

In-Room Dining



THE RITZ-CARLTON

NIKKO

IN-ROOM DINING

Breakfast Menu 7:00 a.m. – 11:00 a.m.

[Last order 10:30 a.m.]

The Ritz-Carlton breakfast (Japanese)

¥7,500

- Fresh orange or apple juice from Tochigi
- Green salad from Ebihara Farm
- Grilled fish
- Sashimi
- Dashimaki egg roll
- Daily appetizer
- Rice, Miso soup, Japanese pickles
- Seasonal cut fruits
- Coffee, tea, or bottle of milk from Tochigi

The Ritz-Carlton breakfast (Western)

¥7,500

- Fresh orange or apple juice from Tochigi
- Green salad from Ebihara Farm
- 3 kinds of bread
- Eggs dish any style (2 eggs)
Scramble, sunny side up, omelet, poached egg, or Eggs Benedict (1 egg)
- Nikko organic smoked salmon
- Roasted Wagyu beef
- Pork sausage and bacon
- Seasonal cut fruits
- Coffee, tea, or bottle of milk from Tochigi

IN-ROOM DINING

Breakfast Menu 7:00 a.m. – 11:00 a.m.

[Last order 10:30 a.m.]

Continental breakfast

¥3,800

- Fresh orange or apple juice from Tochigi
- 4 kinds of bread
- Natural yogurt from Tochigi
- Seasonal cut fruits
- Coffee, tea, or bottle of milk from Tochigi

À la carte

- Green salad from Ebihara Farm ----- ¥2,300
French dressing or ginger dressing
- Daily farm-fresh eggs: Kiwami, Ran'o, Sakura (2 eggs) ----- ¥1,400
Scramble, sunny side up, omelet, or poached egg
- Pork sausage or bacon ----- ¥1,700
- Eggs Benedict ----- ¥2,700
- Croissant waffle ----- ¥2,300
Seasonal berries, whipped vanilla cream, maple syrup
- Natural yogurt from Tochigi, seasonal berries ----- ¥1,700
- Cereals ----- ¥1,200
Corn flakes, all-bran, fruit granola or chocolate crispy
with natural yogurt or milk from Tochigi
- Assorted fruits plate ----- ¥2,900
- Seasonal berries, whipped vanilla cream ----- ¥2,800
- Gluten free bread basket ----- ¥2,000
Plain, cereal, brioche

IN-ROOM DINING

All-Day Dining 11:00 a.m. – 10:00 p.m.

[Last order 10:00 p.m.]

Appetizer & Salad	■ Green salad from Ebihara Farm ----- French dressing or ginger dressing	¥2,300
	■ Caesar salad with Date chicken -----	¥2,800
	■ Nikko organic smoked salmon avocado open sandwich -----	¥2,900
	■ Assorted Spanish Iberico ham plate -----	¥4,300
	■ Assorted cheese plate from Nasu -----	¥4,300
	■ Kaviari Kristal caviar, traditional condiments -----	¥17,500
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Sandwich & Hamburger	■ The Ritz-Carlton, Nikko club sandwich ----- White toast, Nikko egg, tomato, bacon, gruyere cheese	¥3,700
	■ The Ritz-Carlton, Nikko Wagyu beef burger ----- Wagyu patty, tomato, caramelized onion, cheddar cheese	¥4,400
	■ Vegetable sandwich ----- Focaccia, spinach, cucumber, tomato, avocado, hummus	¥3,200
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Pasta & Curry	■ Penne Bolognese -----	¥3,300
	■ Truffle gnocchi gratin -----	¥4,400
	■ Tochigi Wagyu beef curry served with Ebihara Farm green salad -----	¥4,400
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Side dish	■ French fries from Ebihara Farm -----	¥1,500
	■ Karaage Chicken -----	¥2,800
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Dessert	■ Assorted fruits plate -----	¥2,900
	■ The Ritz-Carlton signature chocolate cake -----	¥2,000
	■ Nikko Katayama brewery Sake cheesecake -----	¥1,900

IN-ROOM DINING

The Japanese Restaurant by The Ritz-Carlton, Nikko

12:00 p.m. – 2:00 p.m. / 5:30 p.m. – 9:00 p.m.

(Last order: 9:00 p.m.)

À la carte

■ Nikko organic salmon pressed Sushi -----	¥3,500
■ 3 kinds of Sashimi -----	¥6,000
■ 5 kinds of Sashimi -----	¥8,000
■ Grilled Date chicken, Nikko Sansho pepper -----	¥2,800
■ Nikko Yuba soy milk skin Sashimi -----	¥2,000
■ Tochigi chilled Tofu, Nikko soy sauce "Homare" -----	¥1,500
■ Nikko egg Japanese omelet -----	¥1,500
■ Nikko Soba noodle (hot) -----	¥2,800
■ Kuruma shrimp Tempura rice bowl, Miso soup, Japanese pickles-----	¥6,000
■ Tochigi Wagyu beef rice bowl, Miso soup, Japanese pickles -----	¥6,000
■ Grilled Nasu Mizuho Farm Wagyu beef fillet (120g), seasonal vegetables -----	¥18,500
■ Grilled Nasu Mizuho Farm Wagyu beef sirloin (120g), seasonal vegetables -----	¥16,000

IN-ROOM DINING

WINE SELECTION

Wines by the Glass	■ Champagne RUINART / Blanc de Blancs -----	¥3,800
	■ Champagne BILLECART-SALMON / Brut Rosé -----	¥5,500
	■ White Wine PASCAL JOLIVET / Pouilly Fumé -----	¥2,800
	■ White Wine WILLIAM FEVRE / Chablis Vaillons -----	¥4,300
	■ Red Wine CLOS DU VAL/ Estate Napa Valley Merlot -----	¥2,800
	■ Red Wine ETUDE / Pinot Noir Cameras -----	¥4,900
Special Sparkling Wines	■ BOLLINGER Special Cuvée 375ml -----	¥16,000
	■ KRUG Grande Cuvée 375ml -----	¥30,000
	■ NOMINE RENARD The Ritz-Carlton Label -----	¥17,000
	■ RUINART Blanc de Blancs -----	¥22,000
	■ LOUIS ROEDERER Cristal -----	¥110,000
White Wines	■ PASCAL JOLIVET Pouilly Fumé 375ml -----	¥9,000
	■ OLIVIER LEFLAIVE Meursault 375ml -----	¥16,000
	■ GÉRARD BERTRAND The Ritz-Carlton Label -----	¥15,000
	■ WILLIAM FÈVRE Chablis 1er cru Vaillons -----	¥21,000
	■ DOMAINE DE CHEVALIER Domaine de Chevalier Blanc -----	¥50,000
Red Wines	■ CHÂTEAU DE PEZ Château de Pez 375ml -----	¥14,000
	■ PIEVE SANTA RESTITUTA Brunello di Montalcino 375ml -----	¥20,000
	■ BARON PHILLIPPE DE ROTHSCHILD The Ritz-Carlton Label -----	¥15,000
	■ CHÂTEAU FIGEAC La Grange Neuve de Figeac -----	¥23,000
	■ TENUTA SAN GUIDO Sassicaia -----	¥68,000

Our room-service team are happy to make recommendations for other wines not listed here.
Feel free to ask about other items now available in our cellars.

IN-ROOM DINING

BEVERAGE SELECTION

Beer	■ SUNTORY The Premium MALT'S 334ml -----	¥1,300
	■ YEBISU 334ml -----	¥1,300
Juice	■ Fresh orange -----	¥1,700
	■ Apple juice from Tochigi -----	¥1,400
Smoothie	■ Green -----	¥1,900
	■ Red -----	¥1,900
Soft Drink	■ Carbonated soft drink -----	¥1,200
	■ Ginger ale -----	¥1,200
Coffee	■ Blended coffee -----	¥1,700
	■ Café au lait -----	¥1,700
	■ Milk -----	¥1,200
	■ Soy milk -----	¥1,200
