

Breakfast

6 : 30 am ~ 11 : 00 am

Continental Breakfast **¥1,800**

Juices: Orange, Grapefruit, Apple or Tomato

Morning Bakery: Please choose 3 from our bread and pastry selection served with Butter, Honey and Jams.

Butter Croissant, Danish, Brioche, Muffin, Butter Roll

Gluten Free Bread, White Bread or Whole Wheat Bread

Yogurt: Plain, Low Fat or Strawberry

Fruits: Plate of Seasonal Fresh Fruits

Beverages: Coffee, Decaffeinated Coffee, Tea Infusion (Lemon or Milk)

Herbal Tea or Hot Chocolate

American Breakfast **¥2,800**

Juices: Orange, Grapefruit, Apple or Tomato

Morning Bakery: Please choose 3 from our bread and pastry selection served with Butter, Honey and Jams.

Butter Croissant, Danish, Brioche, Muffin, Butter Roll

Gluten Free Bread, White Bread or Whole Wheat Bread

Eggs: 2 fresh Eggs prepared to your preference

Fried, Omelet, Scrambled, Poached or Boiled.

Served with Grilled Tomatoes, Herb Mushrooms and Crispy Fried Potatoes and your choice of Bacon, Pork Sausage or Ham.

Yogurt: Plain, Low Fat or Strawberry

Fruits: Plate of Seasonal Fresh Fruits

Beverages: Coffee, Decaffeinated Coffee, Tea Infusion (Lemon or Milk)

Herbal Tea or Hot Chocolate

Japanese Breakfast **¥3,400**

Grilled Fish

Braised Vegetables

Seasonal Side Dishes

Seasonal Fresh Fruit

Steamed Rice or Plain Rice Porridge

Miso Soup, Pickles

Japanese Barley Tea

Breakfast A la Carte Selections

Cereal

- >Cornflakes
 - >Sugar coated corn flakes
 - >Brown flake
 - >Muesli
 - >Choco crispy
- Served with your choice of Milk, Low Fat Milk or Soy Milk. ¥700
- >Bircher Muesli with Fresh Seasonal Berries ¥900

Bakery

- >Please choose 3 from our bread and pastry selection served with Butter, Honey and Jams.
White Bread, Whole Wheat Bread, Rye Bread, Gluten Free Bread
Butter Croissant, Danish, Muffin, Butter Roll ¥700

Eggs (2 Fresh eggs)

- >2 fresh Eggs prepared to your preference
Fried, Omelet, Scrambled, Poached or Boiled
and Your choice of Bacon, Pork Sausage or Ham.
Served with Grilled Tomatoes, Herb Mushrooms, Potatoes ¥1,500
- >Egg Benedict with your choice of Smoked Salmon or Italian Prosciutto ¥1,800
- >Ham & Cheese Omelet
Served with Grilled Tomatoes, Herb Mushrooms, Potatoes ¥1,700
- >Vegetables Frittata, Fried Potatoes ¥2,300

Comfort Foods Breakfast

- >Pancake, Waffle or French Toast
All served with Mixed Fruits, Chantilly Cream and Raspberry Sauce. ¥1,700

Local

- >Plain Rice Porridge with Selected Garnish and Pickles ¥1,250
- >Salmon, Green Leaf, Rice Porridge ¥1,400
- >Udon Noodles, Seaweed, Vegetable ¥1,400
- >Chicken and Egg Rice Bowl, Miso Soup, Pickles ¥2,200

Side Dishes

>Bacon	¥350
>Sausages	¥350
>Ham	¥350
>Fried Potatoes	¥350
>Morning Salad with Lemon Dressing or Japanese Dressing	¥850

Yogurt

>Plain, Low Fat or Strawberry Yogurt	¥600
--------------------------------------	------

Fruit

≥Fresh Fruit Salad	¥700
--------------------	------

KIDS—Morning Sunshine

>Cheese Omelet (2 Eggs) Bacon and Sausage	¥700
>Waffle or Pancake served with Fresh Fruit in Chantilly Cream and Chocolate Sauce	¥900
>Kids Udon Noodle, Seaweed, Vegetable	¥800
>Fresh Fruit salad served in orange soup	¥700

Lunch & Dinner

11:00 am ~ Midnight 12:00 am

Appetizers

- >Cured Salmon, Seasonal Vegetables, Lemon Dressing ¥1,800
- >Italian Cold Meat, Grissini ¥1,400
- >Soy Meat and Mix Beans Tomato Ragout, Tortilla Chips, Shredded Vegan Cheese, Avocado
¥1,600

Salad

- >Caesar Salad, Bacon Bits, Shaved Parmesan, Garlic Crouton ¥1,600
- >Caprese Chilled Tomato, Mozzarella Cheese, Basil Pesto Dressing ¥1,800
- >Garden Salad, Pumpkin Seed, Walnut, Rice Cracker, Japanese Dressing ¥1,600

Soup

- >Chiba Local Pork and Root Vegetables in Miso Soup ¥900
- >Minestrone Soup, Shredded Vegan Cheese, Basil Pesto ¥900

Snacks

- >2 Crispy & 2 Spicy Fried Chicken with Fried Potatoes ¥1,800
- >Japanese Pot Au Feu “ODEN”, 3 kinds of Condiments ¥1,400
- >Oven Baked Crispy Potato and Vegetables with Orange Balsamic Sauce ¥1,800

Sandwich & Burger

- >The Beef Burger (Grilled Beef Patty, Lettuce, Tomato, Grilled Onion,
Pickle Cucumber, Fries) ¥3,200
- Please Choose Your Favorite Topping
- Cheddar Cheese or Grilled Bacon ¥300
- >Club Sandwich (Roasted Chicken, Bacon, Fried Egg, Lettuce, Tomato, Fries
¥2,300
- >Vegetable Sandwich (Rye Bread, Leaf Lettuce, Tomato, Vegan Cheese, Avocado, Vegan
Mayonnaise, Sweet Potato Chips) ¥2,300

Pasta & Pizza

- >Spaghetti, Seasonal Vegetables Tomato Sauce ¥2,100
- >Spaghetti, Carbonara Sauce ¥2,100
- >Pizza Margarita Tomato, Mozzarella, Basil ¥2,200

Western

* All dishes served with your choice of Bread or Rice

>Roasted Salmon, Lemon & Olive Sauce, Mashed Potatoes, Creamed Spinach, Iced Tomato	¥2,600
>Fish & Chips Beer Battered Sea Bass, Lemon, Tartar Sauce, Malt Vinegar, Fries	¥2,400
>Beef Sirloin Steak, Port Wine Sauce, Lemon Butter Asparagus, Parmesan Truffle Steak Fries	¥3,600
>Vegetables Pot au Feu Saffron Flavor with Seaweed Ravigot Sauce	¥2,000

Side

>Fried Potatoes	¥350
>Mashed Potatoes	¥350
>Grilled Vegetables	¥600
>Parmesan Truffle Fried Potatoes	¥600

Asian

>Nasi Goreng Indonesian style Fried Rice, Chicken Satay, Shrimp Cracker	¥1,800
>Thai Green Curry with Rice	¥1,800
>Kung Pao Chicken Fried Noodle	¥1,800
>Chinese Noodle, Soy Milk Soup, Prawn, Beans Sprout, 3 kinds of Condiments	¥1,800
>Chinese Noodle, Soy Sauce Soup, Deep Fried Pork Cutlet, 3 kinds of Condiments	¥2,000

Local Japanese Cuisine

>Udon Noodles, Lightly Braised Fried Bean Curd, Deep Fried Fish Pasto, Fried Fish Paste, Vegetable	¥1,800
>Chicken and Egg Rice Bowl, Miso Soup, Pickles	¥2,200
>Beef Curry, Steamed Rice, Traditional Condiments	¥2,800
>Beef Steak Rice Bowl, Miso Soup, Pickles	¥3,000
>Deep Fried Pork Cutlet Rice, Miso Soup, Pickles	¥3,000
>Steamed Vegetables, Sesame Sauce, Green Chili in Tofu Dip	¥1,800

Desserts

>Tiramisu Mascarpone Cheese Parfait Glace	¥1,100
>Mille Feuille Puff Pastry, Custard Cream, Berries	¥1,200
>Chiba Local Peanut Mont Blanc Salty Caramel Sauce, Peanut Tuile	¥1,100
>Fruits Cocktail Seasonal Fresh Fruits and Berries in Cocktail Syrup	¥800
>Fresh Fruits Plate with Assorted Seasonal Fresh Fruits	¥2,500

Kids - All Day

>Cheese Omelet (2 Eggs) Bacon, Sausage	¥700
>Udon Noodles, Seaweed, Vegetables	¥800
>Spaghetti, Sweet Tomato Sauce	¥1,100
>Spaghetti, Meat Sauce	¥1,100
>Sweet Chicken Curry, Steamed Rice	¥1,100
>Fried Chicken, Nuggets, Fried Potatoes	¥900
>Fruit salad served in Orange Soup	¥700
>Vanilla Ice Cream, Strawberry Sherbet, Biscuit, Mix Berries	¥900

Beverages

6:00 am ~ Midnight 12:00 am

Mineral Water

- Fuji Mineral 780ml ¥520
- Evian 750ml ¥830
- Perrier 750ml ¥830

Juices & Soft Drinks

- Freshly pressed Orange Juice ¥1,250
- Freshly pressed Grapefruit Juice ¥1,250
- Orange Juice ¥720
- Grapefruit Juice ¥720
- Apple Juice ¥720
- Tomato Juice ¥720
- Oolong ¥720
- Cola ¥720
- Cola Zero ¥720
- Tonic Water ¥720

Coffee • Tea

- Hot Coffee ¥720
- Ice Coffee ¥720
- Decaffeinated Coffee ¥720
- Café Latte ¥720
- Cappuccino ¥720
- Espresso ¥720
- Café Mocha ¥720
- Milk ¥720
- Low Fat Milk ¥720
- Soy Milk ¥720
- English Breakfast ¥720
- Earl Grey ¥720
- Darjeeling ¥720
- Chamomile ¥720
- Decaffeinated Tea ¥720
- Iced Tea ¥720
- Hot Chocolate ¥720
- Iced Chocolate ¥720

Beer

- Domestic Beer (334ml) Kirin/Asahi/Sapporo/Suntory ¥950
- Imported Beer Heineken/Guinness ¥950

Sake

- Organic Junmai Ginjo 180ml ¥1,050

Plum wine

- Nakano Umeshu ¥2,100

Champagne

- Moet&Chandon Brut Imperial (Full Bottle) ¥12,500
- Moet&Chandon Brut Imperial (Half Bottle) ¥7,000

White Wine

- Pascal Jolivet Sancerre (France) ¥8,700
- Robert Mondavi Napa Valley Fumé Blanc (USA) ¥11,500
- Chablis Premier Crû Louis Latour (France) ¥13,500

Red Wine

- Penfolds BIN8 Shiraz Cabernet (Australia) ¥8,700
- Robert Mondavi Napa Valley Pinot Noir (USA) ¥16,500