

Kokiden Chinese Restaurant

Lunch Menu (Weekdays only)



■ Sizzling Stone Bowl Sichuan Mapo Tofu
Includes Soup, Rice, Salad, Zha Cai (Pickled Mustard Greens), and Almond Jelly ¥ 2,400



■ Spicy Mala Tang Soup with 10 Ingredients
Includes Almond Jelly ¥ 1,600



■ Fukahire Lunch ¥ 3,500
(Crab Meat and Shark Fin Soup*)
Includes Steamed Dumplings with Shark Fin, Zha Cai (Pickled Mustard Greens), and Almond Jelly.

*Shark fin is a traditional Chinese ingredient valued mainly for its unique, gelatinous texture rather than its flavor, and is often used in soups served on formal or celebratory occasions.



■ Premium Adult Lunch ¥ 2,300

Lunch Menu Set (Weekdays only)



■ Botan Lunch ¥ 4,000
Includes : Today's appetizer, 2 dishes from "Lunch Menu Additional Items", Shark Fin Soup, Fried Rice of the Day, 2 Varieties of Dim Sum, Almond Jelly



■ Ajisai Lunch ¥ 3,000
Includes : Today's appetizer, 2 dishes from "Lunch Menu Additional Items" Soup, Rice, Zha Cai (Pickled Mustard Greens), Almond Jelly

■ Kokiden Lunch ¥ 1,900
Includes : Today's appetizer, 1 dish from "Lunch Menu Additional Items" Soup, Rice, Zha Cai (Pickled Mustard Greens), Almond Jelly

※All prices include consumption tax. A service charge (13%) will be added to the bill at the time of payment.

※Menu items are subject to change depending on reservation status and availability.

中国料理
古稀殿

Kokiden Chinese Restaurant

Lunch Menu



■ Chinese Afternoon Tea -
Yokihi Set ¥5,500
(Details of the menu on our Website
Also available for dinner)



■ Assorted Fried Rice ¥2,000



■ Assorted Soy Sauce Noodle
Soup ¥2,000

Dinner Menu - Course



■ Kokiden Course ¥16,000*

*Reservation required, from 2 people, also available for Lunch

- Shark Fin Jelly Cocktail
- Assorted Chinese Appetizers
- Braised Whole Shark Fin
- Peking Duck and Stir-fried Bigfin Reef Squid with Green Perilla
- Simmered Spiny Lobster (Imported) in Chili Sauce
- Japanese Beef Sirloin with Black Vinegar Sauce, Served with Warm Vegetables
- Rice Porridge with Abalone
- Assorted Desserts (Almond Jelly with Fruit, Mango Pudding, Peach Steamed Bun)



■ Mikaku Course ¥12,000*

*Reservation required, from 2 people, also available for Lunch

- Assorted Chinese Appetizers
- Shark Fin Soup with Crab Meat, Lightly Whipped Egg White Style
- Spicy Stir-Fried Beef Fillet with Vegetables
- Peking Duck and Shrimp & Chive Steamed Bun
- Braised Abalone in Oyster Sauce
- Noodle Soup with Thickened Sauce and Pickled Mustard Greens
- Almond Jelly with Fruit Sauce
- Chinese Sweet Dim Sum (Peach-Shaped Bun)



■ Sunshine Course ¥8,000*

*Reservation required, from 2 people, also available for Lunch

- Shark Fin Soup with Red Heart Radish
- Stir-Fried Jumbo Shrimp and Vegetables with Yuzu Flavor
- Peking Duck
- Spare Ribs in Black Vinegar and Berry Sauce
- Milk-Based Noodle Soup
- Almond Jelly with Fruit Sauce

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