

Porto Buffet Dining Lunch

~Japan Taste Tour~

SEASONAL MENU

【Tokyo】

- Cold Oden
- Soba
- Salt Daifuku
- Salt gelato

【Chiba】

- Chicken saute with peanuts sauce

【Saitama】

- Miso & potato gratin
- Cutlet & Chinese cabbage rice bowl

【Gunma】

- Limited holiday menu Teppanyaki chicken
- 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
- Thick deep fried tofu with crab starchy sauce

【Yamanashi】

- Seafood steamed egg custard
with abalone starchy sauce

【Nagano】

- Smoked salmon with apple jam & apricot sauce
- Miso soup
- Japanese miso pickles
- Milk bread

【Shizuoka】

- Pasta with whitebait and mizuna
- White fish acqua pazza with lemon flavor
- Matcha Mont Blank cake
- Matcha gelato

【Gifu】

- Beef pilaf

【Mie】

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

【Aichi】

- Red bean paste & butter sandwich
- Deep fried chicken wings
- Chicken meatballs soup

WESTERN MENU

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

JAPANESE MENU

- Deep fried stuffed eggplant
- Vegetable Tempura

CHINESE MENU

- 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.