

Porto Buffet Dining Lunch

~Japan Taste Tour~

October 1st(Wednesday)~December 11th(Thursday)

SEASONAL MENU

【Osaka】

- Okonomiyaki
- Takoyaki

【Kyoto】

- Fish burger with senmaizuke and tartar sauce
- Senmaizuke and chicken hors d'oeuvres
- Kyoto Shibazuke with fried chicken
- Grilled salmon bowl with Saikyo miso
- Mibuna and smoked salmon salad
- Uji Matcha Roll Cake

【Hyogo】

- Deep-fried frozen tofu
with snow crab and Chinese cabbage sauce
- black bean dessert

【Shiga】

- Tempura of young sweetfish from Lake Biwa

【Nara】

- Narazuke
- Chicken sukiyaki
- Chestnut rice

【Wakayama】

- Octopus and Kishu plum hors d'oeuvres
- Wakayama mandarin caprese
- Wakayama Yuzu-scented salami slices

【Ishikawa】

- Shkmeruli with Chicken and Gorojima Kintoki

Limited weekday menu

- Domestic pork and white bean stew, cassoulet style

Limited Holidays menu

- Domestic beef meat pie with red wine sauce

【Toyama】

- Braised Toyama pork and sudare-fu

【Fukui】

- Echizen soba
- HamanaMiso Mapo Vermicelli

WESTERN MENU

【Limited weekday menu】

【Niigata】 Roast beef marinated in soy sauce koji made from Koshihikari rice from Niigata Prefecture

【Limited Holidays menu】

【Niigata】 Domestic roast beef marinated in soy sauce koji made from Koshihikari rice from Niigata Prefecture

【Lunch regular menu】

- Beef curry
- French fries
- Oven-baked vegetables
- Chestnut and pumpkin gnocchi gratin
- Bacon and spinach quiche

JAPANESE MENU

- Vegetable tempura
- Crab miso soup

CHINESE MENU

- Fried chicken marinated in pickled vegetables
- Kujo leek and shrimp in chili sauce

SALAD

- Green salad
- Tomato
- Cucumber
- Onion,etc

BREAD

- Bread.etc

DESSERT MENU

- Japanese chestnut Mont Blanc
- Pancake
- Gelato
- Cake

1 .At our facilities, as all food and beverages are handled in the same environment, we are unable to completely prevent contamination with minute quantities of an allergen other than the ingredients being used.

2 .The allergy information (seven specific raw materials) is based on the ingredient information (food labeling) of the ingredients used and from their manufacturers, etc.

3 .If it would be difficult to provide safe food and beverages to a guest, we may decline to provide service to that guest.

4 .Some restaurants may not be able to accommodate certain allergies.