



# **Lunch Buffet**



~Fukuoka "UMAKAMON" Buffet~ January 16th ~ March 7th, 2025

# SIGNATURE MENU

#### [Weekday menu]

- · Roast beef
  - marinated in Kyusyu soy sauce and koji
- · Hakata local chicken teppanyaki

#### [Holiday menu]

- Domestic roast beef marinated in Kyusyu soy sauce and koji
- · Itoshima-pork teppanyaki

#### [Common lunch menu]

- Beef curry
- Pasta mixed with big cheese
- **1**Cacio e pepe
- 2 Meat sauce
- **3**Cream sauce of Hakata local chicken and mushroom

## SEASONAL MENU



- · Japanese hotpot "Motsunabe"
- Sesame and soy-marinaded yellowtail rice bowl
- · Japanese mixed rice with Hakata local chicken
- Hakata local chicken and vegetables soup
- Stewed Itoshima-pork
  - and flying fish broth with teriyaki sauce
- Spicy pollack roe and asparagus pizza
- Deep fried shrimp cutlet burger with spicy pollack roe tartar sauce
- · Spicy pollack roe and squid penne gratin
- · "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)

#### **WESTERN MENU**

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

## JAPANESE MENU

- Deep fried stuffed seafood
- 2 kinds of deep fried skewers
- · Boiled sweet potato and lemon
- · Pickled Leaf Mustard
- Udon

### **CHINESE MENU**

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

## **SALAD**

- · Cabbage and salted kelp salad
- · Beets salad etc.

# **BREAD**

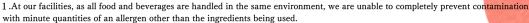
• Bread etc.

# **DESSERT MENU**

- Cake
- Gelato
- Japanese sweets etc.

# **DRINK MENU**

- Coffee
- Tea
- · Oolongtea etc.



- 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.