NOUVELLE EPOQUE

THE OKURA TOKYO

BREAKFAST · DÉJEUNER · DÎNER

THE OKURA TOKYO · TORANOMON · TOKYO

A KISMET MENU · THE OKURA TOKYO

DÉJEUNER

September to November, 2026

MENU DÉCOUVERTES — 27000

Overture

Marinated Cutlassfish and Autumn Mushrooms
Scented with Hazelnut and Kabosu

Foie Gras Flan
Autumn Harvest and Truffle Flavor

Pan-Seared Scallop
Emulsion Sauce and Vegetable Coulis

Charcoal-Seared Roasted Nanatani Duck
Fig and Green Peppercorn Sauce

Autumn Pear Granité with Craft White Beer Jelly

Japanese Chestnut Cream and Sake Lees–Infused Red Bean Paste
Flavored with Citrus and Fig

Confectionery and Coffee or Tea

DÉJEUNER — 17000

Overture

Smoked Duck, Caramelized Fig and Beet Vinaigrette

Dish of Seasonal Vegetables

Pan-Seared Cutlassfish and Black Maitake Mushrooms
Tangy Condiment Sauce

Roasted Veal
Autumn Mushroom and Pumpkin, Green Peppercorn Sauce

Autumn Pear Granité with Craft White Beer Jelly

The price includes consumption tax and 15% service charge. Menus are subject to change. Should you have any food allergies or special dietary restrictions, please notify us beforehand.

DÉJEUNER

DÉJEUNER · CONTINUED

Bonet with Ethiopian Yirgacheffe Gedeb Coffee and Cacao
Mascarpone Cream Scented with Ryuso Hojicha

Confectionery and Coffee or Tea

You may enjoy the above course for 14,000 yen by choosing meat or fish as a main dish with other menu items except a dessert marked with a gingko leaf. Menus are subject to change.

ADDITIONAL CHARGES — YOU MAY ADD THE FOLLOWING DISHES

French Ossetra Caviar with Condiments	+ 12,600~ (10g~)
Beef Double Consommé	+ 4,800 (per person)
Beef Double Consommé, Demitasse Cup	+ 2,000 (per person)
Cheese Platter	+ 4,000 (per person)

REPLACE ONE OF YOUR DISHES — FOR AN ADDITIONAL CHARGE

Roasted Kumamoto Akaushi Beef Sirloin Autumn Vegetables and Fragrant Jus	+ 4,000 (per person)
Kuroge Wagyu Beef Fillet Chef's Signature Style	+ 7,000 (per person)
Crêpe Suzette (for 2 or more people)	+ 3,000 (per person)

The price includes consumption tax and 15% service charge. Menus are subject to change. Should you have any food allergies or special dietary restrictions, please notify us beforehand.

DÎNER

September to November, 2026

ÉMINENCE — 39000

Overture

Horsehair Crab and Cauliflower with Ossetra Caviar
Lemon-Scented White Wine Jelly

Tamba Chestnuts and Kawamata Shamo Chicken
Tamba Chestnut Espuma Scented with Truffle

Pan-Seared Blue Lobster
Chanterelle Mushrooms with Lightly Foamed Cepé Mushroom Sauce

Straw-Seared Roasted Squab
Squab Essence with Red Wine

Autumn Pear Granité with Craft White Beer Jelly

"Shine Muscat" and Gewürztraminer Jelly
Sunflower Praline, Lemon Cream and Unbaked Cheesecake Ice Cream

Confectionery and Coffee or Tea

You may enjoy the above course for 34,000 yen by choosing appetizer with other menu items except a dessert marked with a gingko leaf.

DÉCOUVERTES — 27000

Overture

Marinated Cutlassfish and Autumn Mushrooms
Scented with Hazelnut and Kabosu

Foie Gras Flan
Autumn Harvest and Truffle Flavor

Pan-Seared Scallop
Emulsion Sauce and Vegetable Coulis

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DÎNER

DÉCOUVERTES · CONTINUED

Charcoal-Seared Roasted Nanatani Duck
Fig and Green Peppercorn Sauce

Autumn Pear Granité with Craft White Beer Jelly

Japanese Chestnut Cream and Sake Lees–Infused Red Bean Paste
Flavored with Citrus and Fig

Confectionery and Coffee or Tea

Menus are subject to change.

ADDITIONAL CHARGES — YOU MAY ADD THE FOLLOWING DISHES

French Ossetra Caviar with Condiments	+ 12,600~ (10g~)
Beef Double Consommé	+ 4,800 (per person)
Beef Double Consommé, Demitasse Cup	+ 2,000 (per person)
Cheese Platter	+ 4,000 (per person)

REPLACE ONE OF YOUR DISHES — FOR AN ADDITIONAL CHARGE

Kuroge Wagyu Beef Fillet Chef's Signature Style	+ 3,000 (per person)
Crêpe Suzette (for 2 or more people)	+ 3,000 (per person)

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À LA CARTE

September to November, 2026

ENTRÉES ET SOUPE

Horsehair Crab and Cauliflower with Ossetra Caviar Lemon-Scented White Wine Jelly	6800
Smoked Duck Caramelized Fig and Beet Vinaigrette	5800
Foie Gras Flan Autumn Harvest and Truffle Flavor	5800
Tartine of Autumn Mushrooms and Kawamata Shamo Chicken	6400
French Ossetra Caviar with Condiments	12,600~ (10g~)
Beef Double Consommé	4800

POISSON

Pan-Seared Cutlassfish and Black Maitake Mushrooms Tangy Condiment Sauce	6800
Pan-Seared Scallop Emulsion Sauce and Vegetable Coulis	8500
Pan-Seared Blue Lobster Chanterelle Mushrooms with Lightly Foamed Cepé Mushroom Sauce	12000

VIANDE

Straw-Seared Roasted Squab Squab Essence with Red Wine	15000
Roasted Kumamoto Akaushi Beef Sirloin Autumn Vegetables and Fragrant Jus	10000
Kuroge Wagyu Beef Fillet Chef's Signature Style	15000

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À LA CARTE

FROMAGES ET DESSERT

Cheese Platter	4000
Japanese Chestnut Cream and Sake Lees–Infused Red Bean Paste Flavored with Citrus and Fig	4000
“Shine Muscat” and Gewürztraminer Jelly Sunflower Praline, Lemon Cream and Unbaked Cheesecake Ice Cream	4000
Crêpe Suzette (for 2 persons)	4,800 (per person)
Seasonal Fruits Jubilé (for 2 persons)	4,800 (per person)

Please refrain from ordering dessert only. Menus are subject to change.

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BREAKFAST COURSES

BEAU JARDIN 6500

Juice
Please choose one from the following: Vegetable Juice, Seasonal Fruit Juice, Carrot Juice, Fresh Orange Juice, Fresh Grapefruit Juice

Salad
Vegetable Salad

Spécialité
Truffle-flavored Eggs Benedict or Okura Traditional French Toast with Seasonal Fruit

Coffee or Tea

AMERICAN BREAKFAST 6500

Juice
Please choose one from the following: Vegetable Juice, Seasonal Fruit Juice, Carrot Juice, Fresh Orange Juice, Fresh Grapefruit Juice

Yogurt
Yogurt with Fruit

Egg Dish
Two Eggs (Fried, Poached, Scrambled, Boiled or Plain Omelet) with Pork (Bacon, Sausage and Ham) and Vegetables

Breads and Pastries
Pastries, Baguette and Toast (White, Raisin or Whole Wheat)

Coffee or Tea

CONTINENTAL BREAKFAST 5000

Juice
Please choose one from the following: Vegetable Juice, Seasonal Fruit Juice, Carrot Juice, Fresh Orange Juice, Fresh Grapefruit Juice

Yogurt
Yogurt with Fruit

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BREAKFAST COURSES

CONTINENTAL BREAKFAST · CONTINUED

Cold Dish
Smoked Salmon, Dry-cured Ham and Cheese

Breads and Pastries
Pastries, Baguette and Toast (White, Raisin or Whole Wheat)

Coffee or Tea

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BREAKFAST À LA CARTE

SPÉCIALITÉ

Original Mocktail “Elixir Rouge”	2500
Okura Traditional French Toast with Seasonal Fruits	4300
Truffle-flavored Eggs Benedict	4300
Eggs Benedict Royal (Salmon Eggs Benedict)	4300
Plain Omelet with Sauce Périgueux	5800
Homemade Ratatouille with Poached Egg	4200
Tartine (Dry-Cured Ham, Salmon)	5200
Beef Double Consommé	4800

SALAD AND SIDE DISHES

Vegetable Salad	3000
Assorted Hot Vegetables	3200
Smoked Salmon, Dry-Cured Ham and Cheese	3200
Assorted Grilled Meat	1800

EGG DISHES WITH PORK

Two Eggs (Fried, Poached, Scrambled, Boiled or Plain Omelet) with Pork (Bacon, Sausage, Ham) and Vegetables	4300
Two Eggs Mixed Omelet with Pork (Bacon, Sausage, Ham) and Vegetables	4900

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BREAKFAST À LA CARTE

BREAD AND PASTRY

Pastry (1 piece)	600
Toast (2 Slices) (White, Raisin or Whole Wheat)	1000

CEREALS AND YOGURT

Cereals (Granola or Cornflakes)	1300
Fresh Fruit Yogurt	1900

FRUIT

Melon	2200
Papaya	1800
Mango	1900
Blueberries	1000
Banana	500
Mixed Berries	900
Assorted Fruit (8 Varieties)	2300
Assorted Fruit (10 Varieties)	3700

DRINK

Coffee or Tea	1900
Café Latte or Cappuccino	2100
Fresh Herb Tea (Caffeine-free)	1900

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BREAKFAST À LA CARTE

DRINK · CONTINUED

Chamomile Tea (Caffeine-free)	1900
Fresh Juice (Orange or Grapefruit)	1600
Juice (Seasonal Fruit, Vegetable or Carrot)	1200
Original Mocktail “Elixir Rouge”	2500

GLASS CHAMPAGNE

Pommery Brut Okura Ageing Cellar	3900
Krug Grande Cuvée	10800

MINERAL WATER

Still Water

Fuji (780ml)	2000
Evian (750ml)	2000

Sparkling Water

Perrier (750ml)	2000
S. Pellegrino (750ml)	2000
Oku Aizu Kaneyama Natural Sparkling Water (720ml)	2600

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