WADAKURA

PALACE HOTEL TOKYO

LUNCH · DINNER · A LA CARTE

PALACE HOTEL TOKYO · MARUNOUCHI · TOKYO

A KISMET MENU · PALACE HOTEL TOKYO

LUNCH

SEASONAL KAISEKI

KANNAZUKI / OCTOBER

Seasonal Kaiseki - KANNAZUKI / October - 30000
A full-course feast of delicacies using the finest seasonal ingredients. Appetizer, soup, sashimi, delicacies, grilled dish, simmered dish, seasonal rice, miso soup, Japanese pickles, dessert

PRIX-FIXE LUNCH MENUS · SEASONAL SPECIALS

Matsusaka Beef & Tokyo Yawaraton Cutlets Simmered with Egg over Rice in a Lacquer Box 16500
Appetizer, sashimi, beef and pork cutlets simmered with egg over rice, salad, miso-soup, Japanese pickles, dessert

Wagyu & Tokyo Yawaraton Cutlets Simmered with Egg over Rice in a Lacquer Box 11000
Appetizer, sashimi, Wagyu and pork cutlets simmered with egg over rice, salad, miso soup, Japanese pickles, dessert

LUNCH BOX

CHIKUSUI 7800
Appetizer, lunch box, seasonal rice, miso soup, Japanese pickles, dessert

SHORAI 10000
Appetizer, sashimi, lunch box, seasonal rice, Japanese pickles, dessert

LUNCH KAISEKI

NODATE 13000
Appetizer, sashimi, kaiseki box, seasonal rice, soup, Japanese pickles, dessert

KOKYU 14000
Appetizer, delicacies, soup, sashimi, grilled dish, simmered dish, seasonal rice, miso soup, Japanese pickles, dessert

KAISEKI

NAGOMI 25000
Appetizer, delicacies, soup, sashimi, grilled dish, simmered dish, seasonal rice, miso soup, Japanese pickles, dessert

MAI 20000
Appetizer, delicacies, soup, sashimi, grilled dish, simmered dish, seasonal rice, miso soup, Japanese pickles, dessert

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

SOFT-SHELLED TURTLE HOT POT MENU

RESERVATIONS REQUIRED

Soft-shelled Turtle Hot Pot Menu — 30000

Appetizer, sashimi, grilled soft-shelled turtle, soft-shelled turtle hot pot, rice porridge, dessert

Please reserve at least three days in advance.

SPECIAL KAISEKI

RESERVATIONS REQUIRED

KEI — 40000

A special full-course kaiseki beautifully presented with the season's delicacies.

Please reserve at least three days in advance.

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DINNER

SEASONAL KAISEKI

KANNAZUKI / OCTOBER

Seasonal Kaiseki - KANNAZUKI / October - 30000
A full-course feast of delicacies using the finest seasonal ingredients. Appetizer, soup, sashimi, delicacies, grilled dish, simmered dish, seasonal rice, miso soup, Japanese pickles, dessert

PRIX-FIXE DINNER MENUS · KAISEKI

NAGOMI 25000
Appetizer, delicacies, soup, sashimi, grilled dish, simmered dish, seasonal rice, miso soup, Japanese pickles, dessert

MAI 20000
Appetizer, delicacies, soup, sashimi, grilled dish, simmered dish, seasonal rice, miso soup, Japanese pickles, dessert

SHABU-SHABU

TSUZUMI 27000
Appetizer, sashimi, vegetables, Matsusaka beef (180g), salad, udon noodles or steamed rice, dessert

SHO 22000
Appetizer, sashimi, vegetables, Matsusaka beef (150g), salad, udon noodles or steamed rice, dessert

Extra order of beef (150g) 10000

Extra order of vegetables 1,100 ~

SUKIYAKI

TSUZUMI 29000
Appetizer, sashimi, vegetables, Matsusaka beef (180g), salad, udon noodles or steamed rice, dessert

SHO 24000
Appetizer, sashimi, vegetables, Matsusaka beef (150g), salad, udon noodles or steamed rice, dessert

Extra slice of beef (1 slice) 4000

Extra order of vegetables 1,100 ~

Sukiyaki is available in private dining rooms only.

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DINNER

SOFT-SHELLED TURTLE HOT POT MENU

RESERVATIONS REQUIRED

Soft-shelled Turtle Hot Pot Menu 30000

Appetizer, sashimi, grilled soft-shelled turtle, soft-shelled turtle hot pot, rice porridge, dessert

Please reserve at least three days in advance.

SPECIAL KAISEKI

RESERVATIONS REQUIRED

KEI 40000

A special full-course kaiseki beautifully presented with the season's delicacies.

Please reserve at least three days in advance.

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A LA CARTE

APPETIZERS

Mozuku seaweed with vinegar soy sauce	1200
Chilled tofu	1200
Green vegetables with soy sauce	1200
Assorted pickles	1400
Fish cake	1400
Spicy cod roe	1700
Japanese-style rolled omelet	2000
Assorted seasonal appetizers	4000
Dried mullet roe and radish	2700
Assorted chinmi appetizers	2700
Saltwort with sesame sauce	1200
Boiled Omasari peanuts	1500
Grilled eggplant with fermented salty bonito	1500
Sweet shrimp with sea urchin, field caviar	2000
Grilled sea bream with grated radish, salmon roe	2000
Autumn mackerel sushi and sliced radish	2000
Ginkgo tofu, shrimp, shimeji mushroom with dashi jelly and wasabi	2500
Sea urchin tofu, caviar, saltwort, white maitake mushroom and chrysanthemum with dashi jelly and wasabi	3500

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A LA CARTE

SASHIMI

Squid	3500
Prawn (4 pieces)	5500
Tuna	4500
Medium fatty tuna	7000
White fish	4000
Thinly sliced white fish	4500
Thinly sliced medium fatty tuna	7000
Three kinds of assorted sashimi	4,500 ~
Five kinds of assorted sashimi	7,000 ~

DEEP-FRIED DISHES

Deep-fried tofu with soup stock	2300
Deep-fried squid legs	2500
Deep-fried Awa Sudachi chicken	2500
Tokyo Yawaraton pork shoulder loin cutlet	2500
Deep-fried semi-dried sweetfish	3000
Crabmeat cream croquette	3000
Wagyu croquette	3000
Mixed tempura (shrimp, chrysanthemum)	3000
Vegetable tempura	3500

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A LA CARTE

DEEP-FRIED DISHES · CONTINUED

Assorted tempura	6000

GRILLED DISHES

Grilled salmon with sweet miso	2500
Grilled butterfish with sweet miso	2500
Grilled autumn salmon with egg yolk, ginkgo and onion	2500
Grilled Awa Sudachi chicken (Salt / Japanese pepper / Teriyaki)	2500
Grilled sablefish with sweet miso	3000
Grilled semi-dried sweetfish	3000
Grilled Ginsei brand salmon with citrus-flavored miso	3000
Grilled sea bream head	6000
Grilled Wagyu tenderloin (100g)	10500
Grilled Matsusaka beef sirloin (100g)	20000
Grilled Matsusaka beef tenderloin (100g)	25000

STEAMED AND BOILED DISHES

Steamed seasonal vegetables	2400
Steamed egg custard with shrimp, chicken shiitake mushroom and fish cake	3000
Brown sugar-simmered Moromi pork wrapped in tofu skin, taro and Japanese mustard spinach with starchy sauce and mustard	3000
Soup with chestnut and Japanese yam bulbil dumpling	2800

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A LA CARTE

STEAMED AND BOILED DISHES · CONTINUED

Clear soup with grouper	3000
Steamed clams with Japanese broth in an earthenware teapot	4000
Simmered sea bream head	6000
Stewed Olive-fed Wagyu from Kagawa with sweet soy sauce in cocotte	9000
Stewed Matsusaka beef with sweet soy sauce in cocotte	11000

DESSERT

Apple milk pudding with caramel and sweet potato chips	1100
Japanese pear and purple sweet potato mousse with shiikwasa and pomegranate	1300
Pear compote with chestnut cream	1600
Vanilla ice cream	1100
Matcha ice cream	1100
Yuzu sorbet	1100
Fresh seasonal fruit	1,500 ~
Coffee	1300
Espresso	1300
Cappuccino	1400
Caffè Latte	1400
Tea	1300
Matcha	1400

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