



IN ROOM DINING MENU

IN ROOM DINING

Please dial the in room dining button on your room telephone to place your order.

*Prices include consumption tax. An additional 13% service charge will be added.

*Please inform us of any food allergies, dietary or religious restrictions you may have.

*Please contact us for any clarifications on traceability of food items.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light Option



Vegetarian Option



Halal Option



Gluten-free Option




Vegan Option



Contains Pork

BREAKFAST SET & A LA CARTE

1. TAKE AWAY BREAKFAST

 ¥3,080

Available 24 hrs (It requires 24 hrs advance notice)

Assorted Bakeries
Banana
Fruit Yoghurt
Cup Fruit Salad
Bottle of Orange Juice
Bottle of Mineral Water

2. CONTINENTAL BREAKFAST

¥2,970

Available 24 hrs

Your Choice of Chilled Juice or Smoothie of the Day

Orange, Grapefruit, Tomato, Apple, Pineapple or Smoothie of the Day (Please Ask Our Server for Today's Selection)

Your Choice of Assorted Bakeries

Served with Butter, Jam, Marmalade and Honey
Toast (J-Cereal White, Whole Wheat, Muesli, Rye Bread)
Croissant or Bakery Basket

Your Choice of Cereal and Milk

Cornflakes, Rice Krispies, Fruit Granola,
Sugarless Crispy Muesli, All-bran or Chocolate Cereal,
Milk, Whole, Low-fat, Soybean, Non-fat Skim,
Plain Yoghurt, Low-fat Yoghurt, Fat-free Yoghurt

Your Choice of Drink

Brewed Regular or Caffeine Free Coffee,
Ceylon, Earl Grey, Darjeeling, English Breakfast Tea,
Camomile, Peppermint or Rosehip

3. THE HEALTHY SPA BREAKFAST

¥3,850

Available from 7:00 A.M. to 10:00 A.M. Only

Your Choice of Chilled Juice or Smoothie of the Day

Orange, Pineapple, Grapefruit, Apple, Tomato or Smoothie of the Day (Please Ask Our Server for Today's Selection)

Plain or Low-fat Yoghurt

Two Eggs White Omelette, Green Asparagus, Brown Loaf
Freshly Sliced Avocado
Spinach, Ricotta Cheese and Walnut Salad
Served with Japanese Green Tea or Brewed Regular Coffee

4. THE INTERCONTINENTAL BREAKFAST ¥3,850

Available 24 hrs

Your Choice of Chilled Juice or Smoothie of the Day

Orange, Grapefruit, Tomato, Apple, Pineapple or Smoothie of the Day (Please Ask Our Server for Today's Selection)

Your Choice of Assorted Bakeries

Served with Butter, Jam, Marmalade and Honey
Toast (J-Cereal White, Whole Wheat, Muesli, Rye Bread)
Croissant or Bakery Basket

Your Choice of Cereal and Milk

Cornflakes, Rice Krispies, Fruit Granola,
Sugarless Crispy Muesli, All-bran or Chocolate Cereal
Milk, Whole, Low-fat, Soybean, Non-fat Skim,
Plain Yoghurt, Low-fat Yoghurt, Fat-free Yoghurt

Two Eggs Cooked Any Style with Your Choice of Three Side Garnitures

Fried, Plain Omelette, Poached, Scrambled or Boiled

Bacon , Pork Sausages , Chicken Sausages

Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato

Your Choice of Drink

Brewed Regular or Caffeine Free Coffee,
Ceylon, Earl Grey, Darjeeling or English Breakfast Tea,
Camomile, Peppermint or Rosehip

5. TRADITIONAL JAPANESE BREAKFAST ¥3,960



Available from 7:00 A.M. to 10:00 A.M. Only

Small side Dish, Sesami Tofu, Grilled fish on the Day,
Simmered Vegetable, Miso Soup, Rice, Japanese Pickles, Fresh Fruits,
Served with Brewed Regular Coffee or Japanese Green Tea

6. Rice Porridge

 1,870

Japanese Style (One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)

Or


Chinese Style (Boiled Chicken, Dried Shrimps, Ginger and Coriander)

7. Deep Fried Tofu

 2,200

With Vegetables in Thick Japanese Sauce

8. Wheat Noodle Soup

 2,750

With Prawn Tempura and Egg

9. Steamed Plain Japanese Rice

 550

BREAKFAST A LA CARTE

From 6:00 to 10:00

10. Freshly Squeezed Juice or Smoothie ¥ 1,650
 Juice : Orange, Grapefruit or Tomato
 Smoothie : Banana, Strawberry or Smoothie of the Day (Please ask our server for today's selection)

11. Chilled Juice ¥ 1,100
 Apple, Pineapple, Cranberry

12. Swiss Bircher Muesli ¥ 1,650
 Grated Fresh Apples, Raisins, Honey and Dried Fruits

13. Oatmeal Porridge 1,760
 Served with Honey and Mixed Berry Compote

14. Seasonal Sliced Fruits or Compote ¥ 1,980
 (Your Choice of One)
 Assorted Seasonal Fruit, Muskmelon, Banana, Pineapple, Grapefruit, Mango or Papaya
 Apple Compote, Pear Compote

15. Your Choice of Cereal and Milk 1,210
 Cornflakes, Granola with Dried Fruit, All Bran or
 Choice of : Milk, Low-fat, Soybean or Almond Milk

16. Yoghurt 990
 Plain, Low-fat, Fat-free

17. Fruit Yoghurt 1,320
 Plain Yoghurt Served with Seasonal Fruit

18. Classic Pancakes 1,870
 Served with Maple Syrup and Mixed Berry Compote

19. Original French Toast 1,870
 Served with Honey and Mixed Berry Compote

20. Your Choice of Assorted Bakeries

Available 24 hrs

Toast (J-Cereal White, Whole Wheat, Muesli, Rye Bread)
 Brioche, Croissant, Muffins or Danishes
 Served with Butter, Jam, Marmalade and Honey

Basket of 5 Pieces 1,925
Basket of 3 Pieces 1,155

*Gluten-free Bread are Available on Request.
 Please Ask Our Server.



21. Two Eggs Cooked Any Style with Your Choice of Three Side Garnitures ¥ 1,980

Scrambled, Fried, Poached or Boiled

Bacon 🐷, Chicken Sausages, Pork Sausages 🐷, Daily Potatoes, Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato

22. Three Eggs Omelette 2,200

Please choose the style.

- Whole Omelette with Cheese, Ham and Mushroom 🐷

- White Omelette, Served with Vegetables

- Spanish Omelette with Vegetables

Eggs Benedict
Your Choice of Eggs Benedict

23. Classic 1,870

24. Honey Ham 🐷 1,980

25. Spinach 1,980

26. Smoked Salmon 1,980

27. Smoked Turkey 1,980

Your Choice of Side Meats

28. Ham 🐷 800

29. Bacon 🐷 800

30. Pork Sausages 🐷 800

31. Chicken Sausages 800

ALL DAY MENU

From 10:00 to 23:00

APPETIZERS

- | | |
|---|---|
| 32. Smoked Salmon with Sour Cream | ¥ 1,800 |
| 33. Parma Ham with Pickles |  1,800 |
| 34. Fish & Chips
Served with Malt Vinegar and Tartar Sauce | 2,640 |
| 35. Mezze
Hummus, Tzatziki, Roasted Olives, Pickles,
Arabic Bread and Couscous Salad | 2,530 |
| 36. Cheese Platter
Mimolette, Brie, Gorgonzola, Forest Cheese
Served with Dried Fruits | 3,520 |
| 37. Appetizer Plate
Selection of Cheese, Smoked Salmon,
Chorizo Salami, Olive, Prosciutto |  2,860 |

SALADS

- | | |
|--|---------|
| 38. Seasonal Green Leaf Salad
With Choice of French, Japanese, Chinese,
Thousand Island or Balsamic Dressing | ₩ 1,980 |
| 39. Salad Caprese
With Tomato and Mozzarella Cheese | 2,750 |
| 40. Caesar Salad
Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Croutons and Anchovies | 2,310 |
| 41. With Grilled Chicken | 2,860 |
| 42. With Smoked Salmon | 2,860 |
| 43. With Boiled Prawns | 2,860 |

SOUPS


- | | |
|--|---------|
| 44. French Onion Gratin Soup | 1,980 |
| 45. Pumpkin Potage with Ricotta Cheese | ₩ 1,650 |
| 46. Chicken Consommé Soup | 1,650 |

PIZZA



- | | |
|--|---|
| 47. Margherita
Tomato Sauce, Dried Oregano, Basil and Mozzarella | ¥ 3,300 |
| 48. Prosciutto e Rucola
Tomato Sauce, Dried Oregano, Mozzarella,
Prosciutto and Rocket |  3,410 |
| 49. Quattro Formaggi
Gorgonzola, Taleggio, Parmesan,
Mozzarella and Honey | 3,630 |

PASTA

- | | |
|--|---|
| Pasta Selection
Spaghetti, Penne or Ravioli | |
| 50. Classic Bolognese |  2,970 |
| 51. Pesto | 2,420 |
| 52. Truffle Cream | 2,970 |
| 53. Tomatoes and Basil | ₩ 2,530 |

ALL DAY MENU

From 10:00 to 23:00

MAIN COURSES

54. Deep Fried Jumbo Prawns ¥3,630
Served with Tartar Sauce and Mixed Salad
55. Pan-fried Seabream 3,190
With Seasonal Vegetables and Tomato Sauce
56. Grilled King Salmon Fillet 3,520
With Lemon

FROM THE GRILL

Please allow at least 20 minutes of preparation time.

57. Grilled New Zealand Beef Striploin (200g) 7,150
58. Grilled New Zealand Beef Tenderloin (150g) 8,030
59. Chicken Breast 3,410
Marinated with Garlic and Rosemary
60. Grilled Lamb Chop 4,070

*All meats are halal certified.

*From the grill are complemented with gravy sauce and your choice of one side dish.

SIDE DISHES

61. Seasonal Green Leaf Salad 880
62. Sautéed Vegetables 935
63. Sautéed Tomatoes 935
64. Mashed Potatoes or French Fries 935
65. Steamed Plain Japanese Rice 550

SANDWICHES AND BURGERS

66. Club Sandwich ¥ 3,080
Chicken Breast, Omelette, Bacon, Tomato and Lettuce
67. Assorted Sandwich 2,860
Smoked Salmon, Ham, Cheese, Cucumber, Tomato and Lettuce

*All sandwiches are complemented with potato chips.

68. Cheese Burger 3,520
175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese, Lettuce, Tomato and Pickles
Please allow at least 20 minutes of preparation time.

69. Add Bacon 330

70. Salmon Burger 3,630
Grilled Marinated Salmon, Sesame Bun, Mozzarella Cheese, Lemon Mayonaise, Lettuce and Tomato
Please allow at least 20 minutes of preparation time.

*All burgers are complemented with fried potato, tomato ketchup and mustard.
Please ask our server for any additional condiments.

RICE AND CURRIES

71. Beef and Vegetable Curry ¥ 3,410
Japanese Style
72. Chicken Murgh Makhani 3,300
Butter Chicken Curry
73. Vegetable Curry 2,860

*Curries are served with home made naan or rice and pickles.

74. Rice Porridge 1,870
Chinese Style (Boiled Chicken, Dried Shrimps, Ginger and Coriander)
Or
Japanese Style (One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)

ALL DAY MENU

From 10:00 to 23:00

JAPANESE SPECIALITIES

75. Tonkatsu	🐷 ¥ 3,960
Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles	
76. Grilled Fish	3,960
Grilled Fish, Rice and Miso Soup	
77. Oyako-don (Chicken and Eggs on Rice)	3,250
With Miso Soup, Japanese Pickles	
78. Steak-ju (Japanese Beef Steak on Rice)	5,500
With Miso Soup, Japanese Pickles	
79. Tempura Udon or Soba (Hot or Cold)	2,750
Batter Fried Shrimp and Seasonal Vegetable	
80. Deep-fried Chicken	2,310
With French Fries	
81. Beef Croquette (2 Pieces)	1,320
82. Grilled Fish (Miso-marinated)	4,290
83. Grilled Chicken Skewers (5 Pieces)	1,320
84. A Trio Japanese Onigiri Rice Balls	2,300
Cod Roe, Salmon, Kombu	
With Miso Soup and Japanese Pickles	

VEGETARIAN AND VEGAN DISHES

85. Mediterranean Chickpea Salad	🌿 1,980
86. Roasted Vegetable and Fried Rice	🌿 2,750
87. Tofu Katsu-don (Fried Tofu on Rice)	✓ 3,400
With Miso Soup, Japanese Pickles	
Eggs are used; if you cannot eat eggs, please let us know when you order.	
88. Vegan Meet Tandoori	🌿 2,310

DESSERT

89. Assorted Fruit	¥ 3,080
90. Matcha Pannacotta	🐷 1,760
91. Crème Caramel Brûlée	1,320
92. Tiramisù	1,760
93. Apple Pie	1,870
94. Chocolate Brownie	1,760
95. Macaroon Plate	1,980
Assorted 6 Pieces of Macaroon	
96. Ice Cream	1,100
Vanilla, Rum Raisin & Macadamia Nut, Green Tea	



KIDS MENU

Available 24 hrs

InterContinental 'Planet Trekkers' : InterContinental Hotels Group (Ihg) has launched the first global children's hotel menu designed by a child food expert and an award winning chef in early 2014. The menu promises to take children through an exciting journey of food discovery and is offered by InterContinental hotels all over the world including Tokyo, Osaka and Okinawa.

97. Smiley Pumpkin Soup	¥ 990
98. Crispy Fish Finger	2,090
With Fried Potato	
99. Mini Beef Burger	2,150
With Fried Potato	
100. Chocolate Brownie Ice Cream Sundae	1,045

LATE NIGHT MENU

From 23:00 to 6:00

APPETIZER

- 101. Fish & Chips** ¥ 2,640
Served with Malt Vinegar and Tartar Sauce
- 102. Appetizer Plate** 🍷 2,860
Selection of Cheese, Smoked Salmon,
Chorizo Salami, Olive, Prosciutto

SALADS

- 103. Seasonal Green Leaf Salad** ✓ 1,980
With Choice of French, Japanese, Chinese,
Thousand Island or Balsamic Dressing
- 104. Caesar Salad** 2,310
Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Croutons and Anchovies
- 105. Chicken Consommé Soup** 1,650

PASTA

- Pasta Selection**
Spaghetti, Penne or Ravioli
- 106. Classic Bolognaise** 🍷 2,970
- 107. Pesto** 2,420
- 108. Truffle Cream** 2,970
- 109. Tomatoes and Basil** ✓ 2,530

SANDWICHES AND BURGERS

- 110. Club Sandwich** 🍷 🍷 3,080
Chicken Breast, Omelette, Bacon, Tomato and Lettuce
*Sandwiches is complemented with potato chips
- 111. Cheese Burger** 3,520
175g Domestic Beef Burger, Sesame Bun,
Cheddar Cheese, Lettuce, Tomato and Pickles
Please allow at least 20 minutes of preparation time.
- 112. Add Bacon** 🍷 330
- *All Burgers Are Complementated with French Fries,
Tomato Ketchup and Mustard
Please ask our server for any additional condiments.

JAPANESE SPECIALITIES

- 113. Tonkatsu** 🍷 ¥3,960
Pan Fried Pork Loin, Rice, Miso Soup
and Japanese Pickles
- 114. Grilled Fish** 3,960
Grilled Fish, Rice, Miso Soup and Japanese Pickles
- 115. A Trio Japanese Onigiri Rice Balls** 2,300
Cod Roe, Salmon, Kombu
With Miso Soup and Japanese Pickles

MAIN COURSES

- 116. Grilled New Zealand Beef Tenderloin (150g)** 🍷 8,030
Complemented with Your Choice of Daily Vegetables,
Daily Potatoes or Steamed Rice.
Please allow at least 20 minutes of preparation time.
- 117. Pan-fried Seabream** 3,190
With Seasonal Vegetables and Tomato Sauce
- 118. Beef and Vegetable Curry** ✓ 🍷 3,410
Japanese Style
- 119. Rice Porridge** ✓ 🍷 1,870
Chinese Style (Boiled Chicken,
Dried Shrimps, Ginger and Coriander)
Or
Japanese Style (One Soft-boiled Egg,
Dried Sour Plum and Japanese Pickles)
- 120. Wheat Noodle Soup** ✓ 2,750
With Prawn Tempura and Egg
- 121. Seasonal Ramen Chinese Noodles** 2,200

DESSERT

- 122. Assorted Fruit** 3,080
- 123. Matcha Pannacotta** 🍷 1,760
- 124. Crème Caramel Brûlée** 1,320
- 125. Tiramisù** 1,760
- 126. Apple Pie** 1,760
- 127. Chocolate Brownie** 1,760
- 128. Macaroon Plate** 1,980
Assorted 6 Pieces of Macaroon
- 129. Ice Cream** 1,100
Vanilla, Rum Raisin & Macadamia Nut, Green Tea

SELECTED RESTAURANT MENU

THE STEAKHOUSE MENU THE STEAKHOUSE

Available from 11:30 A.M. to 9:00 P.M. Only
Please allow at least 20 minutes of preparation time.

Nourish Bowl

Grilled Vegetables, Rice, Salad & Yuzu Dressing

130. Vegan

¥ 2,530

131. Beef

2,960

132. Salmon

2,960

133. The Steakhouse Burger

3,520

With Fried Potato

New Zealand Beef Patty, Cheddar, Lettuce, Tomato,
Pickled Cucumber and Steakhouse Sauce

134. Pork Ribs

2,970

Canadian Pork Ribs, BBQ Sauce, Fried Potato

135. Meatballs and Mashed Potato

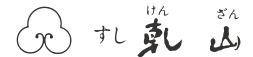
2,970

136. Baked Cheese Cake

1,870

Strawberry Jam and Chantilly

SUSHI KENZAN



From 11:30 A.M. to 2:00 P.M. 5:00 P.M. to 9:30 P.M. ☞
Please allow at least 20 minutes of preparation time.

137. Superior Nigiri Sushi

¥ 7,150

10 Types of Nigiri Sushi and 6 Pieces of Rolled Sushi

138. Chirashisushi

6,160

Bowl of Rice Topped with Seafood

*Served with Miso Soup and Green Tea.

BEVERAGES

SOFT DRINKS

139. Coca-cola	¥ 1,078
140. Coca-cola Zero	1,078
141. Ginger Ale	1,078
142. Perrier (Sparkling Water)	330ml 1,078
143. S.Pellegrino (Sparkling Water)	500ml 1,078
144. Tonic Water	1,078
145. Evian (Still Water)	750ml 1,320
146. Glass of Milk	880
Whole / Low-fat / Non-fat Skimmed Milk / Soybean	
147. Milk Shake	990

JUICE

148. Freshly Squeezed Juice or Smoothie	1,650
Juice : Orange / Grapefruit / Tomato	
Smoothie : Banana / Strawberry / Smoothie of the Day (Please ask our server for today's selection)	
149. Chilled Juice	1,100
Pineapple / Apple / Cranberry	

COFFEE & TEA

150. Pot of Coffee	1,980
151. Iced Coffee	1,650
152. Pot of Decaffeinated Coffee	1,980
153. Café Au Lait	1,980
154. Caffè Latte	1,980
155. Cappuccino	1,980
156. Espresso	1,980
157. Tea	1,650
English Breakfast / Darjeeling / Earl Grey / Ceylon Orange Pekoe	
158. Herb Tea	1,650
Camomille / Peppermint / Rosehip & Hibiscus	
159. Japanese Green Tea (Hot or Iced)	1,650
160. Chocolate (Hot or Iced)	1,650

BEER

161. InterContinental Craft Beer	¥ 1,540
162. Suntory The Premium Malts	1,320
163. Asahi Super Dry	1,320
164. Sapporo Black Label	1,320
165. Corona Extra	1,320
166. Heineken	1,320

SAKE

	180ml
167. Dassai 39 Junmai Daiginjo	3,300

SHOCHU SPIRITS

	100ml
168. Barley Hakata No Hana 3y.o.	1,375
169. Rice Oni-taoshi	1,375
170. Sweet Potato Satsuma-kurogodai	1,375

WHISKY

	45ml	350ml	Bottle
171. Jack Daniel's Black	2,090	14,300	27,500
172. Chivas Regal 12y.o.	2,090	14,300	27,500
173. Suntory Hibiki Blender's Choice	4,180	28,600	55,000

PLUM LIQUEUR

	60ml
174. Plum Liqueur Matured in the Toasted Cask in Yamazaki	2,200

GIN

	45ml
175. Bombay Sapphire	1,760
176. Komasa Gin Sakurajima Komikan (Kagoshima)	1,980

VODKA

	45ml
177. Absolut	1,760
178. Okuhida Vodka (Gifu)	1,980

WINE LIST

CHAMPAGNE	Full Bottle	1/2 Bottle	Glass	RED WINES	Full Bottle	1/2 Bottle	Glass
BRUT							
179. Moët & Chandon Moët Impérial Brut	¥16,500	¥9,460	¥3,080	193. Clarendelle Rouge Bordeaux (France)	¥9,900	¥5,280	¥1,980
180. Bollinger Special Cuvée Brut	24,200	13,200	—	194. Au Bon Climat Santa Barbara County Pinot Noir (U.S.A.)	12,100	—	2,420
181. Ruinart Blanc de Blancs Brut	29,700	—	—	195. Cannonball Merlot (U.S.A.)	11,000	—	2,200
182. Dom Pérignon Vintage Brut	51,700	—	—	196. Spellbound Cabernet Sauvignon (U.S.A.)	11,000	—	2,200
ROSÉ							
183. Moët & Chandon Rosé Impérial Brut	19,800	—	—	197. Shaw & Smith Adelaide Hills Shiraz (Australia)	14,300	—	—
184. Taittinger Prestige Rosé Brut	30,800	—	—	198. Bouchard Beaune du Château Premier Cru (France)	24,200	13,200	—
WHITE WINES							
185. Clos Henri Petit Clos Sauvignon Blanc (New Zealand)	9,900	—	1,980	199. Grande Polaire Azuminoikeda Vineyard Cabernet Sauvignon (Japan)	15,400	—	—
186. Dopff Au Moulin Gewurztraminer Terres Épicées (France)	9,900	—	1,980	200. Margaux du Château Margaux Bordeaux (France)	25,300	—	—
187. Francis Ford Coppola Winery Diamond Collection Chardonnay (U.S.A.)	11,000	—	2,200	201. Kenzo Estate Rindo (U.S.A.)	40,700	22,000	—
188. Chateau Ste Michelle Columbia Valley Sauvignon Blanc (U.S.A.)	11,000	—	2,200				
189. Weingut Tesch Löhrer Berg Riesling Trocken (Germany)	12,100	—	—				
190. Henri Bourgeois Sancerre Les Baronnes (France)	15,400	7,150	—				
191. Domaine Servin Chablis Premier Cru Vaillons (France)	26,400	13,200	—				
192. Kenzo Estate Asatsuyu (U.S.A.)	30,800	16,500	—				

ANA InterContinental Tokyo
1-12-33, Akasaka, Minato-ku, Tokyo
107-0052, Japan
T: +81 (0)3 3505 1111
F: +81 (0)3 3505 1155
anaintercontinental-tokyo.jp