

Lunch 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

JAPANESE MENU

- Green Tea Soba
- Seared bonito
- 3 types of tempura
- 2 types of deep fried skewers
- Japanese side dishes
- Miso soup

CHINESE MENU

- Double pot meat
- Pan fried garlic chive dumplings
- Sesame dumplings

WESTERN MENU

- 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

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.