

BREAKFAST MENU

BUFFET SELECTION

Japanese

- Ishikawa Brand Rice "Hyakuman Rice" & 16-Grain Rice Porridge
- Kaga Miso Soup
- Homemade Tofu with various condiments
- Kanazawa Specialty – Simmered Kuruma-Fu with Egg
- Stir-fried Kaga lotus root with black vinegar
- Natto (fermented soybeans), Hot Spring Egg, Tsukudani (Japanese traditional food simmered in soy sauce), Umeboshi (pickled plums), Nori (dried laver), Chirimen-Sansho (Japanese pepper and dried fish flakes)
- Pickled squid, Squid noodles, Pickled Rosy seabass with vinegar and soy sauce, Konka Saba (pickled mackerel in salted rice-bran paste)
- Simmered eggplant in the Dutch style, Simmered Gorojima Kintoki (sweet potato) with lemon
- Himi Udon noodle

Western

- Kaga Fresh Salads, Homemade Pasta Salad, Homemade Potato Salad, Original Colorful Fresh Pickles
- Minestrone, Sweet Potato Potage (Goroshima Kintoki)
- Salami and Smoked Duck
- Cheese Platter / Cream, Camembert, Pecorino with crackers
- Homemade Pancakes, Waffles, and Bread
- 2 Kinds of Cereals: Quinoa & Granola
- Yogurt & Fresh Fruits
- Fresh Juice, Oolong tea, Fresh Milk
- Kaga Tea Blancmange, Japanese Sugar Roll Cake, Marjolaine

MAIN DISH

* You can choose 1 main dish from the 4 dishes below, all of which use "Noto no Megumi", a brand egg with a rich flavor produced in Ishikawa.

1. Scrambled Egg with Sausage & Bacon

スクランブルエッグ ソーセージ&ベーコン添え

2. Fried Egg with Sausage & Bacon

*Please choose one side or both sides of grilling.

フライドエッグ ソーセージ&ベーコン添え *片面焼きもしくは両面焼きをご指定ください

3. Today's grilled fish and Japanese Egg Roll

本日の焼き魚と出汁巻き玉子

4. Homemade Japanese Roast Pork with Hot Vegetable

ホームメイド和風ローストポーク 温野菜添え

We bring the following beverages to your table.

・Today's homemade smoothie ・Coffee or Tea