

All-Day Dining GRAND KITCHEN

Small Appetizers	French fried potatoes / truffle & truffle salt	¥2,100
	Jamón serrano aged 12 months / Kujo green onion and cubeb pepper	¥3,000
	Burrata caprese / fruits, Jamón serrano	¥4,400
	Appetizer of the day ◆	¥4,400
	Assorted appetizer	¥4,600
	Oscietra caviar (25g)	¥21,000
Salads & Soups	Seasonal mixed salad	¥2,200
	Caesar salad / Jamón serrano, romaine lettuce, Parmigiano	¥2,900
	Niçoise salad / broiled tuna, soft steamed egg, olives, potato	¥2,900
	Avocado salad / avocado, tomato, broccoli, cucumber, radish	¥3,200
	Clam chowder, minestrone or corn cream soup	¥2,000 each
	Onion gratin soup *cocotte STAUB	¥2,300
Pasta, Risotto & Pizza	Risotto of the day	¥3,000
	Penne all'Arrabbiata / tomato sauce, seasonal vegetables	¥3,100
	Spaghetti Pescatora / shrimp, scallop, squid, clam, blue mussel	¥3,400
	Spaghetti Bolognese / Parmigiano	¥3,400
	Spaghetti Napolitan Palace Style / tomato ketchup, bacon, sausage, Parmigiano	¥3,400
	Pizza Margherita / tomato, basil, Mozzarella, Parmigiano	¥3,500
	Pizza Quattro Formaggi / Gorgonzola, Taleggio, Mozzarella, Parmigiano	¥3,600
Fish & Meat Dishes	Pan-seared Norwegian salmon / tomato sauce, steamed vegetables	¥4,900
	Fish of the day ◆ or chicken of the day ◆	¥5,300 each
	Pork of the day ◆	¥5,600
	Beef of the day ◆	¥7,600
	Japanese beef patty (260g) / steamed vegetables	¥5,800
	Grilled Wagyu beef tenderloin (150g) / three kinds of condiments	¥17,000
	Grilled Japanese beef short rib (600g) / three kinds of condiments *available to share	¥22,000
	Bread or steamed rice	¥900 each



Avocado salad



Spaghetti Napolitan Palace Style



Grilled Japanese beef short rib (600g)




All-Day Dining **GRAND KITCHEN**


**Light Dishes
& Favorites**

Tuna melt sandwich / sweet pickles, Cheddar, French fried potatoes	¥2,300
Clubhouse sandwich / chicken, egg, bacon, tomato, French fried potatoes	¥3,200
Curry (beef, chicken or shrimp & scallop) / steamed rice, small salad	¥3,600 each
Japanese beef burger / fried egg, Cheddar, bacon, French fried potatoes	¥3,800
Seafood pilaf / château sauce	¥3,600
Japanese beef short rib steak over rice / teriyaki sauce, miso soup, pickles	¥5,500

Vegan Dishes

*Does not use meat, seafood, eggs nor honey.

Seasonal vegetable soup	¥1,800
Vegetable sticks / green vegetable dip (chrysanthemum and cashew nuts)	¥2,700
Steamed seasonal vegetables / mustard, lemon, charcoal salt	¥3,000
Spicy vegetable curry / steamed rice, small salad	¥3,200
Tomato sauce spaghetti / seasonal vegetables	¥3,100
 Yellow pea pasta all' Arrabbiata	¥3,100
 Plant-based spaghetti Bolognese	¥3,100
 Original plant-based burger / teriyaki sauce, soy milk cheese, French fried potatoes	¥3,100

 ...Made with 100% plant-based products.
Not only low in calories but also sustainable menus that have less impact on the environment.

Desserts & Cheese

Ice cream & sorbets (Please select three flavors from below) Ice cream: vanilla, strawberry, chocolate, green tea Sorbet: mango, yuzu	¥1,800
Crème caramel	¥1,800
Tiramisù / Mascarpone, Marsala wine	¥1,800
Marron Chantilly / chestnut paste, whipped cream	¥1,800
Assorted fruits	¥4,000
Three cheese selection / dried fruits	¥3,000
Five cheese selection / dried fruits	¥4,000

Kids' Menu

Corn cream soup	¥1,200
Spaghetti Bolognese / tomato, mushroom, Parmigiano	¥1,800
Japanese beef patty and seasonal vegetables (130g)	¥2,900



Beef curry



Oscietra caviar (25g)



Japanese beef burger

Recommended Sake

1-1-1 (Ichi-no-Ichi-no-Ichi) Junmai-Daiginjo Palace Hotel Tokyo original branded sake by Hakkaisan Brewery	180ml	¥4,400 / 720ml	¥17,600
Dassai sparkling sake “Sparkling 45”	360ml	¥6,600 / 720ml	¥13,200
Hakkaisan snow aged Junmai-Daiginjo 3 years	280ml		¥8,000

Japanese Restaurant WADAKURA

Kaiseki -SHIKI SAISAI- *Available for dinner only ¥16,000
Appetizer, sashimi, grilled dish, simmered dish, steamed dish, seasonal rice, soup, pickles, dessert

Noodles Buckwheat soba noodles or wheat flour udon noodles (cold or hot) ¥2,800 each
Nabeyaki udon noodles ¥5,000

Rice Dishes Steamed rice or seasonal rice / miso soup, pickles, side dish ¥2,900
Seasonal rice balls (3 pieces) / miso soup, pickles, side dish ¥3,100
Bluefin tuna sashimi over rice / miso soup, pickles ¥7,000
Seafood over rice / miso soup, pickles ¥12,000
Matsusaka beef sukiyaki over rice / miso soup, pickles ¥15,000

A La Carte Japanese-style rolled omelet ¥2,400
Soup with seasonal dumpling ¥3,300
Seafood carpaccio of the day ¥4,500
Assorted sashimi ¥5,800
Grilled fish with sweet miso ¥2,600
Deep-fried chicken ¥3,000
Wagyu croquette ¥3,600
Stewed Matsusaka beef with sweet soy sauce in cocotte ¥12,500

Tempura TATSUMI

Tenju (bowl of rice topped with tempura) 7 tempura items ¥7,000 / 9 tempura items ¥9,000

Teppanyaki GO

Grilled Wagyu over rice / miso soup, pickles ¥9,000
Grilled branded beef over rice / miso soup, pickles ¥14,000
Grilled Wagyu filet cutlet sandwich ¥9,000



Matsusaka beef sukiyaki over rice



Seafood over rice



Assorted sashimi

Lunch & Dinner

Sushi Kanesaka 11:30 am - 2:00 pm / 5:00 pm - 9:00 pm
Amber Palace 11:30 am - 2:30 pm / 5:30 pm - 10:00 pm

Sushi SUSHI KANESAKA

Assorted Nigiri-sushi "KANESAKA" (15 pieces / miso soup, grilled fish, 2 side dishes)	¥33,000
Assorted Nigiri-sushi "KIWAMI" (15 pieces / miso soup, side dish)	¥22,000
Assorted Nigiri-sushi "KUTANI" (12 pieces / miso soup)	¥15,400
Thick rolled sushi (shiitake mushroom, Japanese rolled omelet, conger, shrimp, cucumber / miso soup)	¥6,600

Chinese Restaurant AMBER PALACE

Stir-fried noodles with yellow leeks and bean sprouts	¥2,700
Mixed fried rice	¥3,000
Claypot rice simmered with abalone, truffle and dried scallop	¥5,700
Honey roasted pork (6 pieces)	¥2,600
Steamed chicken with onion sauce (cold)	¥2,600
Assorted appetizers including Hong Kong-style roasted pork	¥5,900
Corn soup with crab meat	¥2,600
Hot and sour soup with abalone	¥3,600
Braised chicken, seafood and vegetables with Sichuan chili peppers, fried rice, pickles	¥6,200
Steamed pork dumplings (5 pieces) or steamed shrimp dumplings (5 pieces) ♠	¥2,400 each
Deep-fried shrimp spring rolls (4 rolls) ♠	¥2,400
Assorted dim sum (5 pieces) ♠	¥2,900
Braised tofu and minced pork with spicy sauce	¥3,300
Sweet and sour pork with black vinegar	¥3,300
Stir-fried shrimps with chili sauce	¥3,900
Stir-fried Japanese beef and vegetables with oyster sauce	¥6,900
Tapioca coconut milk	¥1,400
Almond jelly	¥1,400
Mango pudding	¥1,700
Vegetable Dish Selection	
Braised tofu and vegetables with soy sauce	¥3,300
Ginger-flavored seasonal vegetables	¥3,300
Deep-fried vegetable spring rolls (4 rolls) ♠	¥2,400
Vegetable thick sauce over rice	¥3,900

♠...Dim sum dishes are limited in availability.



Assorted Nigiri-sushi "KANESAKA"



Claypot rice simmered with abalone, truffle and dried scallop



Braised chicken, seafood and vegetables with Sichuan chili peppers

All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.