

# Porto Dinner

Buffet Dining

## ~Japan Taste Tour~

### 【Tokyo】

#### • Limited weekday menu Sea bream Tempura

- Cold Oden
- Soba
- Salt Daifuku
- Salt gelato

### 【Chiba】

#### • Limited weekday menu

#### Chicken saute with peanuts sauce

#### • Limited holiday menu

#### Duck & chicken saute with peanuts sauce

### 【Saitama】

- Miso & potato gratin

### 【Gunma】

- Hot pot dish stewing Udon noodle & chicken

### 【Tochigi】

- Dried gourd shavings & stewed pork
- Cooled parboiled pork salad
- Strawberry gelato

### 【Ibaraki】

- Melon caprese

### 【Kanagawa】

- Stir-fried noodles
- Stir-fried shrimp with mayonnaise sauce

### 【Niigata】

- Roast beef
- Steamed sea bream & clam with Sake
- Thick deep fried tofu with crab starchy sauce

### 【Yamanashi】

- Seafood steamed egg custard  
with abalone starchy sauce
- Red wine beef stew
- Angel shrimp garlic saute

### 【Nagano】

- Salmon carpaccio with apple jam & apricot sauce
- Miso soup
- Milk bread

### 【Shizuoka】

- Pasta with whitebait and mizuna
- Matcha Mont Blank cake
- Matcha gelato
- Matcha roll cake

### 【Mie】

- Pasta with tomato & Japanese lobster broth
- Mixed rice with octopus

### 【Aichi】

- Deep fried chicken wings
- Chicken meatballs soup
- Broil eel rice bowl

## SIGNATURE MENU

- Boiled crab
- Limited to 1 dish per person  
Teppanyaki eel with small ball sushi

## WESTERN MENU

- Cacio e pepe(Pasta with cheese and black pepper)
- Vichyssoise
- Beef curry
- Charcuterie plate
- Roasted vegetables
- French fries

## JAPANESE MENU

- Small chirashi sushi
- Deep fried stuffed eggplant

## CHINESE MENU

- Shrimp spring roll

## SALAD

- Green salad
- Cucumber
- Tomato
- Boiled green beans
- Carrot and orange salad
- Beets and radish 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.