



**The Ritz-Carlton breakfast**

Orange or grapefruit juice  
 Seasonal sliced fruits  
**Breakfast specialties**  
 Choice of one of the below items  
 Selection of pastries  
 Coffee or tea

4,200

**Towers buffet**

Enjoy your breakfast from buffet table  
**Breakfast specialties**  
 Choice of one of the below items  
 Coffee or tea

3,900

**Japanese breakfast**

Please allow 20 min for preparation

Appetizer  
 Grilled fish  
 Steamed rice or rice porridge  
 Pickles & miso soup  
 Seasonal sliced fruits

4,500

**Breakfast specialties**

**Perfect egg**

mushroom, Iberico chorizo, potato  
 Pickled onion

**Towers omelet**

cheddar cheese, spring onions

**Egg benedict**

English muffin, spinach, ham, hollandaise sauce

**Poached egg**

Smoked salmon, celery, fried leek  
 Espelette chili

**Two eggs any style**

your choice of  
 ham, bacon, chicken or pork sausage

**French toast, waffle or pancake**

caramelized apple, maple syrup  
 whipped cream

**On the side**

**Ham, bacon, chicken or pork sausage**

**Roasted potatoes or seasonal vegetables**

**Three pastries**

**Mixed leaves salad**

**Cereals & Yoghurt**

Cornflakes, fruit granola, muesli  
 Oatmeal, all bran

**Cereal with mixed berries or banana**

**Yoghurt**

Seasonal berries, granola

2,100

1,800

1,800

1,300

1,100

1,000

1,000

900

1,000

1,300

**Fresh fruits**

**Seasonal fruit plate**

**Japanese musk melon**

**Half grapefruit, mango or papaya**

**Seasonal berries**

with whipped cream & vanilla sugar

**Juice**

**Orange or grapefruit**

**Apple, tomato, pineapple, mango**

**V4 carrot - cucumber - celery - tomato**

**Hot beverages**

**The Ritz-Carlton Tokyo, house blend coffee**

**Espresso**

**Cappuccino or Café Latte**

**Western style tea**

The Ritz-Carlton, Tokyo Special Blend Tea

English breakfast tea

Darjeeling

Earl Grey

Uva

Fruit & Honey Rooibos

Bouquet Royal

Herbal Tea

**Japanese tea**

**Cold milk, hot milk, low fat milk, soy milk**

1,800

2,800

1,000

2,200

1,300

1,100

1,400

1,100

1,100

1,200

1,500

1,100

900

### Chef's table

#### Beginnings

Chef's salad bar  
Create your own salad from the chef's table

#### Main

Choice of one of the following items :

#### Pan fried Japanese butterfish

green asparagus, udo, lemon condiment, crispy bacon

#### Daily seasonal fish +1,000

seasonal beans, buttered potato and cabbage  
turmeric sauce

#### Roasted Shingen chicken breast

baby corn, okra, sautéed spinach  
clams and parsley sauce

#### Grilled Iberico pork chuck roll

glazed onions, lily bulb espuma, pork jus

#### American F1 beef sirloin +1,200

braised eggplant, bell pepper sesame purée, beef jus  
or

#### Grilled Kuroge Wagyu beef tenderloin +4,500

#### White asparagus

seasonal beans, smoked egg yolk, green peas foam

#### Dessert

Seasonal sweets selection  
Coffee or Tea

3,900



### Only for lunch 100ml

#### Draft Beer

Suntory The Premium Malt's

#### White Wine

Moulin de Gassac | France  
Sauvignon blanc

#### Red Wine

Moulin de Gassac | France  
Syrah, Grenache

#### Black Oolong Tea

500

### Towers express lunch

Mixed green salad & soup



Choice of one of the following items :

#### Fresh linguini bolognaise

**Pan fried Japanese butterfish**  
green asparagus, udo  
lemon condiment, crispy bacon

**Roasted Shingen chicken breast**  
baby corn, okra, sautéed spinach  
clams and parsley sauce

**Original Towers beef cheeseburger**  
french fries

Coffee or Tea

3,300

### Sommelier's pairing

3 Glasses / 4 Glasses / 5 Glasses

4,500 / 6000 / 7,500

### STARTER

#### Smoked striped jack 3,200

turnip, radish, pickled Japanese ginger  
watercress, clam jus

#### Tasmanian smoked salmon confit 2,800

coriander purée, lime cream  
pickled red onion, salmon roe

#### Pan-seared cuttlefish 2,800

abalone, arugula pesto, anchovy, cabbage, sudachi

#### Duck foie gras terrine 3,400

fruit chutney, toasted country bread

#### French Sturia vintage caviar 30gr 18,800

traditional condiments

### SOUP & SALAD

#### Mixed leaves salad 2,100

vegetables slices, honey vinegar dressing

#### Lobster bisque 2,400

Boston lobster, whipped cream

#### Daily seasonal soup 1,800

### MAIN COURSE

#### Roasted chicken 4,100

green asparagus, sautéed spinach, clam  
seaweed, bottarga

#### Grilled Iberico pork chuck roll 4,600

glazed onions, lily bulb espuma, pork jus

#### Australian lamb rack 4,900

green peas "à la Francaise", romain lettuce

#### Seared scallop 4,200

shrimp scallop ravioli, celeriac purée, lobster foam

#### White asparagus 3,000

seasonal beans, smoked egg yolk, green peas foam

#### Tsukiji market fish 4,500

green asparagus, udo, lemon condiment, crispy bacon  
or  
seasonal beans, buttered potato, cabbage, turmeric sauce

### STEAK

#### Kuroge Wagyu beef tenderloin 180gr 12,000

#### American F1 beef rib eye 300gr 8,900

#### Australian beef sirloin 300gr 7,500

\*Please choose one side dish of your choice.

### SIDE DISH 900

Mashed potato

French fries

Shoestring fries

Sautéed seasonal mushroom

Steamed seasonal vegetables

Sautéed garlic spinach

#### Fresh linguini bolognaise 2,900

#### Towers burger 3,000

avocado, smoked bacon

cheddar or swiss cheese, tartar sauce

#### WOW burger 13,000

beef patty, pan seared duck foie gras

black truffle, caramelized onions, truffle sauce

### DESSERT 1,600

#### Chocolate

Manjari chocolate tart, coffee, sansho pepper

#### Apple

vanilla mousse, tonka cinnamon marmalade, white chocolate

#### Millefeuille

Madagascar vanilla cream, lapsang Souchong tea ice cream

#### Hazelnut

blanc manger, puff meringue, praliné, hazelnut ice cream

#### Strawberry

chilled green Sichuan pepper infused juice, herbs sorbet

#### Banana

coconut dacquoise, yuzu gel, diplomat cream, meringue  
banana yogurt ice cream

**TOWERS BRUNCH** 7,000

SPARKLING WINE / STARTER / EGG / MAIN / DESSERT

**タワーズ ブランチ**

スパークリングワイン / 前菜 / 卵料理 / メイン / デザート

**BISTRO BRUNCH** 5,500

STARTER / MAIN / DESSERT

**ビストロ ブランチ**

前菜 / メイン / デザート

**STARTER**

Create your own salad from the chef's buffet

**EGG****Egg cocotte**

duck leg confit, coco beans, chorizo

**Perfect egg**green asparagus, cheese espuma  
green sichuan pepper**Black truffle egg benedict** + 900

brioche, smoked bacon, spinach

**MAIN COURSE****Pan fried Japanese butterfish**green asparagus, udo  
lemon condiment, crispy bacon**Daily seasonal fish** + 1000seasonal beans, buttered potato and cabbage  
turmeric sauce**Roasted Shingen chicken breast**baby corn, okra, sautéed spinach  
clams and parsley sauce**Grilled Iberico pork chuck roll**

glazed onions, lily bulb espuma, pork jus

**American F1 beef sirloin** + 1200braised eggplant  
bell pepper sesame purée, beef jus  
or**Grilled Kuroge Wagyu beef tenderloin** + 4500**White asparagus**seasonal beans, smoked egg yolk  
green peas foam**DESSERT**

Seasonal sweets selection

**前菜**

ブッフェよりお好みの前菜お選びいただけます

**卵料理****エッグココット**

鴨もも肉のコンフィ、白インゲン豆、チヨリソー

**温泉卵**

グリーンアスパラガス チーズエスプーマ 青山椒

**トリュフエッグベネディクト**

ブリオッシュ ベーコン ほうれん草

**メインコース****目鯛のポワレ**グリーンアスパラガス 独活 レモンコンディメント  
クリスピーベーコン**本日のお魚**季節の豆 じゃがいもと春キャベツのアンブール  
ターメリック風味のソース**信玄どり胸肉の低温コースト**ヤングコーン オクラ 法蓮草のソテー  
浅利とパセリのソース**イベリコ豚肩ロースのグリル**

オニオングラッセ ゆり根のエスプーマ ポークジュ

**アメリカ産 和縁牛サーロインのグリル**茄子のブレゼ  
パプリカと白ごまのピューレ ビーフジュ  
または**黒毛和牛テンダーロインのグリル****ホワイトアスパラガス**季節の豆 スモークした卵黄  
グリーンピースの泡**デザート**

ブッフェよりお選びください



### TOWERS

**Smoked striped jack**  
turnip, radish, pickled Japanese ginger  
watercress, clam jus



**Pan-seared cuttlefish**  
abalone, arugula pesto, anchovy  
cabbage, sudachi



**Tsukiji market fish**  
green asparagus, udo, lemon condiment  
crispy bacon  
or

**Grilled Iberico pork chuck roll**  
glazed onions  
lily bulb espuma, pork jus



**Millefeuille**  
Madagascar vanilla cream  
lapsang Souchong tea ice cream

8,500

### OMAKASE

Experience Towers creations  
in 5 dishes

11,000

### Sommelier's pairing

3 Glasses / 4 Glasses / 5 Glasses  
4,500 / 6,000 / 7,500

### BISTRO

**Tasmanian smoked salmon confit**  
coriander purée, lime cream  
pickled red onion, salmon roe



**Tsukiji market fish**  
seasonal beans  
buttered potato and cabbage  
turmeric sauce  
or

**Roasted chicken**  
green asparagus, sautéed spinach, clam  
seaweed, bottarga



**Chocolate**  
Manjari chocolate tart  
coffee, sansho pepper

6,500

### STARTER

**Smoked striped jack** 3,200  
turnip, radish, pickled Japanese ginger  
watercress, clam jus

**Tasmanian smoked salmon confit** 2,800  
coriander purée, lime cream  
pickled red onion, salmon roe

**Pan-seared cuttlefish** 2,800  
abalone, arugula pesto, anchovy, cabbage, sudachi

**Duck foie gras terrine** 3,400  
fruit chutney, toasted country bread

**French Sturia vintage caviar 30gr** 18,800  
traditional condiments

### SOUP & SALAD

**Mixed leaves salad** 2,100  
vegetables slices, honey vinegar dressing

**Lobster bisque** 2,400  
Boston lobster, whipped cream

**Daily seasonal soup** 1,800

### MAIN COURSE

**Roasted chicken** 4,100  
green asparagus, sautéed spinach, clam  
seaweed, bottarga

**Grilled Iberico pork chuck roll** 4,600  
glazed onions, lily bulb espuma, pork jus

**Australian lamb rack** 4,900  
green peas "à la Francaise", romain lettuce

**Seared scallop** 4,200  
shrimp scallop ravioli, celeriac purée, lobster foam

**White asparagus** 3,000  
seasonal beans, smoked egg yolk, green peas foam

**Tsukiji market fish** 4,500  
green asparagus, udo, lemon condiment, crispy bacon  
or  
seasonal beans, buttered potato, cabbage, turmeric sauce

### STEAK

**Kuroge Wagyu beef tenderloin 180gr** 12,000

**American F1 beef rib eye 300gr** 8,900

**Australian beef sirloin 300gr** 7,500

\*Please choose one side dish of your choice.

### SHARING

**Roasted Hokkaido veal chop 280gr/person** 6,300  
Japanese hay, seasonal vegetables  
\* Please allow 30minutes preparation.

**Grilled Kuroge Wagyu beef rib eye 450gr (for 2 person)** 14,000  
\*Please choose two side dishes of your choice.

### SIDE DISH 900

Mashed potato  
French fries  
Shoestring fries  
Sautéed seasonal mushroom  
Steamed seasonal vegetables  
Sautéed garlic spinach

### DESSERT 1,600

**Chocolate**  
Manjari chocolate tart, coffee, sansho pepper

**Apple**  
vanilla mousse, tonka cinnamon marmalade, white chocolate

**Millefeuille**  
Madagascar vanilla cream, lapsang Souchong tea ice cream

**Hazelnut**  
blanc manger, puff meringue, praliné, hazelnut ice cream

**Strawberry**  
chilled green Sichuan pepper infused juice, herbs sorbet

**Banana**  
coconut dacquoise, yuzu gel, diplomat cream, meringue  
banana yogurt ice cream