STARLIGHT

THE OKURA TOKYO

FOOD · COURSES · DRINK

FOOD

COLD DISH

Seasonal Vegetable Salad with Carrot Vinaigrette	2200
Sautéed Green Asparagus with Miso Mayonnaise Sauce	3100
Assorted Ham and Salami Slices	3400
Okura Beef Soft Jerky	3500
Smoked Salmon	3700
Assorted Cheese	4400
Assorted Appetizer	4500
French Caviar / 18g	14000

HOT DISH

French Fries with Truffle Sauce	2700
Kushiage / Deep-Fried Skewers / 3 Skewers	2800
Fried Chicken with Bone Skewers / 5 pieces	2900
Pizza with Assorted Toppings	3600
Assorted Hot Vegetables with Miso Vinaigrette	3600
Fried White Fish and Soft Shell Crab	3800
Today's Fish	3900
Sautéed Lamb chops with Thyme-infused Sauce	3900
Diced Japanese Beef Fillet Steak with Japanese-Style Sauce / 180g	6900

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FOOD

PASTA & SANDWICHES

Today's Pasta	3900
Dried Mullet Roe and Vegetable Peperoncino	3900
Crab and Green Asparagus Spaghetti	4200
Beef Ragout Tagliolini	4300
Croque Monsieur (Mozzarella Cheese)	2900
Open Sandwich with Corned Okura Beef and Mozzarella Cheese	3600
Clubhouse Sandwich	3900
Okura Beef Steak Sandwich	5200

DESSERT

Ice Cream (For details, please ask the staff)	2100
Hot Apple Pie à la mode	2800
Crème Brûlée with Fruit and Vanilla Ice Cream	3200
Premium Mont Blanc -Creamy Chestnut Cake-	3400
Chocolate Millefeuille with Berry Cinfiture	3400
Shine Muscat Parfait	3800
Assorted Fruit	6300

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WEEKEND LUNCH COURSES

11:30 - 14:30 · Sat., Sun., National Holidays

MENU DE SANTÉ 7000

Sweet Potato Salad

Japanese-style Mushroom Risotto

Pan-fried Mackerel with Herb Breadcrumb Crust
or Fricassee of Daisen Chicken Thigh and Root Vegetables with Grated Daikon Sauce

Bread

Today's Dessert

Coffee or Tea

GOURMANDISE 9000

Sweet Potato Salad

Japanese-style Mushroom Risotto

Pan-fried Mackerel with Herb Breadcrumb Crust

Fricassee of Daisen Chicken Thigh and Root Vegetables with Grated Daikon Sauce

Bread

Today's Dessert

Coffee or Tea

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DINNER COURSES

17:00 - 20:00

CASSIOPEIA 9800

Striped Jack Carpaccio with Citrus

Sweet Potato Potage

Braised Wagyu Hamburger Steak

Bread

Today's Dessert

Coffee or Tea

NOCTURNE 18000

Striped Jack Carpaccio with Citrus Vinaigrette Flavor

Sweet Potato Potage

Cutlassfish Meuniére with Nuts and Browned Butter Sauce

Wagyu Beef Hamburger Steak and Foie Gras with Truffle Sauce

Bread

Dessert

Coffee or Tea

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STARLIGHT AFTERNOON TEA

Patissier's Table

ORIGINAL MOCKTAIL

Grape Mocktail with a Hint of Cassis

SAVORY

Mini Wagyu Cheese Hamburger

Marinated Mushrooms with Vinaigrette

Savory Squash Cake

Sweet Potato Mousse

SWEETS

Muscat Verrine

Tart Tatin

Hazelnut and Raspberry Chocolate Mousse

Fig and Red Wine Tart

SCONE

Squash and Vanilla Scones

ASSIETTE DE SEL

Squash Mont Blanc

STARLIGHT SELECTION TEA

You may enjoy as many cups as you like from the Starlight Selection Tea.

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CHEF'S TABLE

Nagomi · Miyabi

NAGOMI 32000

Seared Bonito with Ravigote Sauce

Cold Puttanesca

Acqua Pazza

Salt-crusted Wagyu Beef Fillet with Red Wine Sauce

Dessert

Coffee or Tea

MIYABI 38000

White Squid Tartare with Citrus Aroma and Caviar

Cold Spaghetti with Fresh Sea Urchin

Bouillabaisse

Wellington-style Wagyu Beef Fillet with Perigueux Sauce

Dessert

Coffee or Tea

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DRINK MENU

October 2026

STARLIGHT RECOMMENDATION

DASSAI 23 HAYATA — Glass (120ml) 12,000
Please enjoy by applying the latest patented technology for pasteurization on DASSAI 23, this aim to reduce heat damage, an issue faced by common sake brewing, thus maintaining the crisp taste of freshly pressed sake.

DASSAI Future - with Farmers — Glass (120ml) 8,000
A new type of DASSAI is created with the SDGs inmind.

Ryuryoku Junmai Daiginjo (Kyoto) — Glass (120ml) 16,000
It is rare sake that is made entirely by hand by the brewer. The taste has a gorgeous, fruity, upfront aroma and an elegant, full-bodied sweetness.

Akitsu Junmai Daiginjo (Hyogo) — Glass (120ml) 8,000
A masterpiece that successfully answers the question “Is there a supreme sake like Romanée-conti ?" You can enjoy the balance of mild fruity aroma and soft Yamadanishiki flavor.

Glenmorangie Infinita 18 Years Old — Glass 3,500 · Bottle 70,000

STARLIGHT SEASONAL COCKTAIL

Emerald Sparkle — 5000
Dassai Junmai Daiginjo 45 NIGORI SPARKLING, Mistia, Grape Drink, Grape Vinegar, Shine Muscat

STARLIGHT SELECTION · ORIGINAL COCKTAIL

Starlight Cosmopolitan — 4000
Grey Goose Citron, Cointreau, Cranberry Drink, Yuzu Drink, Raspberry, Almond Syrup

Starlight Fizz — 4000
KI NO BI Kyoto Dry Gin, Dassai Umeshu, Shiso Liqueur, Yuzu Drink, Perilla and Cardamom Syrup, Soda

OKURA CLASSIC COCKTAIL

Martini — 3000
Gin, Dry Vermouth, Orange Bitters

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DRINK MENU

OKURA CLASSIC COCKTAIL · CONTINUED

Daiquiri White Rum, Lemon Juice, Syrup	3000
Margarita Tequila, Cointreau, Lemon Juice	3000
Old-Fashioned Whisky, Sugar, Bitters	3000
Manhattan Whisky, Sweet Vermouth, Bitters	3000
Sidecar Brandy, Cointreau, Lemon Juice	3000
Whisky Sour Whisky, Lemon Juice, Syrup	3000
Moscow Mule Vodka, Ginger Ale, Lime	3000
Bloody Mary Vodka, Tomato Juice	3000
Salty Dog Vodka, Grapefruit Juice	3500
Mojito Rum, Mint Leaf, Lime, Sugar	3000
Mimosa Champagne, Orange Juice	4500

WINES BY THE GLASS · CHAMPAGNE

GLASS / BOTTLE

Pommery Brut Okura Aging Magnum	3,900 / 40,000

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DRINK MENU

WINES BY THE GLASS · CHAMPAGNE · CONTINUED

Perrier-Jouët Blanc de Blancs	5,800 / 29,000
Krug Grand Cuvée	10,800 / 75,000

WINES BY THE GLASS · WHITE WINE

	GLASS / BOTTLE
The Okura Yamanashi Koshu (Yamanashi)	3,000 / 15,000
Sancerre Jadis Henri Bourgeois (Loire)	4,400 / 22,000
Chablis 1er Cru Vaillons (Bourgogne)	5,000 / 25,000
Shafer Chardonnay Red Shoulder Ranch (Napa Valley)	6,000 / 30,000

WINES BY THE GLASS · RED WINE

	GLASS / BOTTLE
The Okura Yamanashi Muscat Bailey A (Yamanashi)	3,000 / 15,000
Robert Mondavi Cabernet Sauvignon (Napa Valley)	4,800 / 24,000
Château Lagrange (Bordeaux)	6,000 / 30,000
Gevrey-Chambertin Aux Etelois (Bourgogne)	6,400 / 32,000

JAPANESE SAKE & SPIRITS · SAKE & SPIRITS

Ryuryoku Junmai Daiginjo / 120ml	16000
Akitsu Junmai Daiginjo / 120ml	8000
Dassai Junmai Daiginjo Sake Dassai 23 / 180ml	6500
Dassai Junmai Daiginjo 45 NIGORI SPARKLING	3000
Tenshino-Yuwaku Shochu / 45ml (Sweet Potato)	3200

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DRINK MENU

JAPANESE SAKE & SPIRITS · SAKE & SPIRITS · CONTINUED

Suigyo no Majiwari Old Syochu / 45ml (Rice)	3200

JAPANESE SAKE & SPIRITS · PLUM WINE

Dassai Umeshu Junmai Daiginjo Dassai 23 / 45ml	6000
Yumehibiki / 45ml	3000

JAPANESE WHISKY

Suntory Yamazaki 12 Years Old	4400
Suntory Hakushu 12 Years Old	4400
Suntory Hibiki Blender's Choice	4400
Kirin Fuji Sanroku Signature Blend	3000
Kirin Single Grain Whisky Fuji	3000
Nikka / The Nikka	3000
Sakurao Sherry Cask	4400
Suntory Yamazaki 18 Years Old	10000
Suntory Hakushu 18 Years Old	10000
Suntory Hibiki 21 Years Old	10000

SCOTCH WHISKY · SINGLE MALT

Tomatin 14 Years Old	3000
Laphroaig 10 Years Old	3000

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SCOTCH WHISKY · SINGLE MALT · CONTINUED

Lagavulin 16 Years Old	3400
Glenmorangie Harrison Ford Limited Edition	3500
Royal Brackla 18 Years Old	4400
Highland Park 18 Years Old	4400
Glenfarclas 25 Years Old The Okura Tokyo Exclusive Edition	7500
Macallan 18 Years Old	10000

SCOTCH WHISKY · BLENDED

Chivas Regal 18 Years Old Mizunara Cask Finish	3800
Ballantine's 17 Years Old	3800
Johnnie Walker 18 Years Old	3800
Johnnie Walker Blue Label	4400
Chivas Regal 25 Years Old	6000
Royal Household	7000
Ballantine's 30 Years Old	15000

AMERICAN WHISKEY

Maker's Mark 46	3000
Four Roses Super Premium	3000
Sir Davis	3000

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AMERICAN WHISKEY · CONTINUED

Buffalo Trace	3000
Eagle Rare 10 Years Old	3000
Angels Envy	3400

CANADIAN WHISKY

Canadian Club 12 Years Old	3000
Rare Perfection 15 Years Old Cask Strength	4400

IRISH WHISKEY

Roe & Co	3000
Redbreast 12 Years Old	3000
Bushmills Malt 16 Years Old	3400

BRANDY

Martell Cordon Bleu	4400
Hennessy X.O	4900
Remy Martin Louis XIII	90000
Chateau du Breuil / Calvados	3800

PREMIUM SPIRITS

1800 Anejo	3000

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PREMIUM SPIRITS · CONTINUED

Clase Azul Reposado	4400
Appleton Estate 21 Years Old	3000
Ron Zacapa Centenario X.O	3900

FORTIFIED WINE

Tio Pepe / Sherry	2400
Taylor's 20 Years Old Tawny / Port	3800

DRAFT BEER

Sapporo Black Label Draft	1800
Suntory The Premium Malt's Master's Dream	2000
Asahi Dark Draft Beer "Kuronama"	2000

BOTTLE BEER

Asahi Super Dry	1700
Kirin Classic Lager	1700
Hoegaarden White	2000
Punk IPA	2000

NON-ALCOHOLIC COCKTAIL

Sangria Picante 3000

Non-Alcoholic Red Wine, Homemade Cinnamon Syrup, Chai Tea Syrup, Orange Juice, Black Currant Syrup, Orange, Marshmallow

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NON-ALCOHOLIC COCKTAIL · CONTINUED

Virgin Cosmopolitan Cranberry Drink, Yuzu Juice, Raspberry, Almond Syrup	3000
Spicy Yuzu Smash Kyo-yuzu Yuzu Syrup, Yuzu Juice, Syrup, Yuzu Pepper	3000

NON-ALCOHOLIC

Asahi Dry Zero / 0.00%	1700
Suntory All-Free / 0.00%	1700
Ginger Ale	1300
Cola	1300
Perrier / 750ml	2000

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