



# 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

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### 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	21. Two Eggs Cooked Any Style with Your Choice of Three Side Garnitures	¥ 1,980
Juice : Orange, Grapefruit or Tomato		Scrambled, Fried, Poached or Boiled	
Smoothie : Banana, Strawberry or Smoothie of the Day (Please ask our server for today's selection)		Bacon 🐷, Chicken Sausages, Pork Sausages 🐷, Daily Potatoes, Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato	
11. Chilled Juice	¥ 1,100	22. Three Eggs Omelette	2,200
Apple, Pineapple, Cranberry		Please choose the style.	
12. Swiss Bircher Muesli	¥ 1,650	- Whole Omelette with Cheese, Ham and Mushroom 🐷	
Grated Fresh Apples, Raisins, Honey and Dried Fruits		- White Omelette, Served with Vegetables	
13. Oatmeal Porridge	1,760	- Spanish Omelette with Vegetables	
Served with Honey and Mixed Berry Compote		Eggs Benedict	
14. Seasonal Sliced Fruits or Compote (Your Choice of One)	¥ 1,980	Your Choice of Eggs Benedict	
Assorted Seasonal Fruit, Muskmelon, Banana, Pineapple, Grapefruit, Mango or Papaya		23. Classic	1,870
Apple Compote, Pear Compote		24. Honey Ham	🐷 1,980
15. Your Choice of Cereal and Milk	1,210	25. Spinach	1,980
Cornflakes, Granola with Dried Fruit, All Bran or Choice of : Milk, Low-fat, Soybean or Almond Milk		26. Smoked Salmon	1,980
16. Yoghurt	990	27. Smoked Turkey	1,980
Plain, Low-fat, Fat-free		Your Choice of Side Meats	
17. Fruit Yoghurt	1,320	28. Ham	🐷 800
Plain Yoghurt Served with Seasonal Fruit		29. Bacon	🐷 800
18. Classic Pancakes	1,870	30. Pork Sausages	🐷 800
Served with Maple Syrup and Mixed Berry Compote		31. Chicken Sausages	800
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.			



# 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 7,150  
Striploin (200g)
58. Grilled New Zealand Beef 8,030  
Tenderloin (150g)
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   |

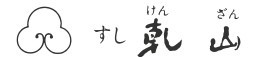
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| 133. The Steakhouse Burger                        |  | 3,520 |
| With Fried Potato                                 |  |       |
| New Zealand Beef Patty, Cheddar, Lettuce, Tomato, |  |       |
| Pickled Cucumber and Steakhouse Sauce             |  |       |


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|---|---|-------|
| 134. Pork Ribs                              |  | 2,970 |
| Canadian Pork Ribs, BBQ Sauce, Fried Potato |   |       |

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|----------------------------------|---|-------|
| 135. Meatballs and Mashed Potato |  | 2,970 |
|----------------------------------|---|-------|

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|------------------------------|---|-------|
| 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.

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|---|---------|
| 137. Superior Nigiri Sushi                            | ¥ 7,150 |
| 10 Types of Nigiri Sushi and 6 Pieces of Rolled Sushi |         |

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|----------------------------------|-------|
| 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	5,060	33,000	66,000

### 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 Azuminoikedo 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 Troocken (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	—				