ORCHID

THE OKURA TOKYO

ALL DAY DINING

BUFFET BREAKFAST

6:30 - 10:30 (last admission at 10:00)

THE BUFFET

Freshly baked croissants and many kinds of bread

Yoghurt, various kinds of cereals, salad and fresh fruits

Our chefs are pleased to offer any egg dishes made to order

Variety of Japanese dishes also served

Adults	6500
Children (ages 6-12)	3900

The price includes consumption tax and 15% service charge. The Restaurant Lists 9 Specified Food Allergens: Wheat, Milk, Egg, Buckwheat, Peanut, Shrimp, Crab, Walnut, Cashew Nut. Should you have any food allergies or special dietary requirements, please notify us beforehand. Prices and items may change without any prior notice. We use domestically produced rice.

BREAKFAST

AMERICAN BREAKFAST 5500

Orange Juice or Grapefruit Juice

Green Salad

Two Eggs (Fried, Poached, Boiled, Scrambled or Omelet)
with Bacon, Ham or Sausage

Morning Rolls or Toast

Coffee or Tea

KID'S BREAKFAST 3300

Fresh Fruit Plate (3 Kinds)

Plain Omelet or Scrambled Eggs with Sausage

Orange Juice or Milk

Morning Rolls

CONTINENTAL BREAKFAST 4000

Orange Juice or Grapefruit Juice

Plain Yogurt with Fruit Sauce

Small Salad

Morning Rolls or Toast

Coffee or Tea

SMOKED SALMON & BAGEL 4300

Smoked Salmon

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BREAKFAST

SMOKED SALMON & BAGEL · CONTINUED

Lettuce, Onion, Tomato and Capers

Bagel, Cream Cheese

Coffee or Tea

EGG

Fried, Boiled, Poached or Scrambled	1300
Plain Omelette	1600
Ham, Cheese or Mushroom Omelette	2100
with Bacon, Ham, or Sausages (Halal Chicken Sausage also available)	800

SIDE DISH

Smoked Salmon	3400
Assorted Grilled Meat	1600
Minestrone Soup	1500
Hashed Browns	1100

FROM OKURA BAKERY

Dry Toast (English, Raisin or Whole Wheat)	600
Buttered Toast	700
Cinnamon Toast	700
Morning Roll (3 pieces)	800

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BREAKFAST

OKURA TRADITIONAL

French Toast / 2p / Please allow 15 minutes	3300
Consommé, Traditional Okura Style	2300

FRUIT

Muskmelon	2200
Papaya	1800
Mango	1900
Blueberries	1000
Half Grapefruit	900
Apple	1000
Fresh Fruit Plate / 3 Kinds	2200
Fresh Fruit Plate / 7 Kinds	3700
Seasonal Fruit (Please Ask)	current price

CEREAL & YOGURT

Oatmeal	800
Corn Flakes	800
Bran Flakes	800
Granola	800
with Banana	500

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BREAKFAST

CEREAL & YOGURT · CONTINUED

Plain Yogurt or Soymilk Yogurt	1000
Yogurt with Fruit	1500

COFFEE SELECTION

Coffee	1600
Espresso	1600
Cappuccino	1800
Café Latte	1800
Soymilk Latte	1800

TEA SELECTION

Luxury / The Okura Tokyo Original Blend	1600
Breakfast Royal	1600
Earl Grey Finest	1600
Darjeeling	1600
Assam	1600
Green Tea	1300
Matcha Latte	1800

FLAVOR TEA

Lundi c'est light	1700

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BREAKFAST

FLAVOR TEA · CONTINUED

Eden Rose	1700
Malesherbes	1700
Acerola Cranberry (Caffeine-free)	1700
Jardin Rouge (Caffeine-free)	1700

WELLNESS TEA

Fresh Herbal Tea (Caffeine-free)	1800
Chamomile Tea (Caffeine-free)	1700

BEVERAGE

Fresh Fruit Smoothie	2500
Orange Juice or Grapefruit Juice	1800
Juice (Apple, Grape, Mango and Apple or Pineapple)	1300
Green Juice (Kale, Spinach, Apple, Pineapple)	1800
Lemon Squash	1900
Milk	1000
Cola (Regular or ZERO)	1300
Ginger Ale	1300

Sparkling Water

Perrier 330ml	1200
S.Pellegrino 750ml	2000

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BREAKFAST

Mineral Water

Fuji Mineral Water 780ml	2000

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ORCHID LUNCH

11:30 - 14:00

OCTOBER 8 - 21

PLEASE SELECT ONE ITEM FROM A OR B 5300

Appetizer of the Day with Salad

A
Asian-style Sautéed Chicken with Spicy Gnocchi

B
Fried Horse Mackerel with Black Olive Gribiche Sauce and Citron Confit

Bread or Rice

Coffee or Tea

OCTOBER 22 - NOVEMBER 4

PLEASE SELECT ONE ITEM FROM A OR B 5300

Appetizer of the Day with Salad

A
Grilled Black Angus Beef with Japanese-style Horseradish Sauce and Ginger Butter

B
Sea Bass Meunière with Duglere Sauce, Served with Braised Leeks

Bread or Rice

Coffee or Tea

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PASTA LUNCH WITH TRADITIONAL FRENCH TOAST

13:30 - 15:30

THE SET 6800

Assorted Hot Vegetables and Sautéed Mushrooms
with Miso Vinaigrette

Penne Gratin with Meat Sauce
or Seafood and Cod Roe Japanese-style Spaghetti with Shiso

Traditional French Toast with Fruit

Coffee or Tea

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ORCHID DINNER

October 1 - December 29, 2026 · 17:30 - 20:30 · not served from December 18 to 25

FIVE COURSES — 16000

Seared Pacific Saury
with Autumn Eggplant and Sudachi

Japanese Chestnut Soup

Red Bream en Papillote with Brown Rice and Shellfish Essence

Sautéed Fillet of Beef with Notes of Smoked Straw

Japanese and European Pears
- 2 Expressions of Autumn -

Coffee or Tea

WITH THE RED BREAM — 12000

Seared Pacific Saury
with Autumn Eggplant and Sudachi

Japanese Chestnut Soup

Red Bream en Papillote with Brown Rice and Shellfish Essence

Japanese and European Pears
- 2 Expressions of Autumn -

Coffee or Tea

WITH THE BEEF — 12000

Seared Pacific Saury
with Autumn Eggplant and Sudachi

Japanese Chestnut Soup

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ORCHID DINNER

WITH THE BEEF · CONTINUED

Sautéed Fillet of Beef with Notes of Smoked Straw

Japanese and European Pears
- 2 Expressions of Autumn -

Coffee or Tea

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ROAST BEEF DINNER

17:30 - 21:30

THE DINNER 11500

Appetizer of the Day with Salad

Cream Corn Soup, Minestrone Soup or Vichyssoise

Roast Beef with Hot Vegetables

Bread or Rice

Today's Dessert

Coffee or Tea

A LA CARTE

Roast Beef with Hot Vegetables	6700

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AMERICAN PORK AND BEEF FAIR

Orchid Seasonal Selection · September 1 - October 31, 2026 · 11:30 - 21:30

THE FAIR

American Pork “Boston Butt” Cheeseburger 3200
with Cajun BBQ Sauce and Wasabi Tartar Sauce

Roast American Pork “Back Loin” 3400
with Hot Vegetables and Onion Sauce

American Beef “Bone-in Short Ribs” 4200
with Japanese-style Black Garlic Sauce, Hot Vegetables and Butter Rice

American Beef “Membrane” Curry with Mushrooms and Rice 3200

Seasonal Selection items will not be served from September 19 to 23.

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GRAND MENU

APPETIZER & SALAD

Appetizer of the Day	3,800 (ask)
Pâté de Campagne with Violet Mustard	3600
Smoked Salmon	3400
Caesar Salad	2500
Mixed Salad	1700
Chef's Salad (Roast Beef, Ham, Salami, Cheese and Soft Chicken)	3400
Assorted Hot Vegetables and Sautéed Mushrooms	3400
Shrimp and Mushroom Ajillo	3000

SOUP

Consommé, Traditional Okura Style	2300
Onion Gratin Soup	2200
Minestrone Soup	1500
Cream Corn Soup	1500
Vichyssoise	1600
Potage of the Month	1700

SANDWICH

Croque Monsieur	3100
Tuna and Egg Sandwich	2800

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GRAND MENU

SANDWICH · CONTINUED

Mixed Sandwich	2900
Smoked Salmon Sandwich	3000
American Clubhouse Sandwich	3500
Kaiser Burger	4200

SEAFOOD

Sautéed Scallops (Japanese Condiment or Pistou Sauce)	4800
Sautéed Flatfish with Truffle and Cheese Fondant with Mushroom Creamy Sauce	4600
Grilled Sea Bream with Miso Vinaigrette	4700
Fried Prawns with Tartar Sauce	4100
Salmon Meunière with Brown Butter Sauce	3800
Crabmeat Croquettes	4200

MEAT

Veal Cutlet, Milanese Style	5400
Grilled Young Chicken with Grated Radish and Ponzu Sauce	4500
Sautéed Lamb Chop with Thyme Butter	5000
Beef Stroganoff with Saffron Rice	4600
Hamburger Steak, “Okura Classic Style”	4500
Sautéed Premium “Yamayuri Pork” with Ginger Sauce	4300

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GRAND MENU

MEAT · CONTINUED

Premium “Yamayuri Pork” Cutlet	4300
Beef Red Wine Stew	5600
Grilled Fillet of Beef with “TERIYAKI” Sauce	5900
Rice or Bread	600

VEGAN MENU

Vegetable Samosa	3000
Chickpea Dip with Vegetable Sticks and Baguette	2800
Vegan Sandwich	2400
Soy Meat Hamburger Steak	3000
Vegan Keema Curry	2800
Vegetable Spaghetti Tomato Sauce	3000

PASTA & RICE

Beef Curry and Rice	3700
Shrimp Curry and Rice	3500
Vegetables Curry and Rice	3000
Hashed Beef and Rice	3700
Pilaff (Beef or Shrimp)	3400
Omelette Rice (Beef or Chicken) with Demi-glace Sauce	3700

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GRAND MENU

PASTA & RICE · CONTINUED

Spaghetti Vongole Tricolore	3600
Spaghetti Bolognese	3100
Spaghetti Neapolitan	3100
Seafood Cream Spaghetti	3800
Vegetables Peperoncino Spaghetti Japanese Style	3000
Macaroni Gratin or Doria (Chicken or Shrimp)	3600
Value Set Menu A includes: Soup (Cream Corn Soup or Minestrone Soup) or Small Salad, Bread or Rice and Coffee or Tea	2500
Value Set Menu B includes: Bread or Rice and Coffee or Tea	1900

DESSERT

Seasonal Fruit Parfait	2,800 (ask)
Peach Melba	1800
Grapefruit Jelly Served with Plain Yogurt	1700
Original Cake Set (Cake and Sherbet, Coffee or Tea)	2800
Various Kinds of Pastry	ranging from 770 (ask)
Pie à la mode (Apple, Chocolate or Lemon)	1900
Custard Pudding	1500
Chocolate Sundae	1700
Ice Cream (Vanilla, Chocolate or Green Tea)	1200

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GRAND MENU

DESSERT · CONTINUED

Sherbet of the Day	1,200 (ask)

FRUIT

Musk Melon	2200
Papaya	1700
Mango	1800
Blueberries	1000
Apple	1000
Seasonal Fruit (Please ask)	current price

COFFEE SELECTION

Coffee	1600
Espresso	1600
Cappuccino	1800
Café Latte	1800
Soymilk Latte	1800

TEA SELECTION

Luxury / The Okura Tokyo Original Blend	1600
Breakfast Royal	1600
Earl Grey Finest	1600

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GRAND MENU

TEA SELECTION · CONTINUED

Darjeeling	1600
Assam	1600
Green Tea	1300
Matcha Latte	1800

FLAVOR TEA

Lundi c'est light	1700
Eden Rose	1700
Malesherbes	1700
Acerola Cranberry (Caffeine-free)	1700
Jardin Rouge (Caffeine-free)	1700

WELLNESS TEA

Fresh Herbal Tea (Caffeine-free)	1800
Chamomile Tea (Caffeine-free)	1700

NON-ALCOHOLIC DRINK

Fresh Fruit Smoothie	2500
Orange Juice or Grapefruit Juice	1800
Juice (Apple, Grape, Mango and Apple or Pineapple)	1300
Green Juice (Kale, Spinach, Apple, Pineapple)	1800

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GRAND MENU

NON-ALCOHOLIC DRINK · CONTINUED

Tropicale (Orange Juice, Pineapple Juice, Lemon Juice, Grenadine Syrup)	1900
Lemon Squash	1900
Original Squash (Yuzu or Ginger)	1600
Cola (Regular or ZERO)	1300
Ginger Ale	1300
Non-Alcoholic Draft Beer	1800
Kirin Green's Free	1700

NON-ALCOHOLIC WINE

	GLASS / BOTTLE
Vintense Prestige Blanc de Blancs (Non-Alcoholic Sparkling Wine)	2,000 / 11,000
Vintense Sauvignon Blanc (Non-Alcoholic White Wine)	2,000 / 11,000
Vintense Cabernet Sauvignon (Non-Alcoholic Red Wine)	2,000 / 11,000

NON-ALCOHOLIC COCKTAIL

Seasonal Fruit Non-Alcoholic Sparkling Cocktail (Non-Alcoholic Sparkling Wine, Seasonal Fruit Puree)	2500
Virgin Breeze (Grapefruit Juice, Cranberry Drink)	2200
Shirley Temple (Ginger Ale, Grenadine Syrup)	2200

MINERAL WATER

Perrier (Sparkling) 330ml	1200

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GRAND MENU

MINERAL WATER · CONTINUED

S. Pellegrino (Sparkling) 750ml	2000
Fuji Mineral Water (Still) 780ml	2000

ALCOHOLIC DRINK

Draft Beer / Suntory	S 1,700 · M 2,000
Draft Beer / Kirin	S 1,500 · M 1,800
Japanese Beer (Asahi, Kirin or Sapporo)	1700
Imported Beer (Heineken, Budweiser or Guinness Stout)	1700
Japanese Craft Gin ROKU and Tonic	3000
Japanese Craft Vodka HAKU Moscow Mule	3000
Seasonal Fruit Champagne Cocktail	3900
Mimosa	4500
White Mimosa	4500
Kir Royal	4500
Cassis and Orange	3500
Campari and Grapefruit	3500
Johnnie Walker Black Label 12 Years Old	2500
Suntory Hibiki Blender's Choice	4400
Barley Shochu (Iki) or Potato Shochu (Toujinbara)	1900

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GRAND MENU

PREMIUM BOTTLE WINE SELECTION · SPARKLING

	BOTTLE
Ferrari Hommage / Trent (Spumante)	15000
Taittinger Brut Reserve / Champagne	20000

PREMIUM BOTTLE WINE SELECTION · WHITE

	BOTTLE
Les Fleurs du Lac Chateau Lagrange / Bordeaux	13500
Crozes-Hermitage Les Meysonniers Blanc M. Chapoutier / Rhône	14000
Cloudy Bay Sauvignon Blanc / Marlborough	15000
Calera Mt. Harlan Viognier / California	17500

PREMIUM BOTTLE WINE SELECTION · RED

	BOTTLE
Crozes-Hermitage Les Meysonniers Rouge M. Chapoutier / Rhône	14000
Calera Central Coast Pinot Noir / California	18000
Gevrey Chambertin La Gibryotte / Bourgogne	35000
Stag's Leap Wine Cellars Artemis Cabernet Sauvignon / California	38000

PREMIUM GLASS WINE SELECTION · SPARKLING

	GLASS / BOTTLE
Pommery Brut Okura Ageing [Magnum Bottle] / Champagne	3,900 / 40,000
Laurent-Perrier La Cuvée / Champagne	3,200 / 20,000

PREMIUM GLASS WINE SELECTION · WHITE

	GLASS / BOTTLE
Robert Mondavi Chardonnay / California	2,300 / 12,000
Hugel Riesling / Alsace	2,600 / 13,000

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GRAND MENU

PREMIUM GLASS WINE SELECTION · WHITE · CONTINUED

The Okura Yamanashi Koshu / Yamanashi	3,000 / 15,000
Sancerre Pascal Jolivet / Loire	3,000 / 15,000
Rully Blanc Louis Latour / Bourgogne	3,300 / 17,000

PREMIUM GLASS WINE SELECTION · RED

	GLASS / BOTTLE
Robert Mondavi Cabernet Sauvignon / California	2,300 / 12,000
Peppoli Chianti Classico / Toscana	2,700 / 14,000
The Okura Yamanashi Muscat Bailey A / Yamanashi	3,000 / 15,000
Bourgogne Rouge / Bourgogne	3,100 / 15,500
Calera Jensen Legacy Cuvée Pinot Noir / California	4,000 / 20,000
Chateau Lagrange / Bordeaux	5,000 / 30,000

PREMIUM GLASS WINE SELECTION · ROSE WINE

	GLASS / BOTTLE
Alie Rosé Frescobaldi / Toscana	2,900 / 14,500

DIGESTIF

	GLASS
Cointreau Noir (50ml)	1900
Giulia Grappa Di Chardonnay (50ml)	2100

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