

SANDWICH & DESERT BUFFET 2025 Chestnut & Grape

SANDWICHES

Roast Beef & Lettuce

Japanese Omelet

Smoked Salmon with Lemon

Fried Noodles

Breaded Fried Ham Cutlet & Egg

Soy Chicken & Caesar Salad

Shrimp, Avocado & Wasabi Mayonnaise

Sauerkraut & Pastrami Casse-croûte

Chicken Nanban (Fried Chicken with Tartar Sauce)

Tomato Bruschetta

BAGEL SANDWICH

Pumpkin Salad & Blue Cheese

WARM SANDWICHES

Pork Cutlet

Tokyo Hot Dog

Plant-based Patty Burger

Sukiyaki in J-cereal Multigrain Bread

Yakitori in J-cereal Multigrain Bread

Steak Sandwich (weekends and holidays only)

Panini (weekdays only)

HOT DISHES

Chef's Red Curry

Spaghetti "Neapolitan"

Singapore Noodles

Hotel New Otani's Traditional Beef Stew

Sweet & Sour Pork with Vegetables in Black Vinegar Sauce

Youlinji (Sweet and Sour Chinese Fried Chicken)

Eggs Benedict with Pepperoni

Garlic Shrimp

French Fries

Creamy Crab Croquettes

Two Kinds of Dim Sum

Flavored Rice of the Season

SOUPS

Pumpkin and Soy Milk Soup with Chunky Vegetables Miso Soup with Rice "Koji" (Fermented Rice)

SALAD

Seasonal Salad Bar

BREAD / SUSHI

Bakery Items of the Day

Inari Sushi (Sushi Pouch), Sushi Roll

DESSERTS

Chestnut Shortcake

Super Melon Shortcake

Mont-Blanc

Grape Roll

Grape Jelly

Strawberry Shortcake

Healthy Pudding

Opera Légère

Chestnut Panna Cotta

Chocolate Chiffon Cake

Muskmelon Jelly

Vanilla Custard Cream Puff

Basque Soy Cheesecake

Yogurt Jelly

"Mitarashi Dango" (Rice Flour Dumplings with Sweet Soy Sauce Glaze)

"Anko Dango" (Rice Flour Dumplings with Sweet Red Bean Paste)

Caramel & Banana French Toast

ICE CREAM

Chestnut

Grape Sherbet

Rum Raisin

BEVERAGE BAR

Selected Juices & Soft Drinks

COFFEE & TEA

Served to order at your table.



*Menu is subject to change without prior notice.