



# 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
-------------------	---------

## 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
----------------------	---------

## 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
Assorted Baked Sweets	¥ 1,600

(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

Pepsi	¥ 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
-------------	---------

#### WHISKY (BLENDED)

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

#### WHISKY (JAPANESE)

Nikka From The Barrel	¥ 1,300
-----------------------	---------

#### 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.