilled Australian beef rib • • ¥4,150
*Domestic pork butt • • ¥3,700
*Grilled half chicken with lemon • • ¥4,950
Grilled lamb • • ¥4,800
Our traditional beef stew with noodle • • ¥3,700
Fried prawn with tartar sauce and lemon • • ¥3,500
Fish dish of the day • • ¥3,700
Bread or Steamed rice • • ¥630
Dishes marked with*, your choice of sauce (Madeira Sauce or Ponzu sauce)

Dessert and Fruits

Your choice of cake of the day (Strawberry Shortcake or Mont Blanc) • • ¥1,150
Custard pudding with fresh fruits • • ¥1,500
Ice cream • • ¥1,100 each
 (Vanilla, Strawberry, Chocolate or Green tea)
Sherbet • • ¥1,100 each
 (Orange, Lemon or Raspberry)
Assorted cut fruits • • ¥3,500

Other

Udon noodles • • ¥1,650
Kid's meal • • ¥2,950
Cream corn soup, Main dish (Hamburger steak, fried prawn, chicken rice), ice cream

COURSE MENU

¥7,100

【Appetizer】

Marinaded and lightly seared Yellowfish Tuna with Daikon Radish and Mitsuba Salad garnished with Fjord Ruby Trout Roe

【Soup】

Aonori Seaweed and Vegetable Cream Soup

【Main dish】 Please choose Fish plate or Meat plate as main course

Fish dish: Oven-baked Salmon in Seafood Mousse with White Butter Sauce and Yuzu Citrus Confit

Meat dish: Beef Ribeye Steak (Brown Sauce or Ponzu)

Bread or Steamed Rice

【Dessert】

Today's Dessert

Coffee or Tea



VEGAN Menu

Weekday 11:00am~2:00pm/5:00pm~9:30pm

Holiday 11:00am~9:30pm

Vegan Cheese and Tomato Caprese Salad • • ¥2,100

…This salad's vegan cheese has a soy milk and fresh tomato base. It's a refreshing dish with aromatic hints of basil and black pepper.

Spicy Stewed Beans and Tomato • • ¥2,100

…This dish features four distinct beans gently stewed in a rich tomato sauce and subtly spiced with aromatic cardamom and cinnamon oil.

Spicy Keema Curry with Soy Meat and Vegetables • • ¥3,200

…This delightful, sautéed soy meat with finely chopped aromatic vegetables has coriander (cilantro) and spiced-oil flavors to delight your palate

Enzyme drink(Soda • Tonic) • • ¥1,700

…Served with either tonic water or soda water, this 36JAS-certified organic vegetable and fruit, additive-free drink promises a rejuvenating experience for your senses.

From our restaurants

Chinese cuisine from Jasmine Garden

(11:30am~2:30pm / 5:30pm~8:30pm)



Three kinds of chilled appetizers · · ¥ 4,400

Shark's fin soup with soy sauce · · ¥ 5,000

Sauteed shredded beef and green pepper · · ¥ 5,000

Braised prawn with chili sauce · · ¥ 5,700

Mapo tofu · · ¥ 4,100

Steamed shrimp dumplings(1 piece) · · ¥ 650

Spring rolls(1 piece) · · ¥ 650

Siu-mai steamed pork dumplings(1 piece) · · ¥ 650

Fried noodles with varied ingredients · · ¥ 2,500

Fried rice with barbecued pork · · ¥ 2,100

Almond jelly with seasonal fruits · · ¥ 1,750

Coconut milk with tapioca and melon · · ¥ 1,750

Mango pudding · · ¥ 1,750

大阪 なだまん

Japanese cuisine from Osaka Nadaman

(11:30am~2:00pm / 5:30pm~8:30pm)

Japanese traditional lunch box with bonito stock soup · · ¥12,150

Sushi from Kyubey

(5:30pm~9:00pm) Closed : WEDNESDAY

銀座 くいしや

Assorted sushi "Oribe" with miso soup · · ¥11,390

Assorted sushi "Shino" with miso soup · · ¥8,350

Sashimi and vegetable on a bed of sushi rice "Chirashi" with miso soup · · ¥8,350

Assorted sashimi · · ¥10,630

●4 items above are available from October through June.

Rice roll with cucumber, egg, conger, shrimp and shiitake · · ¥3,040

●Menu changes seasonally.

Price includes 15% service charge and 10% consumption tax.

Kindly inform us if you are allergic to certain foods or are observing dietary restrictions.

Please note that the contents of some menu may be changed depending on the availability.

Beverages

Coca cola . . ¥1,200
Ginger ale . . ¥1,200
Black oolong tea . . ¥1,210
Fresh squeezed juice (orange or grapefruit) . . ¥1,750 each
Perrier 330ml . . ¥1,320
Evian 750ml . . ¥3,300
Coffee . . ¥1,430
Decaffeinated coffee . . ¥1,430
Tea . . ¥1,430
Herbal tea (chamomile or peppermint) . . ¥1,485 each
Café au lait . . ¥1,485
Juice . . ¥1,540 each
(orange, apple, mango, peach, cranberry, or grapefruit)
Vegetable juice . . ¥1,450

Beers

Domestic beer 334ml (Asahi, Sapporo, KIRIN, Suntory) . . ¥1,800 each
Non-alcohol beer 334ml(Asahi, Suntory) . . ¥1,320 each

Sake

ICHINOKURA 300ml . . ¥2,760

Shochu

IICHIKO 900ml . . ¥4,280
KUROKIRISHIMA 900ml . . ¥4,550
SODA . . ¥620

Other

Enzyme drink(Soda・Tonic) · · ¥1,600 each

···Served with either tonic water or soda water, this 36JAS-certified organic vegetable and fruit, additive-free drink promises a rejuvenating experience for your senses.

Champagnes

Veuve Clicquot Ponsardin Brut (Full Bottle) · · ¥22,800
(Half Bottle) · · ¥14,000

Red Wine

Mouton Cadet Rouge (Full Bottle) · · ¥5,800
(Half Bottle) · · ¥3,650

Sainte Neige Yamanashi Muscat Bailey A (Full Bottle) · · ¥6,770

White Wine

Mouton Cadet Blanc (Full bottle) · · ¥5,800
(Half Bottle) · · ¥3,650

Chablis Grand Cru "Blanchot" 2019 (Full Bottle) · · ¥25,300

Chablis 1er Cru "Fourchaume" 2017 (Half Bottle) · · ¥8,900

Sainte Neige Yamanashi Koshu (Full bottle) · · ¥6,770

Special sparkling wine (Full Bottle) · · ¥11,000
(Glass) · · ¥2,000

Special red wine (Full Bottle) · · ¥10,000
(Glass) · · ¥1,900

Special white wine (Full Bottle) · · ¥10,000
(Glass) · · ¥1,900