



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, red berries

Whole wheat toast

Egg white omelet, steamed vegetables

Fresh herbal tea

Sliced fruits

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

GLUTEN FREE SELECTION 1,500

Poppy seed bread, plain roll, rice bread

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

Side of mixed berries 1,300

Side of banana 800

※※ Dishes may be changed to Kids Healthy dish. Kids menu will be half-price and half-portioned.

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>	
Papaya	1,400
Mango	1,400
Grapefruit	1,400

THE RITZ-CARLTON FAVORITES

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

※※ Dishes may be changed to Kids Healthy dish. Kids menu will be half-price and half-portioned

BEVERAGE

FRESH MIXED VEGETABLE AND FRUIT JUICE

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

FRESH JUICE

Orange, 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

※※ Dishes may be changed to Kids Healthy dish. Kids menu will be half-price and half-portioned

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

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

ALL DAY

11:30 a.m. - 10:00 p.m.

APPETIZERS

Pâté en croûte	5,200
<i>Pickled shallot, raspberry jelly</i>	
Home smoked salmon	4,900
<i>Salmon roe, cucumber sauce, egg mimosa, dill</i>	
Zuwai crab and avocado	4,800
<i>Citrus dressing</i>	
Leek vinaigrette	3,200
<i>Japanese bottarga, truffle</i>	
Crisp shrimp spring roll	2,100
<i>Spicy aurora sauce</i>	

TO SHARE

Oscietra caviar 30g	30,000
<i>Condiments (egg, chive, shallot, caper, sour cream)</i>	
<i>Blinis</i>	
Taste of Spain	5,200
<i>Jamon iberico & serrano, chorizo, manchego cheese</i>	
<i>Olives, almonds, shishito pepper</i>	
Artisan cheese selection	4,800
<i>Seasonal jam, country bread, crackers</i>	

SALADS

Caesar salad	3,200
<i>Parmesan garlic dressing, anchovy</i>	
<i>Bacon, poached egg</i>	
With 2 pieces of scallop	4,700
With grilled chicken	4,500
Root vegetable salad (V) ※※	3,800
<i>Beet dressing</i>	
Grains salad (V) ※※	3,800
<i>Mint, coriander, crunchy vegetables</i>	

※※ Dishes may be changed to Kids Healthy dish. Kids menu will be half-price and half-portioned

SOUPS

Clam and corn chowder <i>Spanish chorizo, potato, espelette pepper</i>	3,200
Chef's vegetable soup (V) ※※	2,700
Chicken consommé <i>Vegetables, tarragon</i>	2,700

PASTAS - *Gluten free pasta is available upon request*

Creamy black truffle spaghetti <i>Cured ham</i>	7,800
Rigatoni Bolognese <i>Parmigiano Reggiano, basil</i>	4,000
Penne arabiata (V) <i>Tomato, garlic, chili</i>	4,000
Spaghetti aglio olio (V) <i>Garlic, chili, parsley</i>	2,700

※※ Dishes may be changed to Kids Healthy dish. Kids menu will be half-price and half-portioned

BURGERS & SANDWICHES

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

The Ritz-Carlton Wagyu hamburger	5,600
<i>Onion, tomato, lettuce, Cheddar cheese, relish, pickles</i>	
Crab and mozzarella cheese hot sandwich	5,600
<i>Tomato, zucchini, basil, hot chili mayonnaise sauce</i>	
The Ritz-Carlton club sandwich	4,900
<i>Smoked chicken, bacon, tomato, avocado, onion Egg, Cheddar cheese, pickles</i>	
The Ritz-Carlton vegetable burger (V)	4,900
<i>Seaweed bread, chickpeas patties, tomato Lettuce, vegan mayonnaise</i>	
Croque monsieur	4,300
<i>Cooked ham, Gruyere cheese, béchamel sauce</i>	

MAIN COURSE

Wagyu Beef tenderloin steak 160g <i>French fries, red wine sauce</i>	18,000
Grilled Wagyu Beef Sirloin 160g <i>French fries, red wine sauce</i>	15,000
Braised beef cheeks <i>Potato puree, root vegetables, braising sauce</i>	6,500
Pan seared market fish 140g ※※ <i>Green beans, olive oil potatoes, sun dry tomatoes</i> <i>Rémoulade sauce</i>	5,800
Arabic spicy chicken thigh <i>White beans, tomato, harissa</i>	5,600
Seasonal vegetables casserole (V) ※※ <i>Lentils, truffle oil</i>	4,500
Japanese style beef curry (medium spicy) <i>Steamed rice, pickles, raisin</i>	4,200
Curry udon noodles <i>Crispy fried shrimp</i>	4,200

※※ Dishes may be changed to Kids Healthy dish. Kids menu will be half-price and half-portioned

TO ENHANCE YOUR EXPERIENCE

Extra sides are priced accordingly

Truffle French fries	2,800
French fries	2,200
Sautéed Japanese spinach	1,700
Sautéed mushroom	1,700
<i>Garic, parsley</i>	
Steamed vegetables	1,700
Mashed Potato	1,700

DESSERTS

Fruit plate	3,900
The Ritz-Carlton signature chocolate cake	2,800
Cheesecake	2,800
Millefeuille	2,800
Tart of the day	2,800
Raspberry chocolate cake	2,800
5 homemade chocolate pralines from our chocolate atelier	2,400

FROM OUR JAPANESE RESTAURANT HINOKIZAKA

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

Nigiri sushi (8 pieces)	13,000
<i>Maki sushi roll, miso soup</i>	
Seafood chirashi sushi	11,000
<i>(sushi rice bowl, seasonal sashimi), miso soup</i>	
California roll, miso soup	4,500
5 kinds of sashimi	10,000
3 kinds of sashimi	5,800
Traditional Japanese bento box	7,500
<i>Japanese delicacies, sashimi, grilled fish, simmered dish rice, miso soup, pickles</i>	
Soba or Udon noodles (hot), Tempura	3,500
Soba or Udon noodles (cold), Tempura	3,500

Japanese beef fillet 120g set	18,000
<i>Grilled vegetables, salad, poached egg, rice, miso soup</i>	
Japanese beef sirloin 120g set	15,500
<i>Grilled vegetables, salad, poached egg, rice, miso soup</i>	
Sukiyaki -ju (Sukiyaki with rice)	15,500
<i>Miso soup, pickles</i>	
Grilled special Japanese beef rice bowl	10,000
<i>Miso soup</i>	
Grilled salmon & salmon roe rice bowl	5,000
<i>Miso soup, pickles</i>	
Katsu-ju	3,600
<i>Miso soup, pickles</i>	
Daisen chicken and egg rice bowl	3,300
<i>Miso soup, pickles</i>	

KID'S MENU

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

All sets include a choice of beverage

(H) healthy, (G) gluten-free, (O) organic, (P) preservative free

KIDS BREAKFAST 3,000

Chilled orange or grapefruit juice

Cereals with fresh yogurt or milk

Waffle croissant, French toast or pancake

Served with Maple syrup, vanilla cream, berries

Sliced fruits

JAPANESE KIDS BREAKFAST 3,000

Chilled orange or grapefruit juice

3 kind of ONIGIRI

Japanese delicacies, grilled fish, steamed egg custard

Miso soup, fruits

FROM OUR BAKERY (2 pieces per basket) 750

Served with butter, jam and honey

Muffin, Danish pastry, croissant

Pain au chocolat, white toast

Rye toast, whole wheat toast or soft roll

Bagel sandwich (H)	1,650
<i>Smoked salmon, avocado, cream cheese</i>	
One eggs any style (H)	750
Bircher muesli (H)	750
<i>Fresh berries, honey</i>	
Berry tofu smoothie (H)	1,000

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)

11:30 a.m. – 10:00 p.m.

WESTERN FAVORITE SET

Macaroni set	3,000
<i>Macaroni ham & cheese, soup</i>	
Fried rice set (G)	3,000
<i>Shrimp & chicken fried rice, soup</i>	
Ritz burger set	3,000
<i>Soup, French fries or garden green salad</i>	
Pan seared market fish 70g (H)	2,900
<i>Green beans, olive oil potatoes, sun dry tomatoes</i>	
<i>Rémoulade sauce</i>	
Seasonal vegetables casserole (H)	2,250
<i>Lentils, truffle butter</i>	
Root vegetable salad (H)	1,900
<i>Beet dressing</i>	
Grains salad (H)	1,900
<i>Mint, coriander, crunchy vegetables</i>	
Chef's vegetable soup(H)	1,350

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

JAPANESE FAVORITE SET

Grilled fish fillet set (H) <i>Steamed rice, egg roll, miso soup, fruit jelly</i>	3,000
Udon noodles set (H) <i>Chicken, egg, seaweed, fish cake, fruit jelly</i>	3,000
Soba noodles set (H) <i>Chicken, egg, seaweed, fish cake, fruit jelly</i>	3,000
Onigiri rice balls set (grilled salmon & seaweed) (H) <i>Miso soup, fruit jelly</i>	3,000

BEVERAGE

DRINK

Milk, mineral water, tea (milk / lemon)

JUICE

Orange, grapefruit (P)

Smoothie

Milk or yogurt, banana or fresh berries

LATE NIGHT

10:00 p.m. - 6:30 a.m.

APPETIZERS & SALADS

Oscietra caviar 30g	30,000
<i>Condiments (egg, chive, shallot, caper, sour cream)</i>	
<i>Blinis</i>	
Taste of Spain	5,200
<i>Jamon iberico & serrano, chorizo, manchego cheese</i>	
<i>Olives, almonds, shishito pepper</i>	
Artisan cheese selection	4,800
<i>Seasonal jam, country bread, crackers</i>	
Caesar salad	3,200
<i>Parmesan garlic dressing, anchovy</i>	
<i>Bacon, poached egg</i>	
With 2 pieces of scallop	4,700
With grilled chicken	4,500
Grains salad (V)	3,800
<i>Mint, coriander, crunchy vegetables</i>	

SOUPS

Chef's vegetable soup	2,700
Chicken consommé	2,700
<i>Vegetables, tarragon</i>	

PASTAS & SANDWICHES

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

The Ritz-Carlton Wagyu Hamburger	5,600
----------------------------------	-------

Onion, tomato, lettuce, Cheddar cheese, relish, pickles

The Ritz-Carlton club sandwich	4,900
--------------------------------	-------

*Smoked chicken, bacon, tomato, avocado, onion
Egg, Cheddar cheese, pickles*

The Ritz-Carlton vegetable burger (V)	4,900
---------------------------------------	-------

*Seaweed bread, chickpeas patties, tomato
Lettuce, vegan mayonnaise*

Rigatoni Bolognese	4,000
--------------------	-------

Parmigiano Reggiano, basil

Penne arabiata (V)	4,000
--------------------	-------

Tomato, garlic, chili

MAIN COURSES & ALL TIME FAVORITE

Wagyu Beef tenderloin steak 160g <i>French fries, red wine sauce</i>	18,000
Japanese style beef curry (medium spicy) <i>Steamed rice, pickles, raisin</i>	4,200
Curry udon noodles <i>Crispy fried shrimp</i>	4,200

JAPANESE SELECTIONS

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

DESSERTS

Fruit plate	3,900
The Ritz-Carlton signature chocolate cake	2,800
Cheesecake	2,800
Tart of the day	2,800
Raspberry chocolate cake	2,800
5 homemade chocolate pralines from our chocolate atelier	2,400

Wine Selection By the Glass

Champagne	125ml
2012 Dom pérignon	8,600
NV Duval Leroy Brut Réserve	3,900

White Wine	150ml
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

Red Wine	150ml
2018 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

NV Brut Gold – ARMAND DE BRIGNAC	122,000
2003 Plénitude 2 - DOM PÉRIGNON	110,400
2006 Cuvée Hemera - HENRIOT	88,000
2012 Belle Epoque - PERRIER JOUËT	75,000
NV Grande Cuvée - KRUG	66,000
2012 DOM PÉRIGNON	59,000
2009 Cuvée Paradis Brut - ALFRED GRATIEN	51,000
NV Ultra Brut - LAURENT PERRIER	43,000
NV Nocturne Sec - TAITTINGER	35,000
NV Special Cuvée - BOLLINGER	35,000
NV Esprit Nature - HENRI GIRAUD	29,000
NV Grand Brut - PERRIER JOUËT	28,000
NV Blanc de Blancs - RUINART	27,000
NV Champagne The Ritz-Carlton Cuvée 1er Cru	21,400

Rosé Champagne

2013 Cristal Rosé - LOUIS ROEDERER	207,700
2008 Rosé - DOM PÉRIGNON	152,600
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 Special Cuvée - BOLLINGER	24,500

White Wine

1999 Montrachet Grand Cru	2,570,000
2014 Chevalier – Montrachet - CHÂTEAU DE PULIGNY MONTRACHET	259,600
2017 Corton-Charlemagne – DOUDET NAUDIN	64,000
2016 Meursault 1er Cru Clos due Murger - ALBERT GRIVault	51,000
2019 Puligny-Montrachet - FRANCOIS CHARTRON	44,000
2020 Chassagne Montrachet - LOUIS LATOUR	33,000
2013 Châteauneuf-du-Pape Blanc La Crau - VIEUX TÉLÉGRAPHE	29,800
2019 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
2020 Riesling Réserve - trimbach	15,300
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

2014 ROMANÉE-CONTI	5,595,000
DOMAINE DE LA ROMANÉE-CONTI	
2002 CHÂTEAU PETRUS	960,000
2017 CHÂTEAU MOUTON ROTHSCHILD	264,500
2018 OPUS ONE	194,700
2014 Insignia - JOSEPH PHELPS	109,000
2018 Sassicaia	70,100
2019 Margaux du CHÂTEAU MARGAUX	32,500
2019 Artemis - STAG'S LEAP WINE CELLARS	31,200
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

2018 Opus One	122,100
2019 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	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	71,400

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
Martel XO	4,600	103,900

Beverages

Beer

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

Sake

	Glass (120ml)	Bottle (720ml)
Dassai Migaki sonosakie Junmai Daiginjyo, Yamaguchi		143,200
Byakko, Yamagata		106,500
Fukuiwai Migaki Tokubetsu Junmai, Chiba	2,400	

Shochu

	Glass (60ml)	Bottle (720ml)
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

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

Soda

The Ritz-Carlton SODA	1,500
The Ritz-Carlton COLA	1,500
The Ritz-Carlton GINGER ALE	1,500
Pepsi Cola, Pepsi Cola Zero	1,300
Ginger Ale, Tonic Water, Club Soda	

Mineral Water

750ml

S.Pellegrino Sparkling Mineral Water	1,900
Perrier Sparkling Mineral Water	1,900
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	

Chilled Juice

Apple Juice	1,500
Pineapple Juice	
Tomato Juice	

ROYAL BLUE TEA	Glass (120ml)	Bottle (750ml)
Queen of Blue Grand	3,300	19,500
Jewel of Flowers HANA	3,100	18,400
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