KOZUE

PARK HYATT TOKYO

MENUS

WEEKDAY LUNCH

KOZUE 7480

Appetizer
Jellied snow crab and mushrooms, ginger broth

Soup
Seared market fish, grilled wheat bran, shiitake, bonito broth

Top tier: Sashimi
Seared bonito, sea bream

Top tier: Delicacies
Sesame tofu, sesame broth; simmered barracuda and soy bean fiber, egg omelet, simmered herring; yam bulblets, simmered kelp, chestnut compote, marinated Japanese beef sirloin and tomato; simmered tofu skin, enoki aspic, wheat bran

Bottom tier
Grilled Spanish mackerel, salted rice malt, yuzu, pickled lotus root; simmered taro, wild boar loin, konjac, green onion, burdock; deep fried shrimp dumpling, Japanese chili; steamed rice, market fish, Japanese pickles

Dessert
Brown sugar milk pudding, rum flavored brown sugar syrup, soybean flour

EN 8800

Enjoy a bento box at Kozue, followed by cake and coffee at Peak Lounge.

SOU 8250

Broiled eel rice bowl
Sweet kabayaki sauce, miso soup, Japanese pickles

Sashimi
Seared bonito, sea bream

Kobachi
Jellied snow crab and mushrooms, ginger broth

Simmered
Taro, maitake, konjac, green onion, burdock

Prices in yen, tax inclusive and subject to 15% service charge.
Please let us know if you have any food allergies, special dietary requirements or inquiries about rice-based foods.

WEEKDAY LUNCH

SOU · CONTINUED

Dessert
Brown sugar milk pudding, matcha ice cream, rum flavored brown sugar syrup

TEKI 10780

Appetizer
Jellied snow crab and mushrooms, sea urchin, ginger broth

Soup
Seared golden threadfin bream, turnip, green beans, bonito broth

Sashimi
Bonito, sea bream, seaweed, Japanese radish

Simmered
Taro, maitake, konjac, green onion, burdock

Main
Hot pot, Japanese beef sirloin, mushrooms, Chinese cabbage, or grilled Japanese beef rump cap, simmered eggplant, maitake

Shokuji
Soba noodles, market fish tempura, sesame broth

Dessert
Brown sugar milk pudding, rum flavored brown sugar syrup, persimmon, walnut, dried grape

KEI 13750

Appetizer
Simmered chrysanthemum, blanched barracuda, sudachi vinegar

Soup
Market fish, sesame tofu, matsutake, tsuruna, bonito broth

Sashimi
Bonito, sea bream, squid, seaweed, Japanese radish

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WEEKDAY LUNCH

KEI · CONTINUED

Delicacies
Tuna sushi, salted ayu fish innards, yam bulblets; simmered herring, simmered tofu skin; simmered kelp, enoki aspic

Grilled
Spanish mackerel, salted rice malt, yuzu, simmered baby leaf with yuzu

Hot pot
Wild boar, seri green, green onion, burdock

Shokuji
Steamed rice, smoked salmon, soft boiled egg, miso soup, Japanese pickles

Dessert
Chestnut mousse, deep fried tofu skin, Grand Marnier cream

YAKU 4620

Tempura rice bowl
Prawn, market fish, eggplant, Japanese chili, miso soup, Japanese pickles

Sashimi
Bonito, sea bream

Kobachi
Jellied snow crab and mushrooms, ginger broth

Simmered
Taro, maitake, konjac, green onion, burdock

Dessert
Brown sugar milk pudding, matcha ice cream, rum flavored brown sugar syrup

REI 3300

Soba noodle

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WEEKDAY LUNCH

REI · CONTINUED

Tempura
Prawn, market fish, maitake, Japanese chili

Simmered
Taro, maitake, konjac, green onion, burdock

YUH 4620

Sashimi
Tuna sukimi, bonito, sea bream, alfonsino, barracuda, squid

Simmered
Market fish, green beans, burdock

Soup
Market fish, grilled wheat bran, shiitake, bonito broth

Shokuji
Steamed rice bowl, Japanese pickles

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WEEKEND LUNCH

KOZUE 7480

Appetizer
Jellied snow crab and mushrooms, ginger broth

Soup
Seared market fish, grilled wheat bran, shiitake, bonito broth

Top tier: Sashimi
Seared bonito, sea bream

Top tier: Delicacies
Sesame tofu, sesame broth; simmered barracuda and soy bean fiber, egg omelet, simmered herring; yam bulblets, simmered kelp, chestnut compote, marinated Japanese beef sirloin and tomato; simmered tofu skin, enoki aspic, wheat bran

Bottom tier
Grilled Spanish mackerel, salted rice malt, yuzu, pickled lotus root; simmered taro, wild boar loin, konjac, green onion, burdock; deep fried shrimp dumpling, Japanese chili; steamed rice, market fish, Japanese pickles

Dessert
Brown sugar milk pudding, rum flavored brown sugar syrup, soybean flour

SOU 8250

Broiled eel rice bowl
Sweet kabayaki sauce, miso soup, Japanese pickles

Sashimi
Seared bonito, sea bream

Kobachi
Jellied snow crab and mushrooms, ginger broth

Simmered
Taro, maitake, konjac, green onion, burdock

Dessert
Brown sugar milk pudding, matcha ice cream, rum flavored brown sugar syrup

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WEEKEND LUNCH

YAKU 4620

Tempura rice bowl
Prawn, market fish, eggplant, Japanese chili, miso soup, Japanese pickles

Sashimi
Bonito, sea bream

Kobachi
Jellied snow crab and mushrooms, ginger broth

Simmered
Taro, maitake, konjac, green onion, burdock

Dessert
Brown sugar milk pudding, matcha ice cream, rum flavored brown sugar syrup

Tempura rice bowl
Prawn, market fish, eggplant, Japanese chili, miso soup, Japanese pickles

TEKI 10780

Appetizer
Jellied snow crab and mushrooms, sea urchin, ginger broth

Soup
Seared golden threadfin bream, turnip, green beans, bonito broth

Sashimi
Bonito, sea bream, seaweed, Japanese radish

Simmered
Taro, maitake, konjac, green onion, burdock

Main
Hot pot, Japanese beef sirloin, mushrooms, Chinese cabbage, or grilled Japanese beef rump cap, simmered eggplant, maitake

Shokuji
Soba noodles, market fish tempura, sesame broth

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WEEKEND LUNCH

TEKI · CONTINUED

Dessert
Brown sugar milk pudding, rum flavored brown sugar syrup, persimmon, walnut, dried grape

KEI 13750

Appetizer
Simmered chrysanthemum, blanched barracuda, sudachi vinegar

Soup
Market fish, sesame tofu, matsutake, tsuruna, bonito broth

Sashimi
Bonito, sea bream, squid, seaweed, Japanese radish

Delicacies
Tuna sushi, salted ayu fish innards, yam bulblets; simmered herring, simmered tofu skin; simmered kelp, enoki aspic

Grilled
Spanish mackerel, salted rice malt, yuzu, simmered baby leaf with yuzu

Hot pot
Wild boar, seri green, green onion, burdock

Shokuji
Steamed rice, smoked salmon, soft boiled egg, miso soup, Japanese pickles

Dessert
Chestnut mousse, deep fried tofu skin, Grand Marnier cream

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DINNER

RAKU 25300

Starter
Hair crab, crab innards, grilled eggplant, ginger vinegar jelly, green onion

Appetizer
Simmered chrysanthemum, blanched barracuda, sudachi vinegar

Soup
Dobin mushi, sea bream, matsutake, ginkgo nut, mibuna

Sashimi
Bluefin tuna, blanched alfonsino, botan shrimp, seaweed, Japanese radish

Delicacies
Bonito sushi, salted ayu fish innards, deep fried water caltrop; simmered eel and burdock with Japanese pepper, yam bulblets; deep fried taro, chestnut compote, enoki aspic, simmered Japanese chili and dried baby sardine

Tempura
Grouper, matsutake, fig, ponzu, grated radish

Simmered
Tilefish, mussels, seri green, wheat bran, grated radish

Shokuji
Steamed rice, seared Japanese beef tenderloin, soft boiled egg, miso soup, Japanese pickles

Dessert
Chestnut mousse, deep fried tofu skin, Grand Marnier cream

SHIKI 18480

Starter
Marinated horse mackerel, mibuna, sauteed matsutake, tomato

Appetizer
Simmered fig and sesame, steamed duck loin, deep fried ginkgo nut, grilled eggplant, shiitake

Soup
Seared golden threadfin bream, turnip, green beans, bonito broth

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DINNER

SHIKI · CONTINUED

Sashimi
Bluefin tuna, blanched alfonsino, squid, seaweed, Japanese radish

Grilled
Flounder, simmered baby leaf, yuzu, lotus root chips

Hot pot
Wild boar, mushrooms, seri green, burdock

Shokuji
Steamed rice, marinated bonito, chrysanthemum broth, Japanese pickles

Dessert
Brown sugar milk pudding, rum flavored brown sugar syrup, persimmon, walnut, dried grape

ZUI — 35200

Starter
Hair crab, crab innards, grilled eggplant, ginger vinegar jelly

Appetizer
Simmered chrysanthemum, blanched barracuda, sudachi vinegar

Soup
Steamed abalone, sesame tofu, matsutake, tsuruna, light kudzu thickened broth

Sashimi
Bluefin tuna, grouper, botan shrimp, seaweed, Japanese radish

Delicacies
Bonito sushi, salted ayu fish innards, deep fried water caltrop; simmered eel and burdock with Japanese pepper, yam bulblets, deep fried taro; chestnut compote, enoki aspic, simmered Japanese chili and dried baby sardine

Grilled
Japanese beef tenderloin, simmered seri green, mushroom

Hot pot
Shabu shabu, grouper, scallop, Chinese yellow chives, shiitake, kudzu jelly noodle

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DINNER

ZUI · CONTINUED

Shokuji
Steamed rice, matsutake, miso soup, Japanese pickles

Dessert
“Amane” musk melon, vanilla ice cream, warabi mochi

SHUN 23100

Starter
Marinated horse mackerel, mibuna, sauteed matsutake, tomato

Appetizer
Simmered fig and sesame, steamed duck loin, deep fried ginkgo nut, grilled eggplant, shiitake

Sashimi
Bluefin tuna, blanched alfonsino, sea urchin, seaweed, Japanese radish

Shabu Shabu
Omi beef sirloin; seri green, shiitake, Chinese cabbage; garland chrysanthemum, enoki, wheat bran; kudzu jelly noodles, tofu

Shokuji
Egg noodles, Chinese pickles, green onion

Dessert
“Amane” musk melon, vanilla ice cream, warabi mochi

YOH 23100

Aspic
Blowfish skin, green onion, ginger, vinegar

Grilled
Blowfish milt, sudachi, ponzu

Sashimi
Thinly sliced blowfish

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DINNER

YOH · CONTINUED

Fried
Blowfish, Japanese chili, sudachi

Hot pot
Blowfish, fillet, gill, bush warbler; green onion, shiitake, Chinese cabbage; kikuna, enoki, wheat bran; kudzu jelly noodles, tofu

Shokuji
Porridge, egg, green onion, Japanese pickles

Dessert
“Amane” musk melon, vanilla ice cream, warabi mochi

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À LA CARTE

APPETIZER

Assorted Japanese delicacies	3080
Marinated horse mackerel, mibuna, sauteed matsutake, tomato	3190
Hair crab, crab innards, grilled eggplant, ginger vinegar jelly, green onion	3630
Simmered fig and sesame, steamed duck loin, deep fried ginkgo nut, grilled eggplant, shiitake, pickled myoga ginger	2640
Simmered chrysanthemum, blanched barracuda, sudachi vinegar	2530
Homemade dried mullet roe	3190
Kelp with herring roe, dried bonito flakes	2530
Bonito sushi	3740

SASHIMI

Assorted sashimi	7480
Bluefin tuna toro	6160
Bluefin tuna chutoro	6160
Bluefin tuna akami	3850
Bonito	3850
Horse mackerel	3300
Grouper	3850
Squid	4070
Botan shrimp	3080

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À LA CARTE

SASHIMI · CONTINUED

Sea urchin	4620

BLOWFISH DELICACIES

Blowfish aspic	2420
Boiled blowfish skin	2750
Thinly sliced sashimi	10780
Deep fried blowfish, sudachi	5060
Hot pot, blowfish, vegetables	10450
Blowfish porridge	2310

GRILLED

Flounder, simmered baby leaf, yuzu, lotus root chips	2530
Tempura, grouper and matsutake, fig, ponzu, grated radish	5610
Kinki rockfish, simmered chestnut	9460
Rosy seabass, pickled myoga ginger	10450
Japanese beef tenderloin, sauteed mushrooms and seri green	12100
Matsutake, yuzu oil, ponzu	9460

SIMMERED

Shabu shabu, grouper, scallop, green onion, shiitake, kudzu jelly noodle	9350
Hot pot, wild boar, mushrooms, seri green, burdock	5720

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À LA CARTE

SIMMERED · CONTINUED

Hot pot, Japanese beef sirloin, enoki, Chinese cabbage, green onion, burdock, soft boiled egg	5390
Kinki rockfish, green beans, burdock, wheat bran	7590
Dobin mushi, sea bream, matsutake, ginkgo nut, mibuna	5390

SHOKUJI

Steamed rice, matsutake, miso soup, Japanese pickles	7040
Steamed rice, smoked salmon, salmon roe, miso soup, Japanese pickles	5060
Steamed rice, marinated bonito, chrysanthemum broth, Japanese pickles	3190
Steamed rice, seared Japanese beef rump cap, soft boiled egg, Japanese pickles	4070
Soba noodles, market fish tempura, sesame broth	2530
Steamed rice, kelp broth, plum or seaweed	1760

DESSERT

Chestnut mousse, deep fried tofu skin, Grand Marnier cream	1100
Brown sugar milk pudding, rum flavored brown sugar syrup, persimmon, walnut, dried grape	1100
“Amane” musk melon, vanilla ice cream, warabi mochi	2090

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