



IN-ROOM DINING

BREAKFAST 6:30 AM – 10:00 AM (LO 9:30)

AMERICAN BREAKFAST

¥4,400

Mixed Salad

Please choose one dressing for your Mixed Salad:

Non-Oil Japanese Dressing / Thousand Island Dressing

Bread (Please choose one of):

Croissant / Butter Roll / Orange Danish / Toast

Side Dish

Bacon, Sausage, and Steamed Vegetables

Eggs

Please choose one style for your egg dish:

Plain Omelet / Fried Eggs / Scrambled Eggs

Yogurt with Fruit Cocktail

Drinks

Select one from the following:

Apple / Orange / Tomato Juice / Iced Milk

Beverage

Coffee or Tea (hot only)

CONTINENTAL BREAKFAST

¥3,300

Bread (Please choose one of):

Croissant / Butter Roll / Orange Danish / Toast

Yogurt with Fruit Cocktail

Drinks

Select one from the following:

Apple / Orange / Tomato Juice / Iced Milk

Beverage

Coffee or Tea (hot only)

KIDS BREAKFAST

¥3,000

Butter Roll Sandwich, Crispy Fried Potatoes, Chicken Nuggets (or) Fried Shrimp, Sausages with Ketchup and Tartar Sauce, Two Varieties of Fresh Cut Fruits

**All prices are inclusive of a 10% service charge and 10% consumption tax.*

ALL DAY MENU 11:00 – 21:00 (LO 21:00)

APPETIZER

Smoked Salmon with Onion	¥ 2,650
Assorted Cold Cuts	¥ 2,360
Cheese Selection with Dried Fruits	¥ 2,600
Chef's Seasonal Signature Salad	¥ 2,200

SIDE DISH

Assorted Fried Potatoes and Fried Fish	¥ 1,500
Steamed Seasonal Vegetables (V)	¥ 1,800
Green Salad (V)	¥ 1,200
Bread	¥ 600
Steamed Rice	¥ 600

SOUP

Chef's Daily Soup	¥ 1,000
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SANDWICH

Mixed Sandwich	¥ 2,200
Vegetable Sandwich (V)	¥ 2,000

PASTA

Spaghetti Bolognese	¥ 2,800
Spaghetti Genovese with Shizuoka Tea	¥ 3,000

PIZZA

Vegetarian Pizza (V)	¥ 3,000
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CURRY (JAPANESE STYLE)

Beef Curry	¥ 2,900
Seafood Curry	¥ 2,900
Maisaka Whitebait & Sakura Shrimp Pilaf	¥ 3,000

MAIN COURSE

Hamburg Steak with Roasted Vegetables	¥ 3,000
Oven-Baked Chicken Thigh, Tomato Sauce	¥ 2,800
Pan-Seared Topia Hamamatsu Pork Confit	¥ 4,300
Chef's Sauteed Seafood, Hamana Lake Aonori Sauce	¥ 3,400

DESSERT

Fresh Fruit Platter	¥ 3,500
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(V) Vegetarian

All prices are inclusive of a 10% service charge and 10% consumption tax.

LIMITED MENU 21:00 – 23:00 (LO 22:30)

APPETIZER

Cheese Selection with Dried Fruits

¥ 2,600

Chef's Seasonal Signature Salad

¥ 2,200

SIDE DISH

Green Salad (V)

¥ 1,200

SOUP

Chef's Daily Soup

¥ 1,000

SANDWICH

Vegetable Sandwich (V)

¥ 2,000

PASTA

Spaghetti Bolognese

¥ 2,800



(V) Vegetarian

All prices are inclusive of a 10% service charge and 10% consumption tax.

BEVERAGES 11:00 – 23:00 (LO 22:30)

NON-ALCOHOLIC

Cola	¥ 1,000
Ginger Ale	¥ 1,000
Tonic Water	¥ 1,000

BEVERAGES 18:00 – 23:00 (LO 22:30)

ALCOHOLIC

BEER

Asahi (Small Bottle)	¥ 1,500
Asahi Dry Zero	¥ 1,000

SAKE

Hana no Mai	¥ 1,300
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WHISKY (BLENDED)

Chivas Regal 12 Years (Glass)	¥ 1,400
Chivas Regal 12 Years (Bottle)	¥ 20,000

WHISKY (JAPANESE)

Nikka From The Barrel	¥ 1,300
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SHOCHU

Barley Shochu Nikaido (Oita)	¥ 900
Sweet Potato Shochu Migakisengan (Kagoshima)	¥ 900

WHITE WINE

House Pour (Glass)	¥ 1,800
House Pour (Bottle)	¥ 10,000

RED WINE

House Pour (GLS)	¥ 1,800
House Pour (Bottle)	¥ 10,000

OTHER

Ice Bucket	¥ 500
Soda	¥ 500

ABOUT OUR GRAPHIC PATTERNS

At Marriott Hotels, we are redesigning our spaces to create a modern and premium experience that invites reflection and inventive thinking. Our printed materials support this aesthetic by layering textures of natural materials, such as marble, sand, onyx and water, with intricate patterns. This juxtaposition creates an intriguing design tension that provides visual interest and invites reflection.