

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
 - ①Cacio e pepe
 - ②Meat sauce
 - ③Cream sauce of Hakata local chicken and mushroom

SEASONAL MENU

- Japanese hotpot “Motsunabe”
- Sesame and soy-marinated 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.

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.