

# Dinner Buffet

~HOT & COOL~

Monday, June 1st, 2026 - Monday, August 31st, 2026

## SIGNATURE MENU

- Roast beef marinated in soy sauce koji
- Cumin scented beef curry
- Cacio e Pepe
- Pasta with squid ink sauce
- Freshly squeezed Matcha Mont Blanc

### **【Holidays only】**

- Grilled shabu-shabu made with domestic beef

## WESTERN MENU

- Octopus and clam ajillo
- Basque-style domestic chicken thigh
- Roasted domestic pork with barbecue sauce
- Gapao-style rice
- Garlic shrimp
- Bakke Miso doria
- Sundubu Jjigae
- Whitebait and sea lettuce pizza
- Slider burgers with homemade patties
- Yangnyeom Chicken
- Poke bowl
- Lomi Lomi Salmon Salad
- Vichyssoise
- Ratatouille
- Oven roasted vegetables
- French fries
- cheese plate
- Carrot fondant
- Salami slice

## JAPANESE MENU

- Green Tea Soba
- Seared bonito
- 3 types of tempura
- Deep fried skewer
- Japanese side dishes
- Miso soup

## CHINESE MENU

- Double pot meat
- Pan fried garlic chive dumplings
- Shrimp mesh spring rolls
- Sesame dumplings

## SALAD

- Melange salad
- Five grain and bean salad etc.

## BREAD

- Various breads

## DESSERT MENU

- 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.