

Porto Dinner

Buffet Dining



~Japan Taste Tour~

July 4th(Friday)~September 30th(Tuesday)



SEASONAL MENU

【Hiroshima】

• Limited weekday menu

Sauteed clams and scallops with garlic

• Limited weekday menu

Sauteed shrimp with garlic

Cold Oden

【Okayama】

• Shrimp doria

【Yamaguchi】

• Chicken and burdock sweet sauce

• Lettuce and vinegar salad

【Tottori】

• Tofu chikuwa Crab Bean Paste

• Potato salad with Tottori Rakkyo

【Shimane】

• Clam Aquapazza

【kagawa】

• Udon noodles

【kochi】

• Tosa-ni with bamboo shoots and chicken hors d'oeuvres

【Ehime】

• Sea bass soup

• Sea bream rice

【Tokushima】

• Naruto seaweed and squid marinade

• Steamed chicken in a bowl

【Fukuoka】

• Offal hotpot

【Miyazaki】

• Beef stroganoff

【Saga】

• Teppanyaki Beef

• Limited weekday menu

Teppanyaki shabu

【Nagasaki】

• Champon-style bean paste soup

【Kumamoto】

• Shrimp mayonnaise

• Smoked salmon

【Ooita】

• Toriten

【Kagoshima】

• Carpaccio of bonito

【Okinawa】

• Ji-ma-mi-tofu

WESTERN MENU

- Roast beef
- Beef curry
- Sauteed mushrooms and onions
- French fries
- Oven-baked broccoli and paprika
- Visissoise

JAPANESE MENU

- Boiled crab

CHINESE MENU

- Shrimp spring roll
- Sesame dumpling

SALAD

- Green salad
- Tomato
- Cucumber
- Onion.etc

BREAD

- Bread etc.

DESSERT MENU

- Mont Blanc
- Lemon roll cake
- 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.