



THE RITZ-CARLTON

TOKYO

## FOOD

BREAKFAST

ALL DAY DINING

FROM JAPANESE RESTAURANT "HINOKIZAKA"

KID'S MENU

LATE NIGHT

## BEVERAGES

WINE BY THE GLASS

WINE LIST

SPIRITS

WHISKY

OTHER BEVERAGES

# **BREAKFAST**

**6:30 a.m. - 11:30 a.m.**

## **THE RITZ-CARLTON BREAKFAST**

**5,500**

Chilled orange or grapefruit juice  
Two eggs any style or The Ritz-Carlton signature  
Poached egg, ham, rosemary potato foam  
Bacon, pork sausage, chicken sausage or ham  
Three pieces of pastry or toast of your choice:  
Muffin, Danish pastry, croissant, Pain au chocolat  
White toast, rye toast, whole wheat toast or soft roll  
Choice of coffee, tea or milk  
Sliced fruits

## **CONTINENTAL BREAKFAST**

**3,900**

Chilled orange or grapefruit juice  
Three pieces of pastry or toast of your choice:  
Muffin, Danish pastry, croissant, Pain au chocolat  
White toast, rye toast, whole wheat toast or soft roll  
Choice of coffee, tea or milk  
Sliced fruits

## JAPANESE BREAKFAST

5,900

Grilled fish, simmered vegetables

Boiled vegetables, omelet, Japanese pickles, miso soup

Steamed rice or rice porridge, fruit

## HEALTHY BREAKFAST

5,800

Chilled orange or grapefruit juice

Muesli

Whole wheat toast or gluten free bread

Egg white omelet, steamed vegetables

Fresh herbal tea

Sliced fruits

**GLUTEN FREE SELECTION** 1,500

Poppy seed bread, plain roll, rice bread

**FROM OUR BAKERY** 1,500

**(3 pieces per basket)**

Served with butter, jam and honey

Muffin, Danish pastry, croissant

Pain au chocolat, white toast

Rye toast, whole wheat toast or soft roll

**CEREALS** 1,200

*Cereals with fresh yogurt or milk*

Choice of cereals:

Granola mix

Corn flakes, all bran

Whole wheat, coco pops rock, oatmeal

Bircher muesli 1,300

*Fresh berries, honey*

Mixed berries side 1,300

Banana side 800

## SIDE ORDER

Fresh yogurt with berries	1,700
Bacon	1,700
Ham	1,700
Chicken sausage or pork sausage	1,700
Garden green leaves	1,700
<i>honey dressing</i>	
Roasted potatoes	1,500
Steamed vegetables	1,500

## FRUITS

Japanese musk melon	3,900
Fruit plate	3,300
Mixed berries	3,000
<i>Cream, vanilla sugar</i>	
Half papaya	1,400
Half mango	1,400
Half grapefruit	1,400

## THE RITZ-CARLTON FAVORITES

Bagel sandwich	3,300
<i>Smoked salmon, avocado, cream cheese</i>	
The Ritz-Carlton signature poached egg	2,800
<i>Ham, rosemary potato foam</i>	
Eggs benedict	2,800
<i>Ham, spinach, hollandaise sauce, English muffin</i>	
Waffle croissant, French toast or pancake	2,400
<i>Served with Maple syrup, vanilla cream, berries</i>	
Two eggs any style	1,500

## **BEVERAGE**

### **FRESH MIXED VEGETABLE AND FRUIT JUICE**

Carrot - apple	2,000
V4: Carrot - cucumber - celery - tomato	2,000

### **FRESH JUICE**

Orange or Grapefruit	1,800
----------------------	-------

### **JUICE**

Apple, Pineapple or Tomato	1,500
----------------------------	-------

### **MORNING SMOOTHIES**

Berry tofu	2,100
Mango yogurt mint	2,100
Kale pineapple Matcha	2,100

## COFFEE

The Ritz-Carlton exclusive house blend coffee  
or Decaffeinated coffee

900cc (6 cups)	4,700
600cc (4 cups)	3,400
300cc (2 cups)	2,100

Café au lait, café latte or cappuccino	2,100
--	-------

Espresso

Double	2,300
Single	2,100

Tea

Japanese tea “Uji”	2,100
Western tea	2,100



## ALL DAY

11:30 a.m. - 10:30 p.m.

### APPETIZERS

Homemade smoked Tasmanian Salmon <i>Caviar, wasabi, cucumber, sudachi</i>	4,500
Zuwai crab avocado <i>Fromage blanc, citrus dressing</i>	4,200
Green asparagus <i>Lightly poached, egg mimosa, truffle, kombu lemon</i>	2,700
Shrimp and bamboo spring roll "Cigar" <i>Spicy horseradish sauce</i>	1,800

### TO SHARE

Caviar Krystal Screnkii (30gr) <i>Traditional condiments</i>	27,500
Taste of Spain <i>Jamon iberico &amp; serrano, chorizo, manchego cheese olives, almonds, shishito pepper</i>	4,700
Artisan cheese selection <i>Seasonal jam, country bread, crackers</i>	4,700
Pâté en croûte <i>Pickled shallot, raspberry jelly</i>	3,500

## SALADS

Fruit tomato salad	3,200
<i>Shiso, yuba, wasabi pearls, arugula</i>	
Caesar salad	3,200
<i>Parmesan garlic dressing, white anchovy smoked bacon, poached egg</i>	
With 2 pieces of Hokkaido scallop	4,700
With Shingen chicken	4,300
Albacore tuna tataki salad	3,200
<i>Organic egg, potato, olives, dried tomatoes white anchovy</i>	
Farm green leaves salad	2,700
<i>Pumpkin seed, chia seed, radish, sprouts turmeric ginger dressing</i>	

## SOUPS

Clam and corn chowder	2,900
<i>Spanish chorizo, potato, Espelette pepper</i>	
Chef's seasonal soup	2,500
Chicken consommé	2,500
<i>Vegetables of the moment, tarragon</i>	

## PASTAS - *Gluten free pasta is available upon request*

Lobster casarecce	5,800
<i>Smoked bacon, shellfish cream, tarragon</i>	
Rigatoni Bolognese	3,900
<i>Parmigiano Reggiano, basil</i>	
Penne alla Norma	3,900
<i>Eggplant, tomato, garlic, ricotta cheese</i>	
Spaghetti aglio olio	2,500
<i>Garlic, chili, parsley</i>	

## BURGERS & SANDWICHES

*All burgers and sandwiches are served with French fries and seasonal green salad*

Crab & Lobster bruschetta	5,800
<i>Crunchy vegetables, cilantro, spicy miso</i>	
The Ritz-Carlton burger	4,700
<i>Bacon, onion jam, tomato, smoked Gouda, aioli</i>	
Croque monsieur	4,200
<i>Cured ham, Gruyère cheese, béchamel sauce</i>	
The Ritz-Carlton club sandwich	4,000
<i>Smoked chicken, bacon, tomato, avocado, onion confit, egg, aged Cheddar, miso aioli</i>	
Green vegan sandwich	3,900
<i>Avocado, grilled zucchini, cucumber, basil, sprouts</i>	

## MAIN COURSE

Grilled beef tenderloin 180g

*French fries, red wine sauce*

Wagyu Beef 17,000

USA Beef 12,500

Braised beef cheeks 6,200

*Potato purée, roasted root vegetables, braised sauce*

Market fish meunière 160g 5,800

*Capers, spinach, grilled lemon*

Roasted Shingen chicken breast 4,700

*Seasonal vegetable graize, yuzu pepper aioli*

Japanese style beef curry (medium spicy) 3,400

*Steamed rice, condiments*

Curry udon noodles 3,200

*Crispy fried shrimp*

## TO ENHANCE YOUR EXPERIENCE

Extra sides are priced accordingly

Truffle French fries	2,500
French fries	2,100
<i>Sea salt</i>	
Sautéed Japanese spinach	1,500
<i>Myoga, fried shallot</i>	
Miso roasted carrots	1,500
Sautéed corn	1,500
<i>Brown butter, sumac, garlic</i>	

## DESSERTS

Seasonal fruit plate	3,300
The Ritz-Carlton signature chocolate cake	2,500
Cheesecake	2,500
<i>Blood orange sauce</i>	
Praline millefeuille	2,500
Tart of the day	2,500
Cappuccino mousse	2,500
Ice cream and sorbet	2,500
Five homemade chocolate pralines	2,000

## FROM OUR JAPANESE RESTAURANT HINOKIZAKA

11:30 a.m. – 2:30 p.m. / 5:30 p.m. – 9 p.m.

Nigiri sushi (8 pieces)	11,700
<i>Maki sushi roll, miso soup</i>	
Seafood Chirashi sushi	9,800
<i>(sushi rice bowl, seasonal sashimi), miso soup</i>	
California roll, miso soup	4,200
5 kinds of sashimi	9,100
3 kinds of sashimi	5,200
Traditional Japanese bento box	6,800
<i>Japanese delicacies, sashimi, grilled fish, simmered dish rice, miso soup, pickles</i>	
Soba or Udon noodles (hot), Tempura	3,200
Soba or Udon noodles (cold), Tempura	3,200

Japanese beef fillet 120g set	16,600
<i>Grilled vegetables, salad, poached egg, rice, miso soup</i>	
Japanese beef sirloin 120g set	13,400
<i>Grilled vegetables, salad, poached egg, rice, miso soup</i>	
Grilled special Japanese beef rice bowl	9,500
<i>Miso soup</i>	
Grilled salmon & salmon roe rice bowl	3,800
<i>Miso soup, pickles</i>	
Daisen chicken and egg rice bowl	3,400
<i>Miso soup, pickles</i>	
Katsu-ju	3,300
<i>Miso soup, pickles</i>	



## KID'S MENU

**11:30 a.m. – 2:30 p.m. / 5:30 p.m. – 9 p.m.**

*\*All sets include a choice of beverage*

*\*(H) healthy, (G) gluten-free, (O) organic, (F) hormone free, (P) preservative free*

### **WESTERN FAVORITE SET** 3,000

**Macaroni set** *-Macaroni ham & cheese, soup*

**Fried rice set (G)** *-Shrimp & chicken fried rice, soup*

**Ritz burger set** *-Soup, French fries or garden green salad*

**Healthy set (H/G/O/P/F)**

*-Quinoa salad, steamed scallop, organic vegetables*

### **JAPANESE FAVORITE SET** 2,600

**Grilled fish fillet set (H)**

*-Steamed rice, egg roll, miso soup, fruit jelly*

**Udon noodles set (H)**

*-Chicken, egg, seaweed, fish cake, fruit jelly*

**Soba noodles set (H)**

*-Chicken, egg, seaweed, fish cake, fruit jelly*

**Onigiri rice balls set (grilled salmon & seaweed) (H)**

*-Miso soup, fruit jelly*

## **BEVERAGE**

1,100

### **DRINK**

Milk, mineral water, tea (milk / lemon)

### **JUICE**

Orange, grapefruit

### **Smoothie**

Milk or yogurt, banana or fresh berries

## **BABY FOOD**

We have prepared a special Toddler's menu for our younger guests below the age of 2 years, highlighting delicious and healthy options using Kewpie products-with our compliments.

### **Please choose from the following selection:**

Pork and vegetable stew with noodles (from 9 months old)

Chicken & vegetables rice bowl (from 9 months old)

Green pea and sweet potato (from 5 months old)

## LATE NIGHT

10:30 p.m. - 6:30 a.m.

### APPETIZERS & SALADS

Caviar Krystal Srenkii (30g)	27,300
<i>Traditional condiments</i>	
Taste of Spain	4,700
<i>Jamon iberico &amp; serrano, chorizo, manchego cheese olives, almonds, shishito pepper</i>	
Artisan cheese selection	4,700
<i>Seasonal jam, country bread, crackers</i>	
Homemade smoked Tasmanian salmon	4,500
<i>Caviar, wasabi, cucumber, sudachi</i>	
Fruit tomato salad	3,200
<i>Shiso, yuba, wasabi pearls, arugula</i>	
Caesar salad	3,200
<i>Parmesan garlic dressing white anchovy, smoked bacon, poached egg</i>	
With 2 pieces of Hokkaido scallop	4,700
With Shingen chicken	4,300
Farm green leaves salad	2,700
<i>Pumpkin seed, chia seed, radish, sprouts, turmeric ginger dressing</i>	

## SOUPS

Chef's seasonal soup	2,500
Chicken consommé	2,500
<i>Vegetables of the moment, tarragon</i>	

## PASTAS & SANDWICHES

*\*All Burgers and sandwiches are served with French fries and seasonal green salad.*

The Ritz-Carlton burger	4,700
<i>Bacon, onion jam, tomato, smoked Gouda, aioli</i>	
The Ritz-Carlton club sandwich	4,000
<i>Smoked chicken, bacon, tomato, avocado, onion confit egg, aged Cheddar, miso aioli</i>	
Green vegan sandwich	3,900
<i>Avocado, grilled zucchini, cucumber, basil, sprouts</i>	
Penne alla Norma	3,900
<i>Eggplant, tomato, garlic, ricotta cheese</i>	
Rigatoni Bolognese	3,900
<i>Parmigiano Reggiano, basil</i>	

## MAIN COURSES & ALL TIME FAVORITE

Grilled Japanese Wagyu beef tenderloin 180g	17,000
<i>French fries, red wine sauce</i>	
Market fish meunière 160g	5,800
<i>Capers, spinach, grilled lemon</i>	
Roasted Shingen chicken breast	4,700
<i>Seasonal vegetable graize, yuzu pepper aioli</i>	
Japanese style beef curry (medium spicy)	3,400
<i>Steamed rice, condiments</i>	
Curry udon noodles	3,200
<i>Crispy fried shrimp</i>	

## JAPANESE SELECTIONS

Soba or Udon noodles (hot or cold)	2,300
Rice with Japanese tea	2,400
<i>Salmon, pickled plum, seaweed</i>	
Onigiri rice balls (two): salmon, ume (pickled plum)	2,000
<i>Miso soup, pickles</i>	

## DESSERTS

Seasonal fruit plate	3,300
The Ritz-Carlton signature chocolate cake	2,500
Cheesecake	2,500
<i>Blood orange sauce</i>	
Tart of the day	2,500
Cappuccino mousse	2,500
Ice cream and sorbet	2,500
Five homemade chocolate pralines	2,000

## Wine Selection By the Glass

<b>Champagne</b>	<b>125ml</b>
NV Champagne The Ritz-Carlton Cuvée VV 26	7,600
NV Jean Lallement Brut Tradition	3,700

<b>White Wine</b>	<b>150ml</b>
2018 Beaune du Château 1er Cru Blanc Domaine Bouchard Père et Fils, Bourgogne, France	4,000
2020 Chardonnay Mitsuko's Vineyard, Clos Pegase Napa Valley, U.S.A.	3,700
2018 Just B Just B Wines, Spain	2,900

<b>Red Wine</b>	<b>150ml</b>
2017 Gevrey chambertin Robert Gibourg, Bourgogne, France	4,100
2019 Cabernet Sauvignon Smith & Hook, Napa Valley, U.S.A.	3,500
2018 Chianti Classico Fonterutoli Mazzei, Italy	3,000

## By the Bottle

### Champagne

2004 Clos du Mesnil - KRUG	298,600
NV Brut Gold – ARMAND DE BRIGNAC	120,000
2003 Plénitude 2 - DOM PÉRIGNON	110,400
2006 Cuvée Hemera - HENRIOT	88,000
2012 Belle Epoque - PERRIER JOUËT	64,900
NV Grande Cuvée - KRUG	54,600
2009 Cuvée Paradis Brut - ALFRED GRATIEN	51,000
2012 DOM PÉRIGNON	49,400
NV Ultra Brut - LAURENT PERRIER	43,000
2005 Précieuses Parcelles Bouzy Brut Nature - DUVAL-LEROY	34,000
NV Nocturne Sec - TAITTINGER	33,800
NV Esprit Nature - HENRI GIRAUD	29,000
NV Blanc de Blancs - RUINART	26,000
NV Special Cuvée - BOLLINGER	24,000
NV Brut Réserve - POL ROGER	24,000
NV Grand Brut - PERRIER JOUËT	22,000
NV Champagne The Ritz-Carlton Cuvée 1er Cru	21,400

### Rosé Champagne

2013 Cristal Rosé - LOUIS ROEDERER	207,700
2006 Rosé - DOM PÉRIGNON	122,100
NV Cuvée Rosé Brut - LAURENT PERRIER	48,100
NV Blason Rosé - PERRIER JOUËT	33,800
NV Rosé Label - VEUVE CLIQUOT	27,300



## Half Bottle

NV Rosé Brut - KRUG	80,500
NV Fût de Chêne - HENRI GIRAUD	50,700
NV Grande Cuvée - KRUG	36,400
NV Brut Rosé - BILLECART-SALMON	28,600
NV Special Cuvée - BOLLINGER	15,600

## White Wine

1999 Montrachet Grand Cru	2,570,000
2016 Montrachet - THENARD	255,000
2018 Bâtard Montrachet - PIERRE MOREY	155,800
2017 Corton-Charlemagne - BONNEAU DU MARTRAY	100,000
2016 Meursault 1er Cru Clos des Perrières ALBERT GRIVAULT	71,400
2019 Puligny-Montrachet 1er Cru Les Folatières - JEAN CHARTRON	51,000
2019 Rossj-Bass – GAJA	38,000
2018 Chassagne Montrachet - LOUIS LATOUR	33,000
2013 Châteauneuf-du-Pape Blanc La Crau - VIEUX TÉLÉGRAPHE	29,600
2018 Chablis 1er Cru Vaillon - CHRISTIAN MOREAU	22,000
2018 Karia Chardonnay - STAG'S LEAP WINE CELLARS	19,500
2019 Tomi no Oka, Koshu – TOMI NO OKA WINERY	18,200
2015 Riesling Estate - HUGEL	18,200
2020 Chablis - WILLIAM FEVRE	15,000

## Half Bottle

2013 Chablis 1er Cru Vaillons - WILLIAM FEVRE	15,600
2018 Alsace Riesling Classic -HUGEL	6,800

## Red Wine

2001 ROMANÉE-CONTI DOMAINE DE LA ROMANÉE-CONTI	5,386,700
2002 CHÂTEAU PETRUS	960,000
2002 CHÂTEAU MOUTON ROTHSCCHILD	250,000
2018 OPUS ONE	194,700
2014 Insignia - JOSEPH PHELPS	109,000
2017 Nuits-Saint-Georges 1er Cru Aux Boudots - MÉO CAMUZET	82,000
2017 Sassicaia	70,100
2019 Vosne-Romanée Orme des Chalandins V.V. - PERROT-MINOT	59,000
2019 Margaux du CHÂTEAU MARGAUX	32,500
2019 Artemis - STAG'S LEAP WINE CELLARS	31,200
2016 Gevrey-Chambertin - JOSEPH DROUHIN	29,000
2017 Goulée by CHÂTEAU COS D'ESTOURNEL	21,000
2019 Grand Reserve - KENDALL-JACKSON	16,800
2018 Chianti Classico Fonterutoli - MAZZEI	15,600

## Half Bottle

2014 Opus One	103,900
2016 CHÂTAU LAGRANGE	20,800
2017 Gevrey-Chambertin - BOUCHARD P & F	15,600

## Dessert Wine

2016 Tokaji - Late Harvest - OREMUS	15,600
-------------------------------------	--------

## Spirits

### Vodka

	45ml	Bottle
Absolut	2,900	42,900
Belvedere	2,900	42,900

### Gin

Monkey 47	4,000	59,800
Tanqueray No.10	3,300	48,100
KI NO BI Kyoto Dry Gin	3,500	51,600

### Tequila

Olmeca Altos Silver	3,400	50,700
Olmeca Altos Reposado	3,400	50,700
Patron Silver	3,400	50,700

### Rum

Ron Zacapa, XO, Guatemala	4,400	77,900
Ron Zacapa, 23 Years Old	3,400	50,700
Bacardi, 8 Years Old, Puerto Rico	2,900	42,900

## Whisky

### Blended

	30ml	Bottle
Dewar's, 25 Years Old		90,900
Royal Salute, 21 Years Old, Blended Grain	4,600	84,400
Johnnie Walker Blue Label	4,500	97,400
Chivas Regal 25 Years Old	7,300	123,400
Chivas Regal 18 Years Old	3,900	56,000

### Single Malt Scotch Whisky

The Glenlivet, 25 Years Old	6,800	155,900
The Glenlivet, 18 Years Old	3,700	71,400
The Glenlivet, 15 Years Old	3,000	62,400

### Irish Whiskey

Jameson Bow Street	3,800	84,400
--------------------	-------	--------

## Brandy

### Cognac

	30ml	Bottle
Remy Martin Louis XIII	54,600	908,600
Hennessy Paradis Extra	15,000	324,500
Remy Martin XO	4,600	103,900

## Beverages

### Beer

Asahi Super Dry	2,100
Suntory The Premium Malt's	2,100

### Sake

	<b>Glass (120ml)</b>	<b>Bottle (720ml)</b>
Dassai Migaki sonosakie Junmai Daiginjyo, Yamaguchi		143,200
Byakko, Yamagata		106,500
Kuzuryu Junmai, Fukui	2,800	

### Shochu

	<b>Glass (60ml)</b>	<b>Bottle (720ml)</b>
Tominohozan, Kagoshima(Sweet Potato)	2,000	15,600
Ginza no Suzume, Ohita(Sweet Potato)	2,000	15,600
Ginza no Suzume, Ohita(Wheat)	2,000	15,600

### Plum Wine

	<b>Glass (60ml)</b>	<b>Bottle (720ml)</b>
Baiko Hyakunen Umeshu, Ibaraki	2,000	15,600

### Soda

Pepsi Cola, Pepsi J-Cola Zero	1,300
Ginger Ale, Tonic Water, Club Soda	

### Mineral Water

	<b>750ml</b>
S.Pellegrino Sparkling Mineral Water	1,900
Perrier Sparkling Mineral Water	1,900

<b>Mineral Water</b>	<b>750ml</b>
Acqua Panna Still Mineral Water	1,900
Evian Still Mineral Water	1,900

### **Fresh Mixed Vegetable and Fruit Juice**

Grapefruit, Lemon, Orange	2,000
Carrot, Apple	2,000
V4:Carrot, Cucumber, Celery, Tomato	2,000

### **Chilled Juice**

Orange Juice	1,800
Grapefruit Juice	1,800

### **Chilled Juice**

Apple Juice	1,500
Pineapple Juice	
Tomato Juice	

<b>ROYAL BLUE TEA</b>	<b>Glass (120ml)</b>	<b>Bottle (750ml)</b>
Queen of Blue Grand	3,300	19,500
Jewel of Flowers HANA	3,100	18,400
The Japanese Green Tea IRIKA	2,500	15,000

## **Tea**

The Ritz-Carlton, Tokyo Special Blend	2,100
Darjeeling	2,100
Uva	2,100
English Breakfast	2,100
Earl Grey	2,100
Bouquet Royal	2,100
Beautiful Herbs	2,100
Chamomile & Apple	2,100
Strawberry & Champagne	2,100
Ginger & Lemon	2,100
Fruits & Honey Rooibos	2,100
Japanese tea "Uji"	2,100

## **Coffee**

The Ritz-Carlton, Exclusive House Blend Coffee or Decaffeinated Coffee	
900cc (6 cups)	4,700
600cc (4 cups)	3,400
300cc (2 cups)	2,100
Café au lait, Café Latte or Cappuccino	2,100
Espresso	
Double	2,300
Single	2,100