

Breakfast



American Breakfast

All-day ¥4,200

Choice of juice/ fresh orange, fresh grapefruit, tomato or mixed vegetable

Milk, low fat milk or soy milk

Plain yogurt

Bakery basket/ brioche, croissant, Danish pastry, toast (white or rye bread)

Butter, jam, honey

Fresh fruit

Salad

Two eggs of your choice/ eggs benedict (ham), fried, scrambled
poached, boiled, plain or white omelet

with bacon, ham, pork sausage or halal chicken sausage

Coffee or Tea

Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
All prices are in Japanese Yen, subject to an additional 8% consumption tax and 10% service charge.

Continental Breakfast

All-day

¥3,000

Choice of juice/ fresh orange, fresh grapefruit, tomato or mixed vegetable

Milk, low fat milk or soy milk

Bakery basket/ brioche, croissant, Danish pastry, toast (white or rye bread)

Butter, jam, honey

Coffee or tea

Japanese Breakfast

6:00a.m.-11:00a.m.

¥4,500

Choice of juice/ fresh orange, fresh grapefruit, tomato or mixed vegetable

Seasonal vegetable ragout

Daily appetizers and condiments

Grilled fish of the day

Toasted NORI

Rice or rice porridge

Miso soup and Japanese pickles

Fresh fruit

Coffee or tea

*Not available during the period of January 1-2.

Vegetarian Breakfast

6:00a.m.-11:00a.m.

¥4,200

Choice of juice/ fresh orange, fresh grapefruit, tomato or mixed vegetable

Soy milk, low fat milk or milk

Detox salad/ quinoa, boulghour, barley, konnyaku, seaweed, marinated mushroom, carrot dressing

Plain yogurt or muesli

Fresh fruit

Honey

Oven-baked egg whites/ balsamic vinegar

Steamed vegetables in cocotte

Coffee or tea

À LA CARTE

6:00a.m.-11:00a.m.

Cold pressed juice/ carrot, apple, pineapple, celery, lemon	¥1,600
Selection of juice/ fresh orange, fresh grapefruit	¥1,400
Selection of juice/ tomato, mixed vegetable	¥1,300
Milk, low fat milk or soy milk	¥600
Bakery basket/ brioche, croissant, Danish pastry, with butter, jam, honey	¥1,100
Toast/ white or rye bread, with butter, jam, honey	¥700
Cereals/ corn flakes, all-bran, granola, oatmeal	¥900
Plain yogurt or low fat yogurt	¥900
Plain yogurt or low fat yogurt with mixed berries chutney and honey	¥1,200
Herb marinated salmon, with sour cream, seasonal vegetables	¥2,200
San Daniele prosciutto, with grissini, watercress salad	¥2,200
Seasonal mixed salad	¥1,700
Two eggs of your choice/ fried, scrambled, poached, boiled, plain or white omelet with bacon, ham, pork sausage or halal chicken sausage	¥1,800 ¥2,200
Ham, cheese or mushroom omelet	¥2,000
Eggs Benedict/ poached eggs, English muffin, ham or smoked salmon, hollandaise sauce	¥2,500
Bacon, ham, pork sausage or halal chicken sausage	¥800
Seasonal steamed vegetables	¥1,300
Hash brown potato	¥800
Morning cheese selection	¥2,500

Assorted fresh fruit	¥2,700
Halved grapefruit	¥800
Papaya	¥1,200
French toast, with mixed berries, maple syrup, whipped cream	¥1,800
Waffles, with mixed berries chutney, honey, whipped cream	¥1,800
Classic pancake, with mixed berries chutney, honey, whipped cream	¥1,800

Vegetable Dishes Selection

V: Denotes vegan dishes

V: Seasonal steamed vegetables	¥1,300
V: Seasonal mixed salad	¥1,700
V: Seasonal vegetable soup	¥1,400
V: Scrambled tofu, soy milk and corn flour	¥1,800
V: Steamed vegetables in cocotte, with mustard, lemon, charcoal salt	¥2,500
V: Assorted fresh fruit	¥2,700

GRAND KITCHEN Spring Recommendations

Available March 1 (Thu.) through May 31 (Thu.)

11:00a.m.-11:00p.m.

**GRAND
KITCHEN**



**Plancha /
Leg of lamb, artichoke fritters,
lemon-scented gravy**

¥4,000



**Burratina cheese and prosciutto plate
with tomatoes, watercress salad**

¥4,200



**Shrimp with bamboo shoot and spring
vegetable tartare, balsamic vinegar,
shellfish concentrate**

¥2,200

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AMBER PALACE Spring Recommendations

Available March 1 (Thu.) through May 31 (Thu.)

11:30a.m.-2:30p.m.

5:30p.m.-10:00p.m.

琥珀宮
Amber Palace

White asparagus in
Chinese white sauce with crab
¥3,800



Fried rice with seasonal mountain vegetables,
dried scallops and egg whites, scented with
Japanese pepper leaf buds ¥3,500

Palace Hotel Tokyo Recommended Menu

11:30a.m.-2:30p.m.

5:30p.m.-10:00p.m.



琥珀宮
Amber Palace

Available for In-room Dining only

Braised Seafood and Chicken, Vegetables with
Sichuan chili peppers / Fried rice, pickles

¥5,600

Palace Hotel Tokyo Recommended Menu

11:30a.m.-2:00p.m.

5:00p.m.-10:00p.m.



鮨 かわさか
SUSHI KAWASAKA

Assorted Nigiri-Zushi "KUTANI"
(12 pieces served with miso soup)

*Menu is subject to change.

¥12,000

Palace Hotel Tokyo Recommended Menu

11:00a.m.-5:00a.m.



Royal
Bar

Osetra Caviar 25g / Blinis & Traditional Condiments
chives, onion, caper, parsley, boiled egg,
celery sticks, lemon

¥19,000

Palace Hotel Tokyo Recommended Menu

11:00a.m.-5:00a.m.



Available for
In-room Dining only

Japanese Beef Rib Steak
over Rice (steak don)
teriyaki sauce, miso soup, pickles ¥4,300

Palace Hotel Tokyo Recommended Menu

11:00a.m.-5:00a.m.



**GRAND
KITCHEN**

Grilled Japanese Beef Short Rib 600g
truffle salt, garlic butter, mustard, lemon,
fried potatoes, mashed potatoes, sautéed mushroom

¥15,000

Palace Hotel Tokyo Recommended Menu

11:30a.m.-2:30p.m.

5:30p.m.-10:00p.m.



和田倉
WADAGURA

Bluefin Tuna Sashimi over Rice
miso soup, pickles

¥6,200

Palace Hotel Tokyo Signature Menu

11:00a.m.-5:00a.m.

A selection of original offerings from All-Day Dining GRAND KITCHEN for you to enjoy in your room.



**GRAND
KITCHEN**

Grand Kitchen Signature Hamburger
fried egg, cheddar cheese,
bacon, fried potatoes

¥2,600

Palace Hotel Tokyo Signature Menu

Weekdays 1:00p.m.-6:30p.m. / Weekends, holidays 2:00p.m.-6:30p.m.
(Please place your order by 4:30p.m.)

A selection of original offerings from Lobby Lounge THE PALACE LOUNGE
for you to enjoy in your room.



THE PALACE *Lounge*

Seasonal Afternoon Tea ¥4,400
*Menu is subject to change.

In-room Dining Special

5:30p.m.-10:00p.m.

A special menu from Japanese Restaurant WADAKURA
available only for in-room dining.



SHIKISAI

Appetizer

Nodate Bento Box

Sashimi

Grilled dish

Simmered dish

Steamed dish

Side dish

Seasonal rice

Miso soup

Japanese pickles

Dessert

¥12,000

和田倉
WADAKURA

In-room Dining Special

5:30p.m.-10:00p.m.

A special menu from Chinese Restaurant AMBER PALACE
available only for in-room dining.



AMBER

Assorted appetizer

Steamed “kinka” ham and kinugasa mushroom soup

Steamed dumplings

Sautéed prawn and scallop with vegetable
or
Stir-fried Japanese beef and vegetable
with oyster sauce

Fried rice

Dessert

¥12,000

琥珀宮
Amber Palace

In-room Dining Special

5:30p.m.-9:30p.m.

A special menu from French Restaurant CROWN
available only for in-room dining.



CROWN

PALETTE

Marbled duck foie gras accented with spicy red wine

Soup of the day

Pan fried seasonal fish

or

Grilled Japanese beef tenderloin,
potato purée & seasonal vegetables,

red wine sauce

Gâteau marjolaine with cacao sauce

Coffee / Tea

¥12,000

*Not available during the period of December 19-25.

Lunch & Dinner

11:00a.m.-10:00p.m.

À LA CARTE

Appetizers & Salads

Chef's choice of 3 assorted appetizers	¥2,400
Chef's choice of 5 assorted appetizers	¥3,200
Chicken liver mousse with crispy bread	¥1,400
Caprese/ tomato, Mozzarella, basil	¥2,200
Herb marinated salmon, with sour cream and seasonal vegetables	¥2,200
Country-style pate, with pickles and watercress salad	¥2,000
San Daniele prosciutto, with grissini and watercress salad	¥2,200
Niçoise salad/ broiled tuna, soft boiled egg, olive, potato	¥2,100
Detox salad/ quinoa, boulghour, barley, konnyaku, seaweed, marinated mushroom	¥2,000
Caesar salad/ San Daniele prosciutto	¥2,200
Seasonal mixed salad	¥1,700

Soups

Onion gratin soup/ steamed and caramelized onion	¥1,700
Vegetable soup/ seasonal vegetables, white bean, bacon, chicken bouillon	¥1,400
Corn cream soup	¥1,400
Soup of the day	¥1,400

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Pastas & Pizzas

Pasta:	Pasta of the day	¥2,500
	Penne all'Arrabbiata/ tomato sauce, seasonal vegetables	¥2,400
	Spaghetti Pescatora/ shrimps, clams, squid, octopus	¥2,600
	Spaghetti Bolognese/ mushroom, tomato, Parmigiano Reggiano	¥2,600
Pizza:	Margherita/ tomato, Mozzarella, basil, Parmigiano Reggiano	¥2,500
	Quattro Formaggio/ Gorgonzola, Mozzarella, Parmigiano Reggiano, Taleggio	¥2,700

Main Dishes

Simmered fish of the day with tomato sauce in cocotte with lemon	¥3,300
Sautéed scallop and shrimp, with balsamic vinegar, virgin olive oil and lemon	¥3,400
Sautéed chicken leg with mustard	¥3,400
Grilled pork chop with gravy	¥3,400
Australian beef tenderloin steak (120g) with ginger sauce	¥3,600
Japanese beef tenderloin steak (120g) with gravy	¥5,800
Bread or rice	¥500

Chef's recommended beef from GRAND KITCHEN

Grilled Japanese Beef Short Rib 600g
truffle salt, garlic butter, mustard, lemon,
fried potatoes, mashed potatoes, sautéed mushroom

¥15,000

Side Dishes

Fried potatoes/ Mashed potatoes/ Sautéed mushrooms/ Sautéed spinach	each ¥900
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Light & Favorite Dishes

GRAND KITCHEN Signature Hamburger/ fried egg, cheddar cheese, bacon, fried potatoes	¥2,600
Tofu & Vegetable-Burger/ tofu, mushroom, vegetables, teriyaki sauce, fried potatoes	¥1,900
Clubhouse sandwich/ chicken, egg, bacon, tomato, fried potatoes	¥2,400
Cold roast beef sandwich/ roast beef, pickles, onion, tomato, fried potatoes	¥2,800
Tuna melt sandwich/ tuna, cheddar cheese, pickles, fried potatoes	¥1,800
Ham & Emmental cheese sandwich/ salad	¥1,800
Ham & egg sandwich/ salad	¥1,800
*Your choice of: white or rye bread	
Curry, your choice of: beef, chicken, shrimp & scallop or vegetables rice, small salad	¥2,600
Seafood pilaf/ château sauce	¥2,600
Japanese beef rib steak over rice (steak don), with teriyaki sauce, miso soup, pickles	¥4,300

Vegetable Dishes Selection

V: Denotes vegan dishes

V: Seasonal steamed vegetables	¥1,300
V: Seasonal mixed salad	¥1,700
Vegetable sticks with green vegetable dip (chrysanthemum and cashew nut)	¥1,800
V: Seasonal vegetable soup	¥1,400
V: Spaghetti/ seasonal vegetables, tomato sauce	¥2,500
Spicy vegetable curry with rice, small salad	¥2,600
Tofu steak/ teriyaki sauce, seasonal vegetables	¥2,600
V: Steamed vegetables in cocotte with mustard, lemon, salt	¥2,500
V: Assorted fresh fruit	¥2,700

Vegetable Dishes Selection
(From AMBER PALACE)

11:30 a.m.-2:30 p.m./5:30 p.m.-10:00 p.m.

Braised tofu and vegetables with soy sauce	¥2,500
Ginger flavored seasonal vegetables	¥3,200

Kids' Menu

Corn cream soup	¥800
Spaghetti Bolognese (60g)	¥1,400
Kids' grilled beef patty (120g)/ seasonal vegetables	¥2,600
Kids' combo plate/ corn cream soup, tomato spaghetti, fried shrimp, grilled beef patty, fried potatoes, hot vegetables	¥3,500

Desserts, Cheeses & Fruits

Terrine de chocolat: bitter chocolate cake	¥1,300
Crème brûlée: scorched custard cream	¥1,200
Tiramisu: Mascarpone cheese, Marsala wine	¥1,200
Marron chantilly: chestnut paste, whipped cream	¥1,200
Dessert of the day	¥1,200
Cake of the day	¥1,000
Ice cream & sherbet	¥1,000
Original chocolates (5 pieces)	¥1,600
Assorted fresh fruit	¥2,700
3 varieties of cheese with dried fruit	¥2,500

Sushi (From KANESAKA)

11:30a.m.-2:00p.m./ 5:00p.m.-10:00p.m.

Assorted Nigiri-Zushi "KUTANI" (12 pieces served with miso soup) ¥12,000

Japanese (From WADAKURA)

11:30a.m.-2:30p.m./ 5:30p.m.-10:00p.m.

Noodles

Buckwheat noodles (cold or hot) ¥2,200

Wheat flour noodles (cold or hot) ¥2,200

Rice dishes

Rice ball (3 pieces) with miso soup, pickles ¥2,600

Seasonal rice with miso soup, pickles and small dish ¥2,900

Bluefin tuna sashimi over rice, with miso soup, pickles ¥6,200

À la carte

Assorted pickles ¥1,300

Chilled tofu from Kyoto ¥1,300

Steamed fish paste ¥1,400

Spicy cod roe ¥1,800

Grilled fish (salt or miso marinated) ¥2,200

Seasonal appetizer ¥4,000

Stewed Omi beef with sweet soy sauce in cocotte ¥4,900

Assorted sashimi ¥5,200

*As each menu is cooked to order,
please allow 45~60 minutes for delivery.

Chinese Dishes (From AMBER PALACE)

11:30a.m.-2:30p.m./ 5:30p.m.-10:00p.m.

Stir-fried noodle with yellow leeks and bean sprouts	¥2,500
Fried rice	¥2,500
Seasonal fried rice	¥3,500
Honey roasted pork (6 pieces)	¥2,200
Steamed chicken with onion sauce (cold)	¥2,200
Assorted appetizer including Hong Kong style roasted pork	¥4,500
Corn soup with crab meat	¥2,600
Hot and sour soup with abalone	¥3,500
Braised seafood and chicken, vegetables with Sichuan chili peppers / fried rice, pickles	¥5,600
Steamed pork dumplings (5 pieces)	¥2,000
Steamed shrimp dumplings (5 pieces)	¥2,000
Deep-fried spring rolls (4 rolls)	¥2,000
Assorted steamed dumplings (5 selections)	¥2,500
Braised tofu and minced pork with spicy sauce	¥2,300
Sweet and sour pork with black vinegar	¥2,500
Stir-fried shrimps with chili sauce	¥2,500
Stir-fried Japanese beef and vegetables with oyster sauce	¥5,000
Stir-fried abalone with original X.O. sauce	¥6,300
Tapioca coconut milk	¥1,300
Mango pudding	¥1,600

Vegetable Dishes Selection

Braised tofu and vegetables with soy sauce	¥2,500
Ginger flavored seasonal vegetables	¥3,200

After-Hours Menu

10:00p.m.-5:00a.m.

Appetizers

Chicken liver mousse, with crispy bread	¥1,400
Herb marinated salmon, with sour cream and seasonal vegetables	¥2,200
Country-style pate, with pickles and watercress salad	¥2,000
San Daniele prosciutto, with grissini and watercress salad	¥2,200
Chef's choice of 3 assorted appetizers	¥2,400
Chef's choice of 5 assorted appetizers	¥3,200

Salads & Soups

Niçoise salad/ broiled tuna, soft boiled egg, olive, potato	¥2,100
Caesar salad/ San Daniele prosciutto	¥2,200
Seasonal mixed salad	¥1,700
Vegetable soup/ seasonal vegetables, white bean, bacon, chicken bouillon	¥1,400
Soup of the day	¥1,400

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Main Dishes

Simmered fish of the day with tomato sauce in cocotte with lemon	¥3,300
Sautéed scallop and shrimp, with Balsamic vinegar, virgin olive oil and lemon	¥3,400
Grilled pork chop with gravy	¥3,400
Australian beef tenderloin steak (120g) with ginger sauce	¥3,600
Japanese beef tenderloin steak (120g) with gravy	¥5,800
Bread or rice	¥500

Chef's recommended beef from GRAND KITCHEN

Grilled Japanese Beef Short Rib 600g truffle salt, garlic butter, mustard, lemon, fried potatoes, mashed potatoes, sautéed mushroom	¥15,000
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Light & Favorite Dishes

GRAND KITCHEN Signature Hamburger/ fried egg, cheddar cheese, bacon, fried potatoes	¥2,600
Clubhouse sandwich/ chicken, egg, bacon, tomato, fried potatoes *Your choice of: white or rye bread	¥2,400
Penne all'Arrabbiata/ tomato sauce, seasonal vegetables	¥2,400
Spaghetti Pescatora/ shrimp, clams, squid, octopus	¥2,600
Spaghetti Bolognese/ mushroom, tomato, Parmigiano Reggiano	¥2,600
Curry, your choice of: beef, chicken or shrimp & scallop rice, small salad	¥2,600

Japanese Dishes

Rice ball (3 pieces)/ salmon, Kombu (kelp), Ume (plum), miso soup, pickles	¥1,800
Japanese soup noodles “UDON”/ condiments	¥2,000
Bowl of rice in soup stock/ condiments, pickles	¥1,900
Japanese beef rib steak over rice (steak don) with teriyaki sauce, miso soup, pickles	¥4,300

Vegetable Dishes Selection

V: Denotes vegan dishes

V: Seasonal steamed vegetables	¥1,300
V: Seasonal mixed salad	¥1,700
V: Vegetable soup	¥1,400
V: Spaghetti/ seasonal vegetables, tomato sauce	¥2,500
Spicy vegetable curry with rice, small salad	¥2,600
Tofu steak/ teriyaki sauce, seasonal vegetables	¥2,600
V: Steamed vegetables in cocotte with mustard, lemon, charcoal salt	¥2,500
V: Assorted fresh fruit	¥2,700

Dessert, Cheese & Fruit

Cake of the day	¥1,000
Ice cream & sherbet	¥1,000
Original chocolates (5 pieces)	¥1,600
Assorted fresh fruit	¥2,700
3 varieties of cheese with dried fruit	¥2,500

Beverages

Café Selection

Palace Hotel Tokyo original house blend coffee	¥1,400
Espresso	¥1,400
Cappuccino	¥1,400
Café latte	¥1,400
Decaffeinated coffee	¥1,400
Hot chocolate	¥1,400

Tea Selection

Black Tea:	English breakfast	¥1,400
	Darjeeling	¥1,400
Aroma Tea:	Earl Grey	¥1,400
	Chai	¥1,400
Herbal Infusions:	Peppermint	¥1,400
	Chamomile	¥1,400
	Rosehip	¥1,400

Mineral Water (750ml)

Evian	¥1,200
S. Pellegrino	¥1,200
Perrier	¥1,200

Soft Drink

Cold pressed juice (carrot, apple, pineapple, celery, lemon)	¥1,600
Fresh orange juice	¥1,400
Fresh grapefruit juice	¥1,400
Tomato juice	¥1,300
Mixed vegetable juice	¥1,300
Coca-Cola	¥900
Coca-Cola Zero	¥900
Ginger Ale	¥900
7UP	¥900
Oolong Tea	¥900

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Beer

Draft Beer	¥1,400
(Small bottle)	
Asahi	¥1,300
Sapporo	¥1,300
Kirin	¥1,300
Suntory	¥1,300
Corona	¥1,300
Guinness	¥1,300
Non alcoholic	¥1,100

Cocktails

Campari & Soda	¥1,400
Cassis & Soda	¥1,400
Gin & Tonic	¥1,400
Vodka & Tonic	¥1,400
Bloody Mary	¥1,500
Spumoni	¥1,500
Campari & Orange	¥1,500
Cassis & Orange	¥1,500

Whisky

Chivas Regal 12y	¥1,700
Maker's Mark	¥1,700
Hakushu 12y	¥2,000
Taketsuru 17y	¥2,000
Ballantine's 17y	¥2,200

All Whisky servings are 30ml

Japanese Spirits

Umeshu: Suntory Umeshu PRUCIA	¥1,200
Sho-chu: Malt	¥1,400
Sweet potato	¥1,500

All Umeshu & Sho-chu servings are 60ml

Sake: Palace Hotel Tokyo original sake	
Ichi-no-Ichi-no-Ichi	
Junmai-Ginjo	¥2,800

All Sake servings are 180ml

Wine List



GRAND KITCHEN Sommelier's Selection

Recommended Wine by the Bottle

¥4,600 750ml

Recommended Champagne and Wines by the Glass

Champagne ¥2,200

White Wine ¥2,000 / ¥2,500

Red Wine ¥2,000 / ¥2,500

Non Alcoholic Sparkling Wine ¥1,200

Champagne

Louis Roederer Brut Premier	¥13,000	750ml
Veuve Clicquot Yellow Label Brut	¥16,000	750ml
Bollinger Special Cuvée	¥18,000	750ml
Laurent Perrier Cuvée Rosé Brut	¥24,000	750ml
Perrier-Jouët Belle Epoque	¥29,000	750ml
Dom Pérignon	¥29,000	750ml
Krug Grande Cuvée	¥32,000	750ml

Sparkling Wine

Roederer Estate Quartet Anderson Valley Brut (U.S.A.)	¥7,000	750ml
Ca'del Bosco Franciacorta Cuvée Prestige (Italy)	¥9,000	750ml
Ferrari Maximum Rose Brut (Italy)	¥10,000	750ml

White Wine

Sancerre (France/Sauvignon Blanc)	¥7,000	750ml
Macon-Chardonnay (France/Chardonnay)	¥8,000	750ml
Grace Koshu Toriibira Vineyard (Japan/Koshu)	¥8,000	750ml
Soave Classico La Rocca (Italy/Garganega)	¥10,000	750ml
Meursault (France/Chardonnay)	¥12,000	750ml
Cloudy Bay TE KoKo Sauvignon Blanc (New Zealand/Sauvignon Blanc)	¥14,000	750ml
Au Bon Climat Chardonnay (U.S.A./Chardonnay)	¥14,000	750ml
W Dreams Jermann (Italy/Chardonnay)	¥20,000	750ml

Rosé Wine

By.Ott Rosé (France/Grenache)	¥6,000	750ml
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Red Wine

Terrazas Reserva Malbec (Argentina/Malbec)	¥7,000	750ml
Château SAINT-DOMIQUE (France/Merlot)	¥8,000	750ml
Torres Celeste Ribera del Duero (Spain/Tempranillo)	¥8,000	750ml
Peter Lehman Shiraz (Australia/Shiraz)	¥10,000	750ml
Clos du Val Merlot (U.S.A./Merlot)	¥12,000	750ml
Gevrey Chambertin (France/Pinot Noir)	¥14,000	750ml
Au Bon Climat "Isabelle" Pinot Noir (U.S.A./Pinot Noir)	¥14,000	750ml
Amarone della Valpolicella (Italy/Corvina)	¥15,000	750ml
Brunello di Montalcino (Italy/Sangiovese)	¥16,000	750ml
Château Lagrange (France/Cabernet Sauvignon)	¥19,000	750ml
Sassicaia (Italy/Cabernet Sauvignon)	¥30,000	750ml
Silver Oak Cabernet Sauvignon (U.S.A./Cabernet Sauvignon)	¥33,000	750ml
Opus One (U.S.A./Cabernet Sauvignon)	¥65,000	750ml

Half Bottle Selection

Champagne

Louis Roederer Brut Premier	¥7,000	375ml
Krug Grande Cuvée	¥19,000	375ml

White Wine

Meursault (France/Chardonnay)	¥6,000	375ml
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Red Wine

Clos du Val Merlot (U.S.A./Merlot)	¥7,000	375ml
Clos du Val Pinot Noir (U.S.A./Pinot Noir)	¥7,000	375ml
Château Lagrange (France/Cabernet Sauvignon)	¥9,500	375ml