



THE RITZ - CARLTON  
TOKYO

## Monthly Wine List, Special Offer

### Champagne

2012 Cristal - LOUIS ROEDERER	90,000
2004 Cuvée Louise - POMMERY	70,000
NV Code Noir - HENRI GIRAUD	60,000
2012 La Grande Année - BOLLINGER	50,000
NV Blanc de Blancs - PERRIER JOUËT	42,000
2010 DOM PÉRIGNON	39,000
2002 Femme de Champagne Brut Nature - DUVAL-LEROY	23,400
NV Brut - DELAMOTTE	16,000
NV Brut Réserve - BILLECART-SALMON	14,000
NV Yellow Label - VEUVE CLIQUOT	12,000

### Rosé Champagne

2004 Alexandra Rosé - LAURENT PERRIER	180,000
2007 Cuvée Paradis Brut Rosé - ALFRED GRATIEN	50,000
2014 Brut Vintage Rosé - LOUIS ROEDERER	24,000
NV Rosé Impérial - MOËT & CHANDON	19,000

## White Wine

2013 Montrachet - COMTES LAFON	800,000
2001 Pavillon Blanc du CHÂTEAU MARGAUX	130,000
2017 Corton-Charlemagne - BONNEAU DU MARTRAY	90,000
2016 Meursault 1er Cru Clos des Perrières - ALBERT GRIVAULT	70,000
2017 Aile d'Argent - CHÂTEAU MOUTON ROTHSCHILD	49,000
2017 Baron de L de Ladoucette - CHÂTEAU DU NOZET	47,000
2011 Chardonnay - CURLY FLAT	25,000
2017 Unfiltered - NEWTON	19,000
2017 Chablis 1er Cru Vaillon - CHRISTIAN MOREAU	16,000
2017 Arneis Blange - CERETTO	10,000
2019 Couvent des Jacobins - LOUIS JADOT	9,000
2019 Koshu Vintage - KATSUNUMA JOZO	8,000

## Red Wine

2014 Romanée-St-Vivant - DOMAINE DE LA ROMANÉE-CONTI	850,000
2003 CHÂTEAU MARGAUX	320,000
2013 Vosne-Romanée 1er Cru Les Beaumonts - EMMANUEL ROUGET	230,000
2013 Clos des Lambrays - DOMAINE DES LAMBRAYS	100,000
2014 Cabernet Sauvignon - DALLA VALLE VINEYARDS	89,000
2016 Luce - TENUTA LUCE	55,000
2016 Gevrey-Chambertin La Justice - PHILIPPE CHARLOPIN-PARIZOT	30,000
2016 Bannockburn Pinot Noir - FELTON ROAD	24,000
2014 Hands of Time - STAG'S LEAP WINE CELLARS	17,000
2015 Barbaresco Nubiola - PELISSERO	15,000
2007 CHÂTAU SIMARD	12,000
2017 Reserva Malbec - TERRAZAS	9,000

## 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  
Seasonal 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  
Seasonal sliced fruits

## JAPANESE BREAKFAST

5,900

Grilled seasonal fish, simmered seasonal vegetables  
Boiled vegetables, omelet, Japanese pickles, miso soup  
Steamed rice or rice porridge, seasonal fruit

## HEALTHY BREAKFAST

5,800

Chilled orange or grapefruit juice  
Towers signature yogurt muesli  
Whole wheat toast or gluten free bread  
Egg white omelet, seasonal steamed vegetables  
Fresh herbal tea  
Seasonal sliced fruits

**GLUTEN FREE SELECTION** 2,000

Poppy seed bread, plain roll, brioche, madeleine

**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:

The Ritz Carlton signature granola mix

Corn flakes, dried fruit granola, all bran

Whole wheat, coco pops rock, organic muesli, oatmeal

Bircher muesli 1,300

*Fresh berries, apple, honey*

Mixed berries side 1,300

Banana side 800

## SIDE ORDER

Fresh yogurt, seasonal berries	1,700
Bacon	1,700
Ham	1,700
Chicken sausage or pork sausage	1,700
Seasonal green leaves	1,700
<i>balsamic olive oil dressing or honey dressing</i>	
Roasted potatoes	1,500
Seasonal vegetables	1,500

## FRUITS

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

## THE RITZ-CARLTON, TOKYO 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, seasonal berries</i>	2,400
Two eggs any style	1,500



## **BEVERAGE**

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

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

### **CHILLED JUICE**

Orange, grapefruit	1,800
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 DINING

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, lemon verbena, citrus dressing</i>	4,200
Japanese 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 de Campagne for two <i>Baguette, Grainy mustard, cornichon</i>	3,500

## SALADS

Fruit tomato salad	3,200
<i>Gazpacho, 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 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, Gruyere cheese, béchamel sauce</i>	
The Ritz-Carlton club sandwich	4,000
<i>Smoked chicken, bacon, avocado, onion confit egg, aged Cheddar</i>	

## MAIN COURSE

Grilled beef tenderloin 180g <i>Miso roasted carrots, red wine sauce</i>	
Wagyu Beef	17,000
USA Beef	12,500
Braised beef cheeks <i>Potato puree, roasted root vegetables, braising sauce reduction</i>	6,200
Market fish "Meunière" 160g <i>Capers, spinach, grilled lemon</i>	5,800
Roasted Shingen chicken Breast <i>Seasonal vegetable graize, yuzu pepper aioli</i>	4,700
Japanese style beef curry (medium spicy) <i>Steamed rice, pickles, raisin, crispy onion</i>	3,400
Curry udon noodles <i>Crispy fried shrimp</i>	3,200

## 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
Citrus 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. - 3p.m. / 5p.m. - 8p.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)	3,200
Soba or Udon noodles (cold), Tempura	3,200



Japanese beef fillet 120gr set <i>Grilled vegetables, salad, poached egg, rice, miso soup</i>	16,600
Japanese beef sirloin 120gr set <i>Grilled vegetables, salad, poached egg, rice, miso soup</i>	13,400
Grilled special Japanese beef rice bowl <i>Miso soup</i>	9,500
Grilled salmon & salmon roe rice bowl <i>Miso soup, pickles</i>	4,600
Daisen chicken and egg rice bowl <i>Miso soup, pickles</i>	3,400
Katsu-ju <i>Miso soup, pickles</i>	3,300

# KID'S MENU

**11:30 a.m. - 3p.m. / 5p.m. - 8p.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** -*shrimp & chicken fried rice, soup (G)*

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

**Healthy set** -*quinoa salad, steamed scallop, organic vegetables (H/G/O/P/F)*

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

**Grilled fish fillet set**

-*steamed rice, egg roll, miso soup, fruit jelly (H)*

**Udon noodles set**

-*chicken, egg, seaweed, fish cake, fruit jelly (H)*

**Soba noodles set**

-*chicken, egg, seaweed, fish cake, fruit jelly (H)*

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

-*miso soup, fruit jelly (H)*

## **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)

Green pea and sweet potato (from 5 months old)

## LATE NIGHT

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

### APPETIZERS & SALADS

Caviar Krystal Srenkii (30gr) <i>Traditional condiments</i>	27,300
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
Homemade smoked Tasmanian salmon <i>Caviar, wasabi, cucumber, sudachi</i>	4,500
Fruit tomato salad <i>Gazpacho, shiso, yuba, wasabi pearls, arugula</i>	3,200
Caesar salad <i>Parmesan garlic dressing white anchovy, smoked bacon, poached egg</i>	3,200
With 2 pieces of Hokkaido scallop	4,700
With Shingen chicken	4,300
Farm green leaves salad <i>Pumpkin seed, chia seed, radish, sprouts, turmeric ginger dressing</i>	2,700

## SOUPS

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

## PASTAS & SANDWICHES

\*All Burgers and sandwiches 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, avocado, onion confit egg, aged Cheddar</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 FAVORITES

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

## JAPANESE SELECTIONS

Soba or Udon noodles (hot or cold)	3,200
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

Seasonal fruit plate	3,300
The Ritz-Carlton signature chocolate cake	2,500
Citrus 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
<i>From our chocolate Atelier</i>	

## Wine Selection By the Glass

<b>Champagne</b>	<b>125ml</b>
2010 Dom Pérignon	7,600
NV Perrier Jouët Grand Brut	4,200

<b>White Wine</b>	<b>150ml</b>
2016 Chablis Cuvée Heritage Domaine Jean Dauvissat Père & Fils, Bourgogne, France	3,600
2017 Vibrations Vignoble du Reveur, Alsace, France	3,000
2020 Map Maker, Sauvignon Blanc, New Zealand	2,600

<b>Red Wine</b>	<b>150ml</b>
2016 Aspirant de Beychevelle, Château Beychevelle, Bordeaux, France	3,600
2016 Hither&Yon, Aglianico, South Australia	3,000
2016 Map Maker, Pinot noir, New Zealand	2,600



## By the Bottle

### Champagne

2004 Clos du Mesnil - KRUG	298,600
2002 Plénitude 2 - DOM PÉRIGNON	110,400
2012 Belle Epoque - PERRIER JOUËT	64,900
NV Grande Cuvée - KRUG	54,600
2010 DOM PÉRIGNON	49,400
NV Nocturne Sec - TAITTINGER	33,800
NV Blanc de Blancs - RUINART	26,000
NV The Ritz-Carlton "Private Label"	20,800

### Rosé Champagne

2008 Cristal Rosé - LOUIS ROEDERER	207,700
2006 Rosé - DOM PÉRIGNON	122,100
2014 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	2,570,100
2016 Montrachet - THENARD	311,600
2015 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
2017 Puligny Montrachet - OLIVIER LEFLAIVE	28,600
2016 CHÂTEAU CARBONNIEUX	23,400
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
2016 The Ritz-Carlton, Tokyo "Private Label"	13,000

## Half Bottle

2017 Chablis 1er Cru Vaillons - WILLIAM FEVRE	15,600
2013 Pouilly-Fumé Les Griottes - PASCAL JOLIVET	10,400

## Red Wine

2001 ROMANÉE-CONTI DOMAINE DE LA ROMANÉE-CONTI	5,386,700
2002 CHÂTEAU MOUTON ROTHSCHILD	259,600
2017 OPUS ONE	194,700
2017 Sassicaia	70,100
2017 Vosne-Romanée Les Bossieres - JEAN GRIVOT	45,500
2014 Margaux du CHÂTEAU MARGAUX	32,500
2018 Artemis - STAG'S LEAP WINE CELLARS	31,200
2017 Fixin - MONGEARD-MUGNERET	23,400
2017 Chianti Classico Fonterutoli - MZZEI	15,600
2016 The Ritz-Carlton, Tokyo "Private Label"	13,000

## Half Bottle

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

## Dessart Wine

2001 CHÂTEAU D'YQUEM	324,500
2016 Tokaji - Late Harvest - OREMUS	15,600

## Spirits

<b>Vodka</b>	<b>45ml</b>	<b>Bottle</b>
Absolut	2,900	42,900
Belvedere	2,900	42,900

## Gin

Monkey 47	4,000	59,800
Tanqueray No.10	3,300	48,100

## Tequila

Olmecca Altos Silver	3,400	50,700
Olmecca 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

### Single Malt Scotch Whisky

The Glenlivet, 25 Years Old	6,800	123,400
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
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### American Whiskey

Wild Turkey, Kentucky Spirit	3,200	71,400
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## 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

## Beverage

### Beer

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

### Sake

	Glass (120ml)	Bottle (720ml)
Dassai Migaki sonosakie Junmai Daiginjyo		143,200
Kuzuryu Junmai	2,800	

### 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

Pepsi Cola, Pepsi J-Cola Zero, 7up	1,300
Ginger Ale, Tonic Water, Club Soda	1,300

### Mineral Water

	750m
Evian Still Mineral Water	2,900
S.Pellegrino Sparkling Mineral Water	2,600
Acqua Panna Still Mineral Water	2,600
Perrier Sparkling Mineral Water	2,600

## **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 or Grapefruit Juice	1,800
Apple, Pineapple or Tomato	1,500

## **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

## **Coffee**

The Ritz-Carlton, Tokyo 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