

Lunch Buffet

Harvest Lunch Buffet ~ Opening Anniversary ~

Tuesday, September 1, 2026 ~ Wednesday, September 30, 2026

SIGNATURE DISHES

【 Limited Menu on Weekends and Public Holidays 】

- Steamed Mussels and Clams in White Wine

【 Lunch Common Menu 】

- Porto's recommended Cumin-Scented beef curry
- Roast beef marinated in soy sauce koji
- Pasta coated in a large cheese
- ① Cacio e pepe
- ② Porcini Mushroom Cream Sauce
- Freshly made Mont Blanc with Kasama - Chestnuts

WESTERN

- Beef and Mushroom Stew
- Grilled Fresh Pork Chorizo with Sweet Potato Frites
- Braised Chicken in Tomato Cream Sauce
- Roasted Japanese Pork with Sauce Chasseur
- Korean Style Octopus Pancakes
- Sweet potato flavored clam chowder
- Rice croquette
- Oven-Roasted Vegetables
- Pumpkin gnocchi
- French fries
- Smoked salmon
- Marinated mushrooms
- Caprese salad with mozzarella cheese and peaches
- Beef Tacos
- Carrot fondant, styled like the earth
- Tomato and couscous salad

JAPANESE

- MOTSU and mushroom hot pot
- Inaniwa style Udon
- Mixed rice with wild vegetables
- Three kinds of Tempura
- Deep - Fried Eggplant Stuffed with Chicken
- Various Japanese side dishes

SALAD

- Mixed salad
- Tomato
- Five - grain and bean salad, etc.

DESSERT

- Various cakes
- Ice cream and Frozen desserts
- Pancakes

CHINESE

- Mapo Eggplant
- Spring rolls
- Cantonese Style Shrimp Dumplings
- Sesame Balls

DRINK

- Coffee
- Various black tea and Flavored tea
- Juice

※Depending on the supply situation, ingredients and menu items may change.

※Regarding how we handle food allergies at our restaurant, we only cover the 8 specific allergens that food manufacturers (our ingredient suppliers) are required to list under the Food Labeling Act: shrimp, crab, walnuts, wheat, buckwheat, eggs, milk, and peanuts. If you want us to accommodate any of these 8 allergens, please let us know in advance.

※Our allergen information (the 8 specified ingredients) is provided based on the information about the ingredients we use (Food Labeling Act).

※ Since our company handles all food and drinks in the same environment, we can't completely prevent tiny amounts of allergens from ingredients we don't use from getting in.