GO

PALACE HOTEL TOKYO

DINNER · LUNCH

PALACE HOTEL TOKYO · MARUNOUCHI · TOKYO

A KISMET MENU · PALACE HOTEL TOKYO

DINNER

KOSUI

Seasonal appetizer
Grilled sea bream with grated radish, trefoil, sudachi; Grilled eggplant with fermented salty bonito, chrysanthemum; Saltwort with sesame sauce

Grilled abalone with abalone liver and seaweed sauce

Avocado salad with tuna

Grilled vegetables
green asparagus, black abalone mushroom

Matsusaka beef: tenderloin 120 g or sirloin 150 g	35000
Matsusaka beef: tenderloin 140 g or sirloin 170 g	39000
Kobe beef: tenderloin 120 g or sirloin 150 g	43000
Kobe beef: tenderloin 140 g or sirloin 170 g	48000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

Add-on: Black truffle 3 g	2000

Waguri Mont Blanc
with Jersey cow milk ice milk from Obuse Dairy Farm

Coffee, tea or green tea

HAKUSUI

Seasonal appetizer
Gingko tofu, shrimp and shimeji mushroom with dashi jelly and wasabi

Warm salad with swordtip squid and shiitake mushroom

Grilled prawn or Grilled fish of the day

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DINNER

HAKUSUI · CONTINUED

Grilled vegetables
lotus root from Ishikawa, okra, sweet potato

Wagyu: tenderloin 120 g or sirloin 150 g	22000
Wagyu: tenderloin 140 g or sirloin 170 g	25000
Matsusaka beef: tenderloin 120 g or sirloin 150 g	36000
Matsusaka beef: tenderloin 140 g or sirloin 170 g	40000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

Add-on: Black truffle 3 g	2000

Yuzu jelly and sorbet with cultured cream from Hokkaido

Coffee, tea or green tea

RYOKUSUI

Seasonal appetizer
Green vegetables and mushrooms with soy sauce; Shrimp with sea urchin, ginkgo, Japanese yam bulbil

Thinly sliced white fish sashimi with dried mullet roe

Barracuda and ginkgo dumpling with grated radish and starchy sauce

Grilled abalone with abalone liver and seaweed sauce

Grilled vegetables
lotus root from Ishikawa, okra, sweet potato

Wagyu: tenderloin 120 g or sirloin 150 g	26000
Wagyu: tenderloin 140 g or sirloin 170 g	29000

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DINNER

RYOKUSUI · CONTINUED

Matsusaka beef: tenderloin 120 g or sirloin 150 g 40000

Matsusaka beef: tenderloin 140 g or sirloin 170 g 44000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

Add-on: Black truffle 3 g 2000

Roasted green tea crème brûlée with vanilla ice cream

Coffee, tea or green tea

HEKISUI

Seasonal appetizer
Green vegetables and mushrooms with soy sauce; Shrimp with sea urchin, ginkgo, Japanese yam bulbil

Grilled foie gras with miso

Barracuda and ginkgo dumpling with grated radish and starchy sauce

Grilled lobster with ginger sauce and Japanese mustard spinach

Grilled vegetables
lotus root from Ishikawa, okra, sweet potato

Wagyu: tenderloin 120 g or sirloin 150 g 32000

Wagyu: tenderloin 140 g or sirloin 170 g 35000

Matsusaka beef: tenderloin 120 g or sirloin 150 g 46000

Matsusaka beef: tenderloin 140 g or sirloin 170 g 50000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

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DINNER

HEKISUI · CONTINUED

Add-on: Black truffle 3 g — 2000

Waguri Mont Blanc
with Jersey cow milk ice milk from Obuse Dairy Farm

Coffee, tea or green tea

RECOMMENDATION — A LA CARTE

Matsusaka beef sushi — 1500
1 piece

Grilled foie gras with miso — 2600
half-size

VEGETABLES

Seasonal mixed salad — 1000
half-size

Seasonal mixed salad — 1700

Grilled vegetables — 2500

SEAFOOD

Scallop — 2200
2 pieces 50 g

Prawn — 5500
1 piece 50 g

Abalone — 7200
1 piece 130 g

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DINNER

SEAFOOD · CONTINUED

Lobster 1 piece 400 g	21500
Fish of the day 120 g	3,900 ~

BRANDED BEEF

Kobe beef sirloin 100 g	26000
Kobe beef tenderloin 100 g	32000
Matsusaka beef sirloin 100 g	20000
Matsusaka beef tenderloin 100 g	25000

WAGYU

Wagyu sirloin 100 g	8500
Wagyu tenderloin 100 g	10500

RICE SET

Steamed rice, miso soup and Japanese pickles	1650
Fried garlic rice, miso soup and Japanese pickles	2200
Rice with Wagyu and sea urchin, miso soup and Japanese pickle	3000

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DINNER

DESSERT

Yuzu jelly and sorbet with cultured cream from Hokkaido	1400
Roasted green tea crème brûlée with vanilla ice cream	1600
Waguri Mont Blanc with Jersey cow milk ice milk from Obuse Dairy Farm	1800

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WEEKDAY LUNCH

KOSUI

Seasonal appetizer
Grilled sea bream with grated radish, trefoil, sudachi; Grilled eggplant with fermented salty bonito, chrysanthemum; Saltwort with sesame sauce

Grilled abalone with abalone liver and seaweed sauce

Avocado salad with tuna

Grilled vegetables
green asparagus, black abalone mushroom

Matsusaka beef: tenderloin 120 g or sirloin 150 g	35000
Matsusaka beef: tenderloin 140 g or sirloin 170 g	39000
Kobe beef: tenderloin 120 g or sirloin 150 g	43000
Kobe beef: tenderloin 140 g or sirloin 170 g	48000

Fried garlic rice or Rice with Wagyu and sea urchin, or Napolitan udon noodles
Miso soup, Japanese pickles

Add-on: Black truffle 3 g	2000

Waguri Mont Blanc
with Jersey cow milk ice milk from Obuse Dairy Farm

Coffee, tea or green tea

JUN

Seasonal appetizer
Steamed egg custard with lily bulb with salmon roe, green onion and yuzu

Warm salad with swordtip squid and shiitake mushroom

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WEEKDAY LUNCH

JUN · CONTINUED

Grilled vegetables
lotus root from Ishikawa, okra, sweet potato

Japanese beef: tenderloin 120 g or sirloin 150 g	13000
Japanese beef: tenderloin 140 g or sirloin 170 g	15000
Wagyu: tenderloin 120 g or sirloin 150 g	17000
Wagyu: tenderloin 140 g or sirloin 170 g	20000

Fried garlic rice or Rice with Wagyu and sea urchin, or Napolitan udon noodles
Miso soup, Japanese pickles

Add-on: Black truffle 3 g	2000

Yuzu jelly and sorbet with cultured cream from Hokkaido

Coffee, tea or green tea

KOH

Seasonal appetizer
Gingko tofu, shrimp and shimeji mushroom with dashi jelly and wasabi

Grilled cutlassfish with wasabi, herbs and citrus-flavored vinaigrette

Grilled vegetables
lotus root from Ishikawa, okra, sweet potato

Japanese beef: tenderloin 120 g or sirloin 150 g	16000
Japanese beef: tenderloin 140 g or sirloin 170 g	18000
Wagyu: tenderloin 120 g or sirloin 150 g	18000
Wagyu: tenderloin 140 g or sirloin 170 g	21000

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WEEKDAY LUNCH

KOH · CONTINUED

Fried garlic rice or Rice with Wagyu and sea urchin, or Napolitan udon noodles
Miso soup, Japanese pickles

Add-on: Black truffle 3 g 2000

Roasted green tea crème brûlée with vanilla ice cream

Coffee, tea or green tea

YU

Seasonal appetizer
Gingko tofu, shrimp and shimeji mushroom with dashi jelly and wasabi

Grilled abalone with abalone liver and seaweed sauce

Grilled vegetables
lotus root from Ishikawa, okra, sweet potato

Japanese beef: tenderloin 120 g or sirloin 150 g 18000

Japanese beef: tenderloin 140 g or sirloin 170 g 20000

Wagyu: tenderloin 120 g or sirloin 150 g 20000

Wagyu: tenderloin 140 g or sirloin 170 g 23000

Fried garlic rice or Rice with Wagyu and sea urchin, or Napolitan udon noodles
Miso soup, Japanese pickles

Add-on: Black truffle 3 g 2000

Waguri Mont Blanc
with Jersey cow milk ice milk from Obuse Dairy Farm

Coffee, tea or green tea

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WEEKDAY LUNCH

RECOMMENDATION

A LA CARTE

Matsusaka beef sushi 1 piece	1500
Grilled foie gras with miso half-size	2600

VEGETABLES

Seasonal mixed salad half-size	1000
Seasonal mixed salad	1700
Grilled vegetables	2500

SEAFOOD

Scallop 2 pieces 50 g	2200
Prawn 1 piece 50 g	5500
Abalone 1 piece 130 g	7200
Lobster 1 piece 400 g	21500
Fish of the day 120 g	3,900 ~

BRANDED BEEF

Kobe beef sirloin 100 g	26000

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WEEKDAY LUNCH

BRANDED BEEF · CONTINUED

Kobe beef tenderloin 100 g	32000
Matsusaka beef sirloin 100 g	20000
Matsusaka beef tenderloin 100 g	25000

WAGYU

Wagyu sirloin 100 g	8500
Wagyu tenderloin 100 g	10500

RICE SET

Steamed rice, miso soup and Japanese pickles	1650
Fried garlic rice, miso soup and Japanese pickles	2200
Rice with Wagyu and sea urchin, miso soup and Japanese pickle	3000

DESSERT

Yuzu jelly and sorbet with cultured cream from Hokkaido	1400
Roasted green tea crème brûlée with vanilla ice cream	1600
Waguri Mont Blanc with Jersey cow milk ice milk from Obuse Dairy Farm	1800

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WEEKEND LUNCH

KOSUI

Seasonal appetizer
Grilled sea bream with grated radish, trefoil, sudachi; Grilled eggplant with fermented salty bonito, chrysanthemum; Saltwort with sesame sauce

Grilled abalone with abalone liver and seaweed sauce

Avocado salad with tuna

Grilled vegetables
green asparagus, black abalone mushroom

Matsusaka beef: tenderloin 120 g or sirloin 150 g	35000
Matsusaka beef: tenderloin 140 g or sirloin 170 g	39000
Kobe beef: tenderloin 120 g or sirloin 150 g	43000
Kobe beef: tenderloin 140 g or sirloin 170 g	48000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

Add-on: Black truffle 3 g	2000

Waguri Mont Blanc
with Jersey cow milk ice milk from Obuse Dairy Farm

Coffee, tea or green tea

JUN

Seasonal appetizer
Steamed egg custard with lily bulb with salmon roe, green onion and yuzu

Warm salad with swordtip squid and shiitake mushroom

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WEEKEND LUNCH

JUN · CONTINUED

Grilled vegetables
lotus root from Ishikawa, okra, sweet potato

Japanese beef: tenderloin 120 g or sirloin 150 g	13000
Japanese beef: tenderloin 140 g or sirloin 170 g	15000
Wagyu: tenderloin 120 g or sirloin 150 g	17000
Wagyu: tenderloin 140 g or sirloin 170 g	20000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

Add-on: Black truffle 3 g	2000

Yuzu jelly and sorbet with cultured cream from Hokkaido

Coffee, tea or green tea

KOH

Seasonal appetizer
Gingko tofu, shrimp and shimeji mushroom with dashi jelly and wasabi

Grilled cutlassfish with wasabi, herbs and citrus-flavored vinaigrette

Grilled vegetables
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Wagyu: tenderloin 120 g or sirloin 150 g	18000
Wagyu: tenderloin 140 g or sirloin 170 g	21000

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WEEKEND LUNCH

KOH · CONTINUED

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

Add-on: Black truffle 3 g 2000

Roasted green tea crème brûlée with vanilla ice cream

Coffee, tea or green tea

YU

Seasonal appetizer
Gingko tofu, shrimp and shimeji mushroom with dashi jelly and wasabi

Grilled abalone with abalone liver and seaweed sauce

Grilled vegetables
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Wagyu: tenderloin 120 g or sirloin 150 g 20000

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Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

Add-on: Black truffle 3 g 2000

Waguri Mont Blanc
with Jersey cow milk ice milk from Obuse Dairy Farm

Coffee, tea or green tea

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WEEKEND LUNCH

RECOMMENDATION

A LA CARTE

Matsusaka beef sushi 1 piece	1500
Grilled foie gras with miso half-size	2600

VEGETABLES

Seasonal mixed salad half-size	1000
Seasonal mixed salad	1700
Grilled vegetables	2500

SEAFOOD

Scallop 2 pieces 50 g	2200
Prawn 1 piece 50 g	5500
Abalone 1 piece 130 g	7200
Lobster 1 piece 400 g	21500
Fish of the day 120 g	3,900 ~

BRANDED BEEF

Kobe beef sirloin 100 g	26000

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WEEKEND LUNCH

BRANDED BEEF · CONTINUED

Kobe beef tenderloin 100 g	32000
Matsusaka beef sirloin 100 g	20000
Matsusaka beef tenderloin 100 g	25000

WAGYU

Wagyu sirloin 100 g	8500
Wagyu tenderloin 100 g	10500

RICE SET

Steamed rice, miso soup and Japanese pickles	1650
Fried garlic rice, miso soup and Japanese pickles	2200
Rice with Wagyu and sea urchin, miso soup and Japanese pickle	3000

DESSERT

Yuzu jelly and sorbet with cultured cream from Hokkaido	1400
Roasted green tea crème brûlée with vanilla ice cream	1600
Waguri Mont Blanc with Jersey cow milk ice milk from Obuse Dairy Farm	1800

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