

R O O M S E R V I C E

THE PENINSULA TOKYO “MY RAMEN” BY IPPUDO

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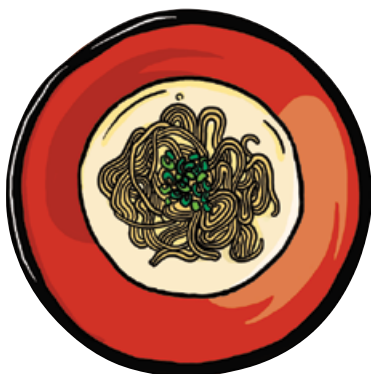
THE PENINSULA

T O K Y O



001 The Peninsula Tokyo “My Ramen” by Ippudo

¥5,800



Ramen is Japan's iconic noodle soup dish and Ippudo is undeniably one of Japan's best loved ramen chains, known for sparking the global Japanese-style ramen boom. Founded in Fukuoka on the southern island of Kyushu, Ippudo has expanded all across Japan and to several overseas destinations where it has received much acclaim with excellent reviews and long waiting lists for its restaurants. Ippudo's popular tonkotsu pork broth ramen is cooked for 18 hours to achieve a rich and deep flavor.



TOPPINGS

1. Seasoned Cod Roe
2. Soy Egg and Hei Fung Terrace's Barbecued Pork
3. Roasted Sesame
4. Chili Flakes
5. Chopped Onion
6. Black Ear Fungus
7. Pickled Ginger
8. Pickled Mustard Greens
9. Deep-Fried Garlic
10. Spring Onion with Broad Bean Chili Sauce
11. Seaweed Paper
12. Szechwan Pickles with Peninsula XO Sauce

Now, you can customize your very own bowl of Ippudo ramen, accompanied by a selection of up to 12 different toppings, from the comfort of your guestroom.

Prices and ingredients may change due to seasonal availability.

If we cannot tempt you with any of the items on the menu, we would be happy to suggest alternative choices.

Prices are inclusive of consumption tax and a 18% service charge.

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002 The Peninsula Tokyo Plant-Based "My Ramen" by Ippudo ¥6,200

The Peninsula Tokyo's popular in-room dining experience, "My Ramen," has evolved into the Plant-Based "My Ramen." This deliciously healthy dish features noodles, soup, and toppings, all made from plant-based ingredients. This innovative collaboration has introduced a soy milk-based broth enriched with kombu seaweed and porcini mushrooms for a nutritious twist. Guests can watch as the broth is poured into a bowl of egg-free noodles and finished with a drizzle of truffle oil. Plus, you can customize your "My Ramen" experience by selecting from thirteen seasonal toppings.

TOPPINGS

1. Hei Fung Terrace's Special Vegetable Dim Sum
2. Yuba Yam
3. Vegetable Chili Paste
4. Japanese Vegetable Sticks
5. Roasted Sesame
6. Chopped Onion
7. Black Ear Fungus
8. Pickled Ginger
9. Pickled Mustard Greens
10. Deep-Fried Garlic
11. Spring Onion with Broad Bean Chili Sauce
12. Seaweed Paper
13. Szechwan Pickles

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BREAKFAST

6:00 am – 11:00 am

003 The Peninsula Breakfast*A choice of:***Two Farm Eggs Any Style**

(Fried / Scrambled / Poached / Boiled / Omelet)

(Choice of  Bacon /  Ham /  Pork or Chicken Sausage)*or***The Peninsula Eggs Benedict**

English Muffin, Thick Atsugi Bacon, Spinach

*or***Open-Faced Egg White Omelet**

Marinated Tomato with Honey and Cumin, Fresh Herbs, Feta Cheese

Rocket Salad, Lemon Dressing

or**Avocado Toast**

Multigrain Toast, Tomato Salsa, Egg Relish, Cottage Cheese

or**Signature French Toast**

Berries, Mixed Nuts, Double Cream, Maple Syrup

or**Souffle Pancake**Berries or  Matcha, Double Cream, Maple SyrupIncludes Juice, Coffee or Tea,
a Bakery Basket, Yogurt and Fruits

¥7,800



Contains Nuts



Contains Gluten



Vegetarian



Contains Pork

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**004 Japanese Breakfast***Curated by Two-star Michelin Chef Kazuo Takagi*

Assorted Japanese Condiments

Broiled Fish of the Day

Braised Vegetables

Seasonal Dish

Steamed Rice

Miso Soup

Japanese Pickles

Dessert

Natto (Ibaraki Prefecture Funa Natto) + ¥700

Includes Juice and Coffee or Tea

¥7,800

**005 Chinese Breakfast**

Steamed Dim Sum of the Day and BBQ Pork Bun

Seafood Congee

Tea-Boiled Egg

Stir-Fried Chicken Noodles

Dessert

Includes Juice and Coffee or Tea

¥7,800



Contains Nuts



Contains Gluten



Vegetarian



Contains Pork

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**006 Naturally Peninsula Breakfast**

inspired by SHOJIN

*Naturally Peninsula is a group-wide concept offering plant-based dishes employing locally sourced seasonal produce.**The Peninsula Tokyo is delighted to present to you a variety of unique offerings inspired by SHOJIN cuisine, long rooted to Japanese lifestyle.*

Seasonal Fruits and Tofu Cream

Ten-Grain Rice Cereal

Japanese Pickled Salad

Five-Grain Rice Porridge Risotto

Includes Juice and Coffee or Tea

¥7,800

**007 Continental Breakfast**

Danish Pastries, Pain au Chocolat, Butter Croissant

Selection of Toast (White, Whole Wheat or Multigrain)

Butter, Jams and Honey

Includes Juice and Coffee or Tea

¥4,800



Contains Nuts



Contains Gluten



Vegetarian



Contains Pork

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Juices and Smoothies

- 008 Juices** ¥2,000
Orange / Grapefruit / Apple / Carrot / Tomato / Vegetable
- 009 Energy Booster** ¥2,300
Pineapple, Banana, Carrot, Ginger, Lemon
Almond Milk, Turmeric
- 010 Ever Green** ¥2,300
Apple, Spinach, Lemon, Cucumber, Celery, Mint

Yogurt and Cereals

- 011 Organic Plain Yogurt** ¥2,000
-  **012 Bircher Muesli** ¥2,400
with Almond and Apple
-  **013 Homemade Granola** ¥2,400
Organic Yogurt, Seasonal Berries
-  **014 Cornflakes or All-Bran** ¥2,000
Whole / Low Fat / Non-Fat / Soymilk
Seasonal Berries / Banana


Contains Nuts




Contains Gluten


Vegetarian







Contains Pork

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From the Bakery

-  **015 Homemade Bakery Basket** ¥2,800
Butter Croissant, Pain au Chocolat, Danish Pastries and Toast
-  **016 White, Whole Wheat, Multigrain Toast** ¥1,200
- 017 Gluten-free Bread** ¥1,200

The Peninsula Favorites

-  **018 Signature French Toast** ¥3,100
Berries, Mixed Nuts, Double Cream, Maple Syrup
-  **019 Avocado Toast** ¥3,800
Multigrain Toast, Tomato Salsa, Egg Relish, Cottage Cheese
-  **020 Souffle Pancake** ¥3,400
Berries or  Matcha
Double Cream, Maple Syrup
-  **021 Granola Tart** ¥2,400
Coconut Yogurt, Fresh Berries and Coconut Flakes

Eggs

- 022 Two Farm Eggs Any Style** ¥2,800
Fried / Scrambled / Poached / Boiled / Omelet
Choice of:
 Bacon /  Ham /  Pork or Chicken Sausage
-  **023 The Peninsula Eggs Benedict** ¥3,800
English Muffin, Thick Atsugi Bacon, Spinach
- 024 Open-Faced Egg White Omelet** ¥3,300
Marinated Tomato with Honey and Cumin, Fresh Herbs
Feta Cheese, Rocket Salad, Lemon Dressing


Contains Nuts


Contains Gluten


Vegetarian



Contains Pork

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Fruits

025 Sliced Seasonal Fruits ¥4,900

Breakfast Sides

 **026** Smoked Bacon or Ham ¥1,800

 **027** Pork Sausages ¥1,800

028 Chicken Sausages ¥1,800

 **029** Extra Crispy Bacon ¥1,800

 **030** Roasted Herb Potatoes ¥1,800

 **031** Steamed Seasonal Vegetables ¥1,800



Contains Nuts



Contains Gluten



Vegetarian



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KIDS MENU

24 hours


BREAKFAST

- | | |
|--|--------|
|  032 Pancakes | ¥1,900 |
| Berry Compote | |
|  033 French Toast | ¥1,900 |
| Caramelized Banana, Maple Syrup | |
|  034 Scrambled Egg or Omelet | ¥2,100 |
| Chicken Sausage, Hash Browns | |
|  035 Rice Congee | ¥1,500 |
|  036 Chocolate Cereals | ¥1,500 |

ALL DAY

- | | |
|--|--------|
|  037 Chicken Noodle Soup | ¥1,700 |
|  038 Macaroni and Cheese | ¥2,100 |
|  039 Spaghetti | ¥2,200 |
| Tomato Sauce or Bolognese | |
|  040 Mini Burger | ¥2,700 |
| French Fries | |
|  041 The Peninsula Tokyo Kid's Plate | ¥3,800 |
| Beef Patty Steak, Chicken Nugget, Deep-Fried Shrimp
Spaghetti, Hash Brown, Steamed Vegetables, Rice Ball, Fruits | |

...And If You Have Been Good

- | | |
|---|--------|
| 042 Milk Shake | ¥1,700 |
| Choice of:
Banana and Chocolate / Mixed Berries / Mixed Fruits | |
|  043 Kid's Sundae | ¥1,900 |
| Granola, Chocolate Brownie, Vanilla and Chocolate Ice Cream
Banana, Mixed Berries | |

An assortment of baby food is available upon request.



Contains Nuts



Contains Gluten



Lactose-free

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A LA CARTE

11:00 am – 11:00 pm

Japanese Selection

- | | | |
|---|---|--------|
|  | 044 Tofu Salad | ¥4,500 |
| | Tofu, Avocado, Daikon Radish, Radish Sprout, Bottarga | |
|  | 045 Udon Noodle Soup | ¥5,100 |
| | Shrimp and Vegetable Tempura, Yuzu Pepper | |
|  | 046 Gyudon | ¥7,700 |
| | Braised Wagyu on Steamed Rice, Onsen Poached Egg
Japanese Pickles, Miso Soup | |
|  | 047 Tendon | ¥7,000 |
| | Assorted Tempura on Steamed Rice
Japanese Pickles, Miso Soup | |
|  | 048 Kaisendon | ¥7,400 |
| | 6 Kinds of Seasonal Sashimi on Sushi Rice
Japanese Pickles, Miso Soup | |
|   | 049 Tonkatsu | ¥6,900 |
| | Japanese Pork Cutlet, Steamed Rice
Japanese Pickles, Miso Soup | |
|  | 050 Awao Chicken Skewers | ¥5,300 |
| | Teriyaki Sauce, Shiso Pepper Root Vegetables | |
|  | 051 Tarako Spaghetti | ¥4,500 |
| | Pollack Roe, Seaweed, Green Onion, Lemon | |
|   | 052 Curry and Rice | ¥6,700 |
| | Japanese Beef Curry, Steamed Rice, Japanese Pickles | |



Contains Nuts



Contains Gluten



Vegetarian



Contains Pork

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Western Selection

053 Porcini Mushroom Cream Soup ¥3,800

 **054 Caesar Salad** ¥4,700

Bacon, Crouton, Parmesan Cheese, Poached Egg

 **055 Superfood Salad** ¥3,300

Kale, Avocado, Quinoa, Broccoli, Snap Peas, Hijiki Seaweed
Pomegranate, Almond, Flaxseed, Beets Dressing

 **056 Bouillabaisse** ¥7,400

Scampi, Scallop, Snapper, Squid, Clam, Mussel
Rouille and Garlic Toast

 **057 Duck Confit and Foie Gras** ¥8,700

Braised Endive, Berry Sauce

 **058 Artisan Spaghetti** ¥4,500

Mozzarella Cheese, Oregano, Tomato
or Bolognese

Sandwiches

 **059 Avocado Toast** ¥3,800

Multigrain Toast, Tomato Salsa, Egg Relish, Cottage Cheese

 **060 The Peninsula Club Sandwich** ¥5,900

Free-Range Chicken, Avocado, Lettuce, Tomato
Egg Relish, Atsugi Bacon, Whole Wheat Toast
French Fries or Sweet Potato Fries

 **061 Japanese Premium Beef Burger** ¥6,200

Mushrooms, Bacon, Onion, Lettuce, Cheddar Cheese
Yuzu Pepper-Mayonnaise
French Fries or Sweet Potato Fries

 Contains Nuts

 Contains Gluten

 Vegetarian

 Contains Pork

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Grilled Selection

062 Canadian Lobster 450g	¥14,200
063 Wagyu A5 Tenderloin 150g	¥29,000
064 Wagyu A5 Sirloin 200g (Halal)	¥27,000
065 Australian Beef Sirloin Long Grain 250g	¥13,500
066 Free Range Awao Chicken Breast	¥6,900
067 Norwegian Salmon	¥6,900


Side Dish

Two choices of:

-  Roasted Tomato Provençal
- Sautéed Japanese Mushroom
- Creamed Spinach
-  French Fries

Sauce

A choice of:

-  Ponzu
- Hollandaise
- Red Wine Jus



Contains Nuts



Contains Gluten



Vegetarian



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Snacks

-  **068 French Fries or Sweet Potato Fries** ¥1,900
-  **069 Pizza of Your Choice** ¥4,500
Margherita,  Pepperoni or Quattro Formaggi
- 070 Garlic Shrimps** ¥3,400
- 071 Scottish Smoked Salmon** ¥4,600
Egg Salad, Caper Berry, Caper, Shallot
-  **072 Assortment of Hokkaido Cheese and Charcuterie Plate** ¥5,300
-  **073 Nachos** ¥3,100
Avocado, Tomato, Olive, Sour Cream and Onion Dip
-  **074 Authentic Takoyaki** ¥2,900
-  **075 Fried Chicken Wings with Crunchy Chili Sauce** ¥3,800

Dessert

- 076 Gluten-Free Chocolate Cake** ¥3,300
The Peninsula Blend 66% Valrhona Chocolate
Glazed Raspberries
-  **077 Baked Cheesecake** ¥3,300
Mixed Berry Compote
-  **078 The Peninsula Tokyo Mango Pudding** ¥3,000
Coconut Ice Cream
- 079 Selection of Ice Cream and Sorbet** ¥1,800
Vanilla / Chocolate / Matcha Green Tea / Coconut
Raspberry / Mango
- 080 Sliced Seasonal Fruits** ¥4,900


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**Naturally Peninsula**

inspired by SHOJIN

11:00 am – 11:00 pm

*Naturally Peninsula is a group-wide concept offering plant-based dishes
employing locally sourced seasonal produce.*

*The Peninsula Tokyo is delighted to present to you a variety of unique offerings
inspired by SHOJIN cuisine, long rooted to Japanese lifestyle.*

**081 Wellness Soup**

¥3,200

Seasonal Vegetables with Soy Dumpling

**082 Wellness Curry**

¥4,500

**083 The Zen Meal**

¥8,000

*At the heart of SHOJIN, and indeed most Japanese cooking, is “one soup,
one dish” (ICHIJŪ ISSAI). Rice and pickles are also served but are taken
for granted and not counted in the phrase. This is also the essential Zen
meal, which uses four nested bowls. Simple, yet profound.*

- Seasonal Soup
- Main Dish
- Seasonal Rice
- Seasonal Pickled Vegetables Fermented in Rice Bran
- Dessert

**084 Seasonal Dessert**

¥2,800



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Contains Gluten



Vegetarian

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HEI FUNG TERRACE



Cantonese Dishes

11:30 am – 2:00 pm / 6:00 pm – 9:30 pm

BBQ

-  **085** Barbecued Pork with Jellyfish ¥8,900





Soup

-  **086** Szechuan Style Hot and Sour Soup, Shrimp and Crab ¥4,900
-  **087** Sweet Corn Soup with Crab ¥3,900





Main Dish

-  **088** Steamed Eggplant and Vermicelli with Garlic Sauce ¥4,800
-  **089** Wok-Fried Beef Tenderloin, XO Sauce ¥19,200
-  **090** Braised Prawns in Mild Chili Sauce ¥9,600
-  **091** Szechuan-Style Braised Bean Curd with Minced Pork ¥6,700
-  **092** Sweet and Sour Okinawa Kibimaru Pork, Pineapple ¥8,000

Rice and Noodles

-  **093** Cantonese Shrimp Wonton Noodle Soup ¥4,500
-  **094** Stir-Fried Beef Rice Noodles ¥5,200
-  **095** Stir-Fried Egg Noodles in Dark Soy Sauce, Yellow Chive ¥4,500
-  **096** Yangzhou Style Fried Rice, Shrimp, Barbecued Pork ¥4,800

Dim Sum

-  **097** Deep-Fried Spring Roll with Seafood (2 pieces) ¥1,800
-  **098** Steamed Shrimp and Bamboo Shoot Dumpling (2 pieces) ¥1,800
-  **099** Bamboo Fungus and Vegetable Dumpling (2 pieces) ¥1,800
-  **100** Barbecued Pork Bun (1 piece) ¥1,800

 Contains Nuts

 Contains Gluten

 Vegetarian

 Contains Pork

 Spicy

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OVERNIGHT MENU

11:00 pm – 6:00 am

Western Selection

-  **101 Caesar Salad** ¥4,700
Bacon, Crouton, Parmesan Cheese, Poached Egg
-  **102 Artisan Spaghetti** ¥4,500
Mozzarella Cheese, Oregano, Tomato or Bolognese
-  **103 The Peninsula Club Sandwich** ¥5,900
Free-Range Chicken, Avocado, Lettuce, Tomato Egg Relish, Atsugi Bacon, Whole Wheat Toast
French Fries or Sweet Potato Fries
-  **104 Japanese Premium Beef Burger** ¥6,200
Mushrooms, Bacon, Onion, Lettuce, Cheddar Cheese
Yuzu Pepper-Mayonnaise
French Fries or Sweet Potato Fries

Grilled Selection

- 105** Wagyu A5 Tenderloin 150g ¥29,000
- 106** Wagyu A5 Sirloin 200g (Halal) ¥27,000
- 107** Free Range Awao Chicken Breast ¥6,900
- 108** Norwegian Salmon ¥6,900


Side Dish

Two choices of:

-  Roasted Tomato Provençal
- Sautéed Japanese Mushroom
- Creamed Spinach
-  French Fries

Sauce

A choice of:

-  Ponzu
- Hollandaise
- Red Wine Jus


Contains Nuts


Contains Gluten


Vegetarian


Contains Pork

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Japanese Selection

-  **109 The Peninsula Tokyo “My Ramen” by Ippudo** ¥5,800
-  **110 The Peninsula Tokyo Plant-Based “My Ramen” by Ippudo** ¥6,200
-  **111 Tofu Salad** ¥4,500
Tofu, Avocado, Daikon Radish, Radish Sprout, Bottarga
-  **112 Udon Noodle Soup** ¥5,100
Shrimp and Vegetable Tempura, Yuzu Pepper
-  **113 Gyudon** ¥7,700
Braised Wagyu on Steamed Rice, Onsen Poached Egg
Japanese Pickles, Miso Soup
-  **114 Tonkatsu** ¥6,900
Japanese Pork Cutlet, Steamed Rice
Japanese Pickles, Miso Soup
-  **115 Curry and Rice** ¥6,700
Japanese Beef Curry, Steamed Rice, Japanese Pickles

Dessert

- 116 Gluten-Free Chocolate Cake** ¥3,300
The Peninsula Blend 66% Valrhona Chocolate
Glazed Raspberries
-  **117 The Peninsula Tokyo Mango Pudding** ¥3,000
Coconut Ice Cream
- 118 Selection of Ice Cream and Sorbet** ¥1,800
Vanilla / Chocolate / Matcha Green Tea / Coconut
Raspberry / Mango
- 119 Sliced Seasonal Fruits** ¥4,900


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Drinks

Wine by the Glass

120	The Peninsula Champagne by Deutz Brut	¥4,300
121	Au Bon Climat, Santa Barbara County, Chardonnay	¥2,600
122	Henri Bourgeois, Sancerre "Les Baronnes", Sauvignon Blanc	¥2,800
123	Domaine Drouhin, Willamette Valley, Pinot Noir	¥3,600
124	Le Marquis de Calon Ségur, Saint-Estèphe, Bordeaux Blend	¥4,050

Beer

125	Suntory The Premium Malts Master's Dream / Draft Beer	¥2,100
126	Peter Beer (Blue Pilsner / Red Pale Ale / Black Stout) <i>Craft beer brewed in Hokkaido-Otaru with our original bottle.</i>	¥2,200
127	Non-Alcoholic Beer – Suntory "All Free"	¥1,600

Spirits (45ml)

128	Bombay Sapphire	¥2,600
129	Grey Goose	¥2,600
130	Tanqueray No.10	¥3,100
131	Hendrick's	¥3,100
132	Ketel One	¥3,000
133	Bacardi Superior	¥2,600
134	Ron Zacapa Centenario	¥3,500
135	Don Julio Reposado	¥4,100

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Japanese Whisky (45ml)

136 The Peninsula Tokyo Single Malt Komagatake	¥14,500
137 Sakurao Single Malt	¥4,500
138 Suntory Yamazaki 12 year old	¥6,700
139 Suntory Hibiki Blender's Choice	¥6,000

Scotch Single Malt (45ml)

140 Talisker 10 year old	¥4,050
141 Lagavulin 16 year old	¥6,700

Scotch Blended (45ml)

142 Johnnie Walker Blue Label	¥8,300
143 Ballantine's 17 year old	¥4,600

American (45ml)

144 Four Roses Premium	¥3,550
145 Wild Turkey 12 year old	¥3,300

Cognac (45ml)

146 Hennessy X.O	¥6,600
147 Rémy Martin XO	¥5,900
148 Rémy Martin Louis XIII	10ml / 30ml / 45ml ¥24,500 / ¥55,500 / ¥69,500

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Sake & Ume-Shu

149	The Peninsula Plum Wine (45ml)	¥2,650
150	The Peninsula Junmai Daiginjo (300ml, bottle)	¥5,800
151	Daimon Shuzo, Daimon 35 Junmai Daiginjo	300ml / 720ml ¥9,400 / ¥17,400

Soft Drink

152	Coca-Cola / Coca-Cola Zero	¥1,600
153	Ginger Ale	¥1,600
154	Juice Orange / Grapefruit / Apple / Carrot / Tomato / Vegetable	¥2,000

Water

155	The Peninsula Water 500ml	¥1,600
156	The Peninsula Sparkling Water 500ml	¥1,600
157	S. Pellegrino 1000ml	¥2,300
158	Perrier 750ml	¥2,050
159	Aqua Panna 1000ml	¥2,300
160	Evian 750ml	¥2,050

Coffee

161	Coffee	¥1,700
162	Decaffeinated Coffee	¥1,700
163	Espresso	¥1,700
164	Cappuccino	¥1,800
165	Café Latte	¥1,800

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Tea

166	The Peninsula Tokyo Blend Tea	¥1,800
167	The Peninsula Tokyo Breakfast Tea	¥1,800
168	Assam	¥1,800
169	Green Tea	¥1,800
170	Jasmine	¥1,800
171	Peppermint	¥1,800
172	Darjeeling by Art of Tea	¥1,900
173	Earl Grey by Art of Tea	¥1,900
174	Egyptian Chamomile by Art of Tea	¥1,900

***NP* Naturally Peninsula**

Our Naturally Peninsula Tea selection is designed to support your wellness lifestyle.

175	Signature Detox Tea	¥2,050
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Dried Hibiscus

Rich in vitamin C, citric acid, and potassium, hibiscus tea assists in activating the workings of intestines, stimulates digestive function, and removes excess water from the body in order to relieve swelling.

176	Signature Sleep Tea	¥2,050
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Goji Berries, Dates, Honey

Brewed with goji berries and red dates and served with honey, this tea delivers a plethora of calming nutrients, including melatonin, magnesium, and tryptophan, which prepare you for restful sleep.

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Prices are inclusive of consumption tax and a 18% service charge.

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Champagne

177	The Peninsula Champagne by Deutz	¥25,800
178	Adrien Renoir "Le Terroir" Extra brut Grand Cru	¥26,000
179	Telmont Brut	¥30,000
180	Duval-Leroy Blanc de Blancs Prestige Grand Cru	¥34,900
181	Billecart Salmon Rosé	¥36,200
182	Henri Giraud "Hommage au Pinot Noir"	¥45,000
183	Dom Pérignon	¥59,000
184	Krug Grande Cuvée	¥66,300

White Wine

Sauvignon Blanc

185	Henri Bourgeois "Les Baronnes", Sancerre	¥16,800
186	Domaine Gérard Boulay "Monts Damnés", Sancerre	¥27,000
187	Kenzo Estate Asatsuyu, Napa Valley	¥47,000

Chardonnay

188	The Peninsula Chardonnay Keller Estate, Sonoma	¥25,000
189	Jean-Paul & Benoit Droin, Chablis	¥15,500
190	Au Bon Climat, Santa Maria Valley	¥15,500
191	Buisson-Charles Meursault Vieilles Vignes, Burgundy	¥38,900
192	Paul Lato Le Souvenir, Sierra Madre Vineyard	¥36,200
193	Michel Coutoux, Chassagne-Montrachet 1er Cru "Les Macherelles", Burgundy	¥52,000

Please be informed that the overall wine selections, prices and vintages are subject to change.

Prices are inclusive of consumption tax and a 18% service charge.

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Red Wine

Pinot Noir

194	The Peninsula Pinot Noir Keller Estate, Sonoma	¥26,000
195	Domaine Drouhin, Willamette Valley	¥21,200
196	Kelley Fox Wine Maresh Vineyard Dundee Hills, Oregon	¥29,200
197	Clos De La Chapelle Beaune 1er cru "Champs Pimont", Burgundy	¥31,000
198	Domaine Georges Lignier et Fils Bonnes-Mares Grand Cru	¥136,500

Bordeaux Blend

199	Le Marquis de Calon Ségur, Saint-Estèphe	¥24,300
200	Silver Oak, Alexander Valley	¥37,400
201	Château Durfort-Vivens, Margaux	¥50,100
202	Hundred Acre, Napa Valley	¥199,800
203	Château Mouton Rothschild, Pauillac	¥292,000

Syrah

204	Domaine Jean-Michel Gerin Champin le Seigneur, Côte-Rôtie	¥27,300
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Sangiovese

205	Tignanello, Toscana	¥55,000
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Nerello Mascalese

206	Graci, Etna Rosso, Sicily	¥16,200
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Click [here](#) to discover our curated master wine list.

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