TATSUMI

PALACE HOTEL TOKYO

LUNCH · DINNER

PALACE HOTEL TOKYO · MARUNOUCHI · TOKYO

A KISMET MENU · PALACE HOTEL TOKYO

LUNCH

TSUTSUJI — SEASONAL PRIX FIXE LUNCH — 12000

Appetizer

Chef's choice tempura (7 items)
Seafood: two prawns, Spanish mackerel, conger eel. Vegetables: lotus root from Ibaraki, shiitake mushroom, eggplant from Kumamoto, sweet potato from Ibaraki

Your choice of rice from
Tendon - mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles; Tencha - mixed tempura on rice in Japanese green tea, Japanese pickles; Tenbara - tempura mixed with rice seasoned with salt, miso soup, Japanese pickles

Dessert

YANAGI — 15000

Appetizer

Chef's choice tempura (9 items)
Seafood: two prawns, Spanish mackerel, conger eel, autumn salmon. Vegetables: lotus root from Ibaraki, maitake mushroom from Akita, eggplant from Kumamoto, sweet potato from Ibaraki, ginkgo from Aichi

Your choice of rice from
Tendon - mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles; Tencha - mixed tempura on rice in Japanese green tea, Japanese pickles; Tenbara - tempura mixed with rice seasoned with salt, miso soup, Japanese pickles

Dessert

KEYAKI — 18000

Appetizer

Chef's choice tempura (11 items)
Seafood: two prawns, Spanish mackerel, conger eel, autumn salmon, squid. Vegetables: lotus root from Ibaraki, maitake mushroom from Akita, eggplant from Kumamoto, sweet potato from Ibaraki, ginkgo from Aichi, chili pepper from Niigata

Your choice of rice from
Tendon - mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles; Tencha - mixed tempura on rice in Japanese green tea, Japanese pickles; Tenbara - tempura mixed with rice seasoned with salt, miso soup, Japanese pickles

All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

LUNCH

KEYAKI · CONTINUED

Dessert

TSUBAKI · WEEKDAYS ONLY 22000

Appetizer

Chef's choice tempura (13 items)
Specialties: Ezo abalone, duck from Hokkaido. Seafood: two prawns, conger eel, autumn salmon, squid, rockfish. Vegetables: lotus root from Ibaraki, maitake mushroom from Akita, eggplant from Kumamoto, sweet potato from Ibaraki, ginkgo from Aichi, chili pepper from Niigata

Your choice of rice from
Tendon - mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles; Tencha - mixed tempura on rice in Japanese green tea, Japanese pickles; Tenbara - tempura mixed with rice seasoned with salt, miso soup, Japanese pickles

Dessert

FUJI · WEEKDAYS ONLY 27000

Appetizer

Seasonal sashimi

Chef's choice tempura (12 items)
Specialties: Ezo abalone, Matsusaka beef tenderloin. Seafood: two prawns, conger eel, autumn salmon, squid, rockfish. Vegetables: lotus root from Ibaraki, maitake mushroom from Akita, eggplant from Kumamoto, ginkgo from Aichi, chili pepper from Niigata

Your choice of rice from
Tendon - mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles; Tencha - mixed tempura on rice in Japanese green tea, Japanese pickles; Tenbara - tempura mixed with rice seasoned with salt, miso soup, Japanese pickles

Dessert

A LA CARTE

Matsusaka beef (20g) 3600

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LUNCH

A LA CARTE · CONTINUED

Ezo abalone	3800
Rockfish	3000
Spanish mackerel	2700
Autumn salmon	2400
Prawn	2200
Anago (conger eel)	1900
Squid	1600
Sand borer	1400
Seasonal mixed tempura	1210
Chili pepper from Niigata	800
Sweet potato	800
Lotus root	800
Eggplant	700
Ginkgo	800
Maitake mushroom	700
Shiitake mushroom	700

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DINNER

FUJI — SEASONAL PRIX FIXE DINNER 27000

Appetizer

Seasonal sashimi

Chef's choice tempura (12 items)
Specialties: Ezo abalone, Matsusaka beef tenderloin. Seafood: two prawns, conger eel, autumn salmon, squid, rockfish. Vegetables: lotus root from Ibaraki, maitake mushroom from Akita, eggplant from Kumamoto, ginkgo from Aichi, chili pepper from Niigata

Your choice of rice from
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Dessert

TSUBAKI 22000

Appetizer

Chef's choice tempura (13 items)
Specialties: Ezo abalone, duck from Hokkaido. Seafood: two prawns, conger eel, autumn salmon, squid, rockfish. Vegetables: lotus root from Ibaraki, maitake mushroom from Akita, eggplant from Kumamoto, ginkgo from Aichi, chili pepper from Niigata, sweet potato from Ibaraki

Your choice of rice from
Tendon - mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles; Tencha - mixed tempura on rice in Japanese green tea, Japanese pickles; Tenbara - tempura mixed with rice seasoned with salt, miso soup, Japanese pickles

Dessert

KEYAKI 18000

Appetizer

Chef's choice tempura (11 items)
Seafood: two prawns, conger eel, autumn salmon, squid, Spanish mackerel. Vegetables: lotus root from Ibaraki, maitake mushroom from Akita, eggplant from Kumamoto, ginkgo from Aichi, chili pepper from Niigata, sweet potato from Ibaraki

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DINNER

KEYAKI · CONTINUED

Your choice of rice from

Tendon - mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles; Tencha - mixed tempura on rice in Japanese green tea, Japanese pickles; Tenbara - tempura mixed with rice seasoned with salt, miso soup, Japanese pickles

Dessert

A LA CARTE

Matsusaka beef (20g)	3600
Ezo abalone	3800
Rockfish	3000
Spanish mackerel	2700
Autumn salmon	2400
Prawn	2200
Anago (conger eel)	1900
Squid	1600
Sand borer	1400
Seasonal mixed tempura	1210
Chili pepper from Niigata	800
Sweet potato	800
Lotus root	800
Eggplant	700
Ginkgo	800

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DINNER

A LA CARTE · CONTINUED

Maitake mushroom	700
Shiitake mushroom	700

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