



# Dinner Menu

February 1, 2026 ~ February 28, 2026

## Cold Dishes

- Chilled Sweet Potato Soup
- Raw Ham and Fruit
- Chicken and Vegetable Marinade
- Carrot Mousse with Cumin
  
- Soy Beans and Tuna with Grated Yam
- Seared Bonito with Garlic Leaves in Vinegar Miso Dressing
  
- Sweet & Sour Pickled Vegetables

## Serve on a Platter

- Marinated Seafood
- Cold Meat Selection
- Smoked Salmon
- Assorted Terrine
- Prosciutto with Chorizo Focaccia
- Potato Salad
- Caesar Salad
- Sardine Escabeche
  
- Scattered Sushi with Red Kidney Beans
- Jakoten (Fried Fish Cake)
  
- Cha Siu (Japanese Pork)
- Sichuan-Style Chilled Chicken with Spicy Sauce

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

- Roast Beef
- Traditional Curry
- Tempura
- Peking Duck
- Malatang Noodles
- Dim Sum
- Sanuki Udon
- Sudachi and Yellowtail Ochazuke

## Soup

## Today's Soup

## Cheese/Salad

- Cheese Selection with Dried Fruits
- Salad Selection

## Dessert

- Fruits
- Dessert
- Gelato

## Cherries Jubilee

## Hot Dishes

- Potato and Ham Gratin with Cheese
- Assorted Vegetables
- Pan-fried Sudachi and Yellowtail with Sea Lettuce Sauce
- Sausage and Ham Choucroute
- Pork Stewed in Tomato Sauce
- Hachis Parmentier

- Spiced Grilled Chicken Thigh
- Simmered Root Vegetables

- Shrimp with Chili Sauce
- Beef Stir-Fried with Salted Black Beans
- Chinese Sticky Rice Dumpling with Mixed Ingredients
- Deep Fried Crab Claw with Sweet and Sour Sauce

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