

Dinner Buffet

~A Journey Through Japanese Cuisine: Spring in Fukuoka~

Monday, April 13, 2026 - Sunday, May 31, 2026

SIGNATURE MENU

- Roast beef marinated in Kyushu soy sauce and koji
- Grilled domestic beef
- Boiled crab
- Cumin scented beef curry
- Pasta coated in a large cheese Cacio e Pepe
- Sakura Beef Meat Sauce Pasta
- Freshly squeezed Matcha Mont Blanc

【Weekdays only】

- Stewed domestic beef and white beans
- 【Saturdays and holidays only】**
- Baked domestic beef in pastry with red wine sauce

JAPANESE MENU

- Braised pork belly from Itoshima simmered in Kyushu style soy sauce
- Deep fried chicken
- Steamed sea bream with pea sprouts
- Offal hotpot
- Japanese chicken mixed rice
- 3 types of tempura
- Mini Seafood Bowl
- Inaniwa-style udon
- Miso soup
- Japanese side dishes

CHINESE MENU

- Stir-fried shrimp and pea sprouts
- Fried rice with spicy cod roe
- Bite sized dumplings
- Shrimp spring rolls
- Sesame dumplings

WESTERN MENU

- Hakata Jidori chicken sauté with ginger sauce
- Seafood penne gratin with spicy cod roe sauce
- Sausage and mushroom pizza
- Oven roasted vegetables
- French fries
- Strawberry and mozzarella caprese (Amaou strawberry puree)
- Shrimp and pink potato mousse cocktail
- Carrot fondant with consommé jelly
- Mushroom quiche
- Smoked salmon salad
- Carpaccio of yellowtail from Kyushu
- Salami slice

【Weekdays only】

- Garlic sautéed shrimp and mushrooms
- 【Saturdays and holidays only】**
- Garlic sautéed salmon and shrimp

SALAD

- Melange salad
- Tomato etc.

BREAD

- Various breads

DESSERT MENU

- Yame matcha roll cake
- Various cakes
- Various ices

DRINK MENU

- Coffee
- Black tea
- Oolong tea, etc.

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. Allergy information (8 specific ingredients: shrimp, crab, walnuts, wheat, buckwheat, eggs, milk, peanuts) is based on the ingredient names and ingredient information (food labeling) provided by 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.