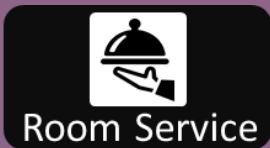


Room Service Menu



Please order from the in-room telephone.

- * Food allergens are displayed for eight specific raw materials (shrimp, crab, egg, milk, wheat, buckwheat, peanuts, and walnuts). If you have any other questions, please ask our staff.
- * Menu items and ingredient origins may change depending on supply conditions.
- * Requested service times may not be accommodated depending on reservation status.
- * All rice used in our restaurant is 100% domestically produced in Japan.
- * Ice machines are available on each floor.
- * Alcohol consumption is strictly prohibited for minors and those driving.
- * All prices include tax and service charge.
- * Images are for illustrative purposes only.

Breakfast

7:00 AM - 10:00 AM

* Please place your order by 10:00 p.m. the previous day.

001 American Breakfast ¥4,000

[egg, milk, wheat]

Appetizer (ham, smoked salmon trout, sausages, etc.), Omelet (pollock roe cream sauce), Green salad, Citrus dressing, Today's soup, Yogurt, Fruit, Bread

002 Japanese-style Breakfast ¥4,000

[egg, milk, wheat]

Rice (produced in Japan), Miso soup, Today's grilled fish, Today's simmered dish, Eight small side dishes (house-made tofu, pollock roe, rolled omelet, etc.)

003 Hakata Udon Set ¥4,000

[egg, milk, wheat]

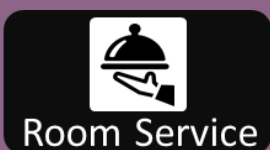
Hakata udon, Chicken rice ball, Simmered beef, Soft-boiled egg, Eight small side dishes (house-made tofu, pollock roe, rolled omelet, etc.)

Soft Drinks

Please choose one item each from the cold and hot beverage selections.

[Cold Beverages] Milk, Orange juice, Grapefruit juice, Apple juice, Tomato juice

[Hot Beverages] Coffee, Black tea, Roasted green tea



Please order from the in-room telephone.

Set Menu

11:30 AM - 10:00 PM

004 Pudding Set **¥2,300**

[eggs, milk]

Pudding + Coffee or black tea

005 Dessert Set **¥2,800**

[Please ask staff regarding allergens]

Assorted desserts + Coffee or black tea

006 Sparkling Wine + Appetizer Set **¥6,800**

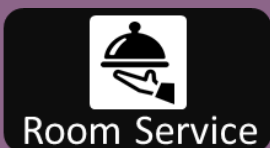
[Please ask staff regarding allergens]

Bottle of sparkling wine or wine (red or white) + Seven assorted cold appetizers

007 Sparkling Wine + Dessert Set **¥6,800**

[Please ask staff regarding allergens]

Bottle of sparkling wine or wine (red or white) + Assorted desserts



Please order from the in-room telephone.

A La Carte

11:30 AM - 10:00 PM

008 Assorted Cheese (3 kinds) ¥3,200

[milk, wheat]

Enjoy as a snack or dessert.

Three varieties of cheese served on a plate.



009 Fish & Chips ¥2,200

[egg, milk, wheat]

A classic dish of crispy white fish and potatoes.

Finished with a touch of lemon for a light flavor.



010 Braised Beef Tongue in Red Wine . . . ¥4,000

[milk, wheat]

Tenderly simmered beef tongue, slowly cooked and served with the rich depth of red wine.



011 Four-cheese Pizza with Prosciutto . . ¥2,800

[milk, wheat]

A rich pizza topped with four kinds of cheese and prosciutto.

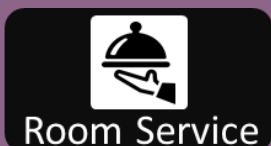
Perfect as a light meal or a snack.



012 Fried Chicken & Potatoes ¥2,200

[wheat]

Crispy on the outside and juicy on the inside, served with potatoes for a satisfying dish.



Please order from the in-room telephone.

A La Carte

11:30 AM - 10:00 PM

013 Beef Steak Rice Bowl **¥ 3,900**

[wheat]

A luxurious rice bowl topped with 150 g of beef fillet.

Served with soup, salad, and pickles.



014 Beef Curry **¥ 2,800**

[milk, wheat]

A spicy curry slowly simmered with a variety of spices.

Its sharp heat makes it a popular dish.



015 Hakata Spicy Cod Roe Rice Bowl . . . **¥ 2,800**

[egg, wheat]

A generous serving of Hakata's specialty spicy cod roe over rice.

Served with soup, salad, and pickles.



016 Takana Pilaf **¥ 2,800**

[milk, wheat, shrimp]

A seafood-rich pilaf accented with the sharp spice of takana mustard greens.



017 Pork-cutlet Sandwich **¥ 2,500**

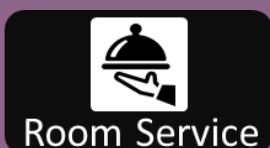
[egg, milk, wheat]

A thick, tender pork cutlet sandwich with satisfying volume.

Served with French fries.



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Please order from the in-room telephone.

A La Carte

11:30 AM - 10:00 PM

018 Hot Pot Udon **¥1,800**

[egg, wheat]

A hearty nabe yaki udon packed with ingredients, infused with the flavors of the broth.

* The dish is served very hot; please take care.



019 Grilled Hakata Wagyu Loin [100 g] . . . **¥7,000**

[milk, wheat]

A flavorful dish of Hakata wagyu, grilled to perfection.

Enjoy its premium quality and tender texture.



020 Roasted Hakata Wagyu Fillet [60 g] . . **¥6,000**

[milk, wheat]

Carefully roasted to bring out the fine texture and rich flavor of the meat.

An elegant taste that lingers on the palate.



021 Today's Fish Dish **¥3,000**

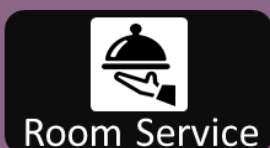
[Please ask staff regarding allergens]

Prepared with carefully selected fish, highlighting the natural flavors of the ingredients for a dish with depth.

Please ask staff for details.



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Please order from the in-room telephone.

Soft Drinks

11:30 AM - 10:00 PM

Bottled Beer

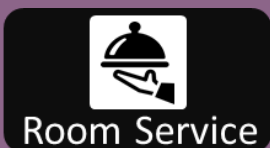
- 101 Asahi Super Dry ¥1,900
- 102 Non-Alcoholic Dry Zero ¥1,500

Wine

- 103 Bottle: Veuve Olivier Fils (Champagne) ¥14,000
- 104 Bottle: Primadonna (White) ¥7,000
- 105 Bottle: Navigator (Red) ¥10,000
- 106 Glass: Sparkling ¥2,000
- 107 Glass: Red Wine ¥2,000
- 108 Glass: White Wine ¥2,000

Soft Drinks

- 109 Juice (Orange / Grapefruit / Apple) ¥1,200
- 110 Oolong Tea ¥1,200
- 111 Ginger Ale / Coca-Cola ¥1,200
- 112 Coffee (Hot or Iced) ¥1,200
- 113 Black Tea (Hot or Iced) ¥1,200
- 114 Crushed Ice ¥700



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