

Lunch 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
- Beef curry
- Pasta coated in a large cheese Cacio e Pepe
- Sakura beef pasta with meat sauce
- Freshly Squeezed Matcha Mont Blanc

【Weekdays only】

- Domestic pork pate and stewed white beans

【Holidays only】

- Stewed domestic beef and white beans

WESTERN MENU

- Hakata Jidori chicken sauté with ginger sauce
- Seafood penne gratin with spicy cod roe sauce
- Sausage and mushroom pizza
- Oven-baked vegetables
- French fries
- Shrimp and pink potato mousse cocktail
- Carrot fondant with consommé jelly
- Mushroom quiche
- Smoked salmon salad
- Salami slice

SALAD

- Melange salad
- Tomato etc.

JAPANESE MENU

- Braised pork belly from Itoshima simmered in Kyushu-style soy sauce
- Hakata jidori deep-fried chicken
- 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
- Steamed meat dumpling with pea sprouts
- Spring rolls
- Sesame dumplings

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.