



# SANDWICH & DESSERT BUFFET 2026

## ~Strawberry, Matcha & Mango~



May 7-June 30, 2026

### SANDWICHES

Roast Beef & Lettuce  
 Japanese Omelet  
 Lemon-flavored Smoked Salmon  
 Yakisoba (Fried Noodles)  
 Plant Based meat, Pickled Mustard Greens and Mayonnaise  
 Asian Shrimp and Glass Noodle Salad  
 Colorful Vegetables  
 Chicken Nanban (Fried Chicken with Tartar Sauce)  
 Tomato Bruschetta

### BAGEL

Pastrami and Potato Salad

### WARM SANDWICHES

Pork Cutlet  
 Tokyo Hot Dog  
 Plant Based 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 Curry  
 Spaghetti "Neapolitan"  
 Singapore Noodles  
 Hotel New Otani's Traditional Beef Stew  
 Spicy Seafood Doria (Rice Gratin)  
 Black Vinegar Sweet and Sour Pork with Vegetables  
 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

### SOUP

Soy Milk Pumpkin Soup with Chunky Vegetables  
 Miso Soup with Lactobacillus

### SALAD

Seasonal Salad Bar

### BREAD / SUSHI

Bakery Items of the Day  
 Inari Sushi (Sushi Pouch), Sushi Roll

### DESSERTS

Super Melon Shortcake  
 Mango Shortcake  
 Strawberry Shortcake  
 Matcha Shortcake  
 Strawberry Tart  
 Mango Roll  
 Mango Tart  
 Matcha Soufflè  
 Matcha Cream Puff  
 Healthy Soy Milk Pudding  
 Opera Légère  
 Iwaizumi Yogurt Jelly  
 Amaou Strawberry Jelly  
 Kuzumochi Jelly  
 "Mitarashi Dango" (Rice Flour Dumplings with Sweet Soy Glaze)  
 "Anko Dango" (Rice Flour Dumplings with Sweet Red Bean Paste)

### ICE CREAM

Amaou Strawberry Sherbet  
 Mango Sherbet  
 Matcha Ice Cream

### BEVERAGE BAR

Selected Juices, Soft Drinks, etc.

### COFFEE & TEA

Served to order at your table.

\*Please inform us if you have any food allergies or special preferences.

\*The above menu is subject to change without prior notice.