

Dinner Buffet

~Fukuoka “UMAKAMON” Buffet~

January 16th ~ March 7th, 2025

SIGNATURE MENU

- Domestic roast beef marinated
in Kyusyu soy sauce and koji
- Hakata local chicken teppanyaki
- Grilled sea bream in a salt pot with yuzu
- Red snow crab
- Beef curry
- Pasta mixed with big cheese
 - ①Cacio e pepe
 - ②Meat sauce
 - ③Cream sauce of Hakata local chicken
and mushroom

【Holiday menu】

- Itoshima-pork teppanyaki

SEASONAL MENU

- Japanese hotpot “Motsunabe”
- Hakata local chicken gizzard
and thigh ajillo
- Yellowtail carpaccio with yuzu flavor
- Hakata local chicken and vegetables soup
- Stewed Itoshima-pork
and flying fish broth with teriyaki sauce
- Spicy pollack roe and asparagus pizza
- “Amaou” strawberry and tomato caprese
- Fried rice with Itoshima-bamboo shoots
and pickled Leaf Mustard
- Stir-fried shrimp with persimmon
and mango mayonnaise sauce
- Mont Blank cake (“Amaou”strawberry)

BREAD

- Bread etc.

DRINK MENU

- Coffee
- Tea
- Oolongtea etc.

WESTERN MENU

- White fish acqua pazza
with tomato and pea sprout
- Garlic shrimp
- Roasted vegetables
- French fries
- Marinated Octopus and potato
with pesto Genovese
- Quinoa and smoked salmon
- Squid and red onion salad
- Charcuterie plate
- Cheese plate

JAPANESE MENU

- Tonkotsu ramen
- Deep fried stuffed seafood
- Mini seafood bowl
- Mini eel bowl
- 2 kinds of deep fried skewers
- Boiled sweet potato and lemon
- Pickled Leaf Mustard
- Spicy pollack roe

CHINESE MENU

- Bite-size dumplings
- Jade dumplings
- Steamed crab dumpling
- Steamed rice dumpling wrapped
in bamboo leaves

SALAD

- Cabbage and salted kelp salad
- Beets salad etc.

DESSERT MENU

- Cake
- Gelato
- Japanese sweets etc.

1. At our facilities, as all food and beverages are handled in the same environment, we are unable to completely prevent contamination with minute quantities of an allergen other than the ingredients being used.

2. The allergy information (seven specific raw materials) is based on the ingredient information (food labeling) of the ingredients used and from their manufacturers, etc.

3. If it would be difficult to provide safe food and beverages to a guest, we may decline to provide service to that guest.

4. Some restaurants may not be able to accommodate certain allergies.