



ANA
INTERCONTINENTAL.
TOKYO



IN ROOM DINING MENU

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IN ROOM DINING

Please dial the in room dining button on your room telephone to place your order.

*Prices include consumption tax. An additional 13% service charge will be added.

*Please inform us of any food allergies, dietary or religious restrictions you may have.

*Please contact us for any clarifications on traceability of food items.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light Option



Vegetarian Option



Halal Option



Gluten-free Option













Vegan Option



Contains Pork

BREAKFAST SET & A LA CARTE

- 1. TAKE AWAY BREAKFAST**  ¥3,350
- Available 24 hrs (It requires 24 hrs advance notice)
- Assorted Bakeries
Banana
Fruit Yoghurt
Cup Fruit Salad
Bottle of Orange Juice
Bottle of Mineral Water
- 2. CONTINENTAL BREAKFAST** ¥3,350
- Available 24 hrs
- Your Choice of Chilled Juice or Smoothie of the Day**
Orange, Grapefruit, Tomato, Apple, Pineapple or Smoothie of the Day (Please Ask Our Server for Today's Selection)
- Your Choice of Assorted Bakeries**
Served with Butter, Jam, Marmalade and Honey
Toast (J-Cereal White, Whole Wheat, Muesli, Rye Bread)
Croissant or Bakery Basket
- Your Choice of Cereal and Milk**
Cornflakes, Rice Krispies, Fruit Granola,
Sugarless Crispy Muesli, All-bran or Chocolate Cereal,
Milk, Whole, Low-fat, Soybean, Non-fat Skim,
Plain Yoghurt, Low-fat Yoghurt, Fat-free Yoghurt
- Your Choice of Drink
Brewed Regular or Caffeine Free Coffee,
Ceylon, Earl Grey, Darjeeling, English Breakfast Tea,
Camomile, Peppermint or Rosehip
- 3. THE HEALTHY SPA BREAKFAST** ¥4,200
- Available from 7:00 A.M. to 10:00 A.M. Only
- Your Choice of Chilled Juice or Smoothie of the Day**
Orange, Pineapple, Grapefruit, Apple, Tomato or Smoothie of the Day (Please Ask Our Server for Today's Selection)
- Plain or Low-fat Yoghurt**
Two Eggs White Omelette, Green Asparagus, Brown Loaf
Freshly Sliced Avocado
Spinach, Ricotta Cheese and Walnut Salad
Served with Japanese Green Tea or Brewed Regular Coffee
- 4. THE INTERCONTINENTAL BREAKFAST** ¥4,200
- Available 24 hrs
- Your Choice of Chilled Juice or Smoothie of the Day**
Orange, Grapefruit, Tomato, Apple, Pineapple or Smoothie of the Day (Please Ask Our Server for Today's Selection)
- Your Choice of Assorted Bakeries**
Served with Butter, Jam, Marmalade and Honey
Toast (J-Cereal White, Whole Wheat, Muesli, Rye Bread)
Croissant or Bakery Basket
- Your Choice of Cereal and Milk**
Cornflakes, Rice Krispies, Fruit Granola,
Sugarless Crispy Muesli, All-bran or Chocolate Cereal
Milk, Whole, Low-fat, Soybean, Non-fat Skim,
Plain Yoghurt, Low-fat Yoghurt, Fat-free Yoghurt
- Two Eggs Cooked Any Style with Your Choice of Three Side Garnitures**
Fried, Plain Omelette, Poached, Scrambled or Boiled
- Bacon , Pork Sausages , Chicken Sausages
Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato
- Your Choice of Drink**
Brewed Regular or Caffeine Free Coffee,
Ceylon, Earl Grey, Darjeeling or English Breakfast Tea,
Camomile, Peppermint or Rosehip
- 5. TRADITIONAL JAPANESE BREAKFAST** ¥4,300  
- Available from 7:00 A.M. to 10:00 A.M. Only
- Small side Dish, Sesami Tofu, Grilled fish on the Day,
Simmered Vegetable, Miso Soup, Rice, Japanese Pickles, Fresh Fruits,
Served with Brewed Regular Coffee or Japanese Green Tea
- 6. Rice Porridge**   2,060
- Japanese Style (One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)
Or
Chinese Style (Boiled Chicken, Dried Shrimps, Ginger and Coriander)
- 7. Deep Fried Tofu**  ¥ 2,450
- With Vegetables in Thick Japanese Sauce
- 8. Wheat Noodle Soup**  3,000
- With Prawn Tempura and Egg
- 9. Steamed Plain Japanese Rice**  ¥ 620

BREAKFAST A LA CARTE

From 6:00 to 10:00

- | | |
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| <p>10. Freshly Squeezed Juice or Smoothie ¥ 1,815
 Juice : Orange, Grapefruit or Tomato
 Smoothie : Banana, Strawberry or Smoothie of the Day (Please ask our server for today's selection)</p> <p>11. Chilled Juice ¥ 1,155
 Apple, Pineapple, Cranberry</p> <p>12. Swiss Bircher Muesli ¥ 1,820
 Grated Fresh Apples, Raisins, Honey and Dried Fruits</p> <p>13. Oatmeal Porridge 1,940
 Served with Honey and Mixed Berry Compote</p> <p>14. Seasonal Sliced Fruits or Compote ¥ 2,025
 (Your Choice of One)
 Assorted Seasonal Fruit, Muskmelon, Banana, Pineapple, Grapefruit, Mango or Papaya
 Apple Compote, Pear Compote</p> <p>15. Your Choice of Cereal and Milk 1,340
 Cornflakes, Granola with Dried Fruit, All Bran or
 Choice of : Milk, Low-fat, Soybean or Almond Milk</p> <p>16. Yoghurt 1,100
 Plain, Low-fat, Fat-free</p> <p>17. Fruit Yoghurt 1,450
 Plain Yoghurt Served with Seasonal Fruit</p> <p>18. Classic Pancakes 2,100
 Served with Maple Syrup and Mixed Berry Compote</p> <p>19. Original French Toast 2,100
 Served with Honey and Mixed Berry Compote</p> <p>20. Your Choice of Assorted Bakeries</p> <p>Available 24 hrs</p> <p>Toast (J-Cereal White, Whole Wheat, Muesli, Rye Bread)
 Brioche, Croissant, Muffins or Danishes
 Served with Butter, Jam, Marmalade and Honey</p> <p>Basket of 5 Pieces 2,000
 Basket of 3 Pieces 1,200
 *Gluten-free Bread are Available on Request.
 Please Ask Our Server. 🌿</p> | <p>21. Two Eggs Cooked Any Style with Your Choice of Three Side Garnitures ¥ 2,200
 Scrambled, Fried, Poached or Boiled</p> <p>Bacon 🍖, Chicken Sausages, Pork Sausages 🍖, Daily Potatoes, Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato</p> <p>22. Three Eggs Omelette 2,500</p> <p>Please choose the style.
 - Whole Omelette with Cheese, Ham and Mushroom 🍖
 - White Omelette, Served with Vegetables
 - Spanish Omelette with Vegetables</p> <p>Eggs Benedict
 Your Choice of Eggs Benedict</p> <p>23. Classic 2,100
 24. Honey Ham 🍖 2,200
 25. Spinach 2,200
 26. Smoked Salmon 2,200
 27. Smoked Turkey 2,200</p> <p>Your Choice of Side Meats</p> <p>28. Ham 🍖 880
 29. Bacon 🍖 880
 30. Pork Sausages 🍖 880
 31. Chicken Sausages 880</p> |
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ALL DAY MENU

From 10:00 to 23:00

APPETIZERS

32. Smoked Salmon with Sour Cream ¥ 2,070
33. Parma Ham with Pickles 🍷 2,070
34. Fish & Chips 2,905
Served with Malt Vinegar and Tartar Sauce
35. Mezze 2,785
Hummus, Tzatziki, Roasted Olives, Pickles,
Arabic Bread and Couscous Salad
36. Cheese Platter 3,875
Mimolette, Brie, Gorgonzola, Forest Cheese
Served with Dried Fruits
37. Appetizer Plate 🍷 3,150
Selection of Cheese, Smoked Salmon,
Chorizo Salami, Olive, Prosciutto

SALADS

38. Seasonal Green Leaf Salad ✓ 2,200
With Choice of French, Japanese, Chinese,
Thousand Island or Balsamic Dressing
39. Salad Caprese 3,025
With Tomato and Mozzarella Cheese
40. Caesar Salad 2,550
Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Croutons and Anchovies
41. With Grilled Chicken 3,050
42. With Smoked Salmon 3,200
43. With Boiled Prawns 3,200

SOUPS

44. French Onion Gratin Soup 2,035
45. Pumpkin Potage with Ricotta Cheese ✓ 1,815
46. Chicken Consommé Soup 1,815

PIZZA

47. Margherita 🍷 ¥3,355
Tomato Sauce, Dried Oregano, Basil and Mozzarella
48. Prosciutto e Rucola 🍷 3,450
Tomato Sauce, Dried Oregano, Mozzarella,
Prosciutto and Rocket
49. Quattro Formaggi 3,650
Gorgonzola, Taleggio, Parmesan,
Mozzarella and Honey

PASTA

- Pasta Selection
Spaghetti, Penne or Ravioli
50. Classic Bolognese 🍷 3,025
51. Pesto 2,475
52. Truffle Cream 3,025
53. Tomatoes and Basil ✓ 2,585

ALL DAY MENU

From 10:00 to 23:00

MAIN COURSES

54. **Deep Fried Jumbo Prawns** ¥4,000
Served with Tartar Sauce and Mixed Salad
55. **Pan-fried Seabream** 3,520
With Seasonal Vegetables and Tomato Sauce
56. **Grilled King Salmon Fillet** 3,630
With Lemon

FROM THE GRILL

Please allow at least 20 minutes of preparation time.

57. **Grilled New Zealand Beef Striploin (200g)** 7,480
58. **Grilled New Zealand Beef Tenderloin (150g)** 8,360
59. **Chicken Breast** 3,925
Marinated with Garlic and Rosemary
60. **Grilled Lamb Chop** 4,480

*All meats are halal certified.

*From the grill are complemented with gravy sauce and your choice of one side dish.

SIDE DISHES

61. **Seasonal Green Leaf Salad** 1,100
62. **Sautéed Vegetables** 1,030
63. **Sautéed Tomatoes** 1,030
64. **Mashed Potatoes or French Fries** 1030
65. **Steamed Plain Japanese Rice** 620

SANDWICHES AND BURGERS

66. **Club Sandwich** ¥ 3,300
Chicken Breast, Omelette, Bacon, Tomato and Lettuce
67. **Assorted Sandwich** 2,970
Smoked Salmon, Ham, Cheese, Cucumber, Tomato and Lettuce

*All sandwiches are complemented with potato chips.

68. **Cheese Burger** 3,575
175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese, Lettuce, Tomato and Pickles
Please allow at least 20 minutes of preparation time.

69. **Add Bacon** 380

70. **Salmon Burger** 3,685
Grilled Marinated Salmon, Sesame Bun, Mozzarella Cheese, Lemon Mayonaise, Lettuce and Tomato
Please allow at least 20 minutes of preparation time.

*All burgers are complemented with fried potato, tomato ketchup and mustard.
Please ask our server for any additional condiments.

RICE AND CURRIES

71. **Beef and Vegetable Curry** ¥ 3,500
Japanese Style
72. **Chicken Murgh Makhani** 3,630
Butter Chicken Curry
73. **Vegetable Curry** 3,145
- *Curries are served with home made naan or rice and pickles.
74. **Rice Porridge** 2,060
Chinese Style (Boiled Chicken, Dried Shrimps, Ginger and Coriander)
Or
Japanese Style (One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)

ALL DAY MENU

From 10:00 to 23:00

JAPANESE SPECIALITIES

75. **Tonkatsu** 🐷 ¥ 4,070
Pan Fried Pork Loin, Rice, Miso Soup
and Japanese Pickles
76. **Grilled Fish** 4,300
Grilled Fish, Rice and Miso Soup
77. **Oyako-don (Chicken and Eggs on Rice)** 3,300
With Miso Soup, Japanese Pickles
78. **Steak-ju (Japanese Beef Steak on Rice)** 5,830
With Miso Soup, Japanese Pickles
79. **Tempura Udon or Soba (Hot or Cold)** 2,970
Batter Fried Shrimp and Seasonal Vegetable
80. **Deep-fried Chicken** 2,420
With French Fries
81. **Beef Croquette (3 Pieces)** 1,550
82. **Grilled Fish (Miso-marinated)** 4,510
83. **Grilled Chicken Skewers (5 Pieces)** 1,650
84. **A Trio Japanese Onigiri Rice Balls** 2,420
Cod Roe, Salmon, Kombu
With Miso Soup and Japanese Pickles

VEGETARIAN AND VEGAN DISHES

85. **Mediterranean Chickpea Salad** 🌿 2,180
86. **Roasted Vegetable and Fried Rice** 🌿 2,860
87. **Tofu Katsu-don (Fried Tofu on Rice)** ✓ 3,520
With Miso Soup, Japanese Pickles
Eggs are used; if you cannot eat eggs, please let us know
when you order.
88. **Vegan Meet Tandoori** 🌿 2,420

DESSERT

89. **Assorted Fruit** ¥ 3,545
90. **Matcha Pannacotta** 🐷 1,815
91. **Crème Caramel Brûlée** 1,450
92. **Tiramisù** 1,815
93. **Apple Pie** 1,925
94. **Chocolate Brownie** 1,815
95. **Macaroon Plate** 2,180
Assorted 6 Pieces of Macaroon
96. **Ice Cream** 1,210
Vanilla, Rum Raisin & Macadamia Nut, Green Tea



KIDS MENU

Available 24 hrs

InterContinental 'Planet Trekkers' : InterContinental Hotels Group (Ihg) has launched the first global children's hotel menu designed by a child food expert and an award winning chef in early 2014. The menu promises to take children through an exciting journey of food discovery and is offered by InterContinental hotels all over the world including Tokyo, Osaka and Okinawa.

97. **Smiley Pumpkin Soup** ¥ 1,090
98. **Crispy Fish Finger** 2,300
With Fried Potato
99. **Mini Beef Burger** 2,370
With Fried Potato
100. **Chocolate Brownie Ice Cream Sundae** 1,150

LATE NIGHT MENU

From 23:00 to 6:00

APPETIZER

101. **Fish & Chips** ¥ 2,905
Served with Malt Vinegar and Tartar Sauce
102. **Appetizer Plate** 🍴 3,150
Selection of Cheese, Smoked Salmon,
Chorizo Salami, Olive, Prosciutto

SALADS

103. **Seasonal Green Leaf Salad** ✓ 2,200
With Choice of French, Japanese, Chinese,
Thousand Island or Balsamic Dressing
104. **Caesar Salad** 2,550
Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Croutons and Anchovies
105. **Chicken Consommé Soup** 1,815

PASTA

- Pasta Selection**
Spaghetti, Penne or Ravioli
106. **Classic Bolognaise** 🍴 3,025
107. **Pesto** 2,475
108. **Truffle Cream** 3,025
109. **Tomatoes and Basil** ✓ 2,585

SANDWICHES AND BURGERS

110. **Club Sandwich** 🍴 🍷 3,300
Chicken Breast, Omelette, Bacon, Tomato and Lettuce
*Sandwiches is complemented with potato chips
111. **Cheese Burger** 3,575
175g Domestic Beef Burger, Sesame Bun,
Cheddar Cheese, Lettuce, Tomato and Pickles
Please allow at least 20 minutes of preparation time.
112. **Add Bacon** 🍴 380

*All Burgers Are Complementated with French Fries,
Tomato Ketchup and Mustard
Please ask our server for any additional condiments.

JAPANESE SPECIALITIES

113. **Tonkatsu** 🍴 ¥4,070
Pan Fried Pork Loin, Rice, Miso Soup
and Japanese Pickles
114. **Grilled Fish** 4,300
Grilled Fish, Rice, Miso Soup and Japanese Pickles
115. **A Trio Japanese Onigiri Rice Balls** 2,420
Cod Roe, Salmon, Kombu
With Miso Soup and Japanese Pickles

MAIN COURSES

116. **Grilled New Zealand Beef Tenderloin (150g)** 🍴 8,360
Complemented with Your Choice of Daily Vegetables,
Daily Potatoes or Steamed Rice.
Please allow at least 20 minutes of preparation time.
117. **Pan-fried Seabream** 3,520
With Seasonal Vegetables and Tomato Sauce
118. **Beef and Vegetable Curry** ✓ 🍴 3,500
Japanese Style
119. **Rice Porridge** ✓ 🍴 2,060
Chinese Style (Boiled Chicken,
Dried Shrimps, Ginger and Coriander)
Or
Japanese Style (One Soft-boiled Egg,
Dried Sour Plum and Japanese Pickles)
120. **Wheat Noodle Soup** ✓ 2,420
With Prawn Tempura and Egg
121. **Seasonal Ramen Chinese Noodles** 2,200

DESSERT

122. **Assorted Fruit** 3,545
123. **Matcha Pannacotta** 🍴 1,815
124. **Crème Caramel Brûlée** 1,450
125. **Tiramisù** 1,815
126. **Apple Pie** 1,925
127. **Chocolate Brownie** 1,815
128. **Macaroon Plate** 2,180
Assorted 6 Pieces of Macaroon
129. **Ice Cream** 1,210
Vanilla, Rum Raisin & Macadamia Nut, Green Tea

SELECTED RESTAURANT MENU

THE STEAKHOUSE MENU THE STEAKHOUSE

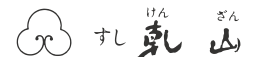
Available from 11:30 A.M. to 9:00 P.M. Only
Please allow at least 20 minutes of preparation time.


Nourish Bowl

Grilled Vegetables, Rice, Salad & Yuzu Dressing

- | | | |
|--|---|--------------|
| 130. Vegan |  | ¥ 2,800 |
| 131. Beef |  | 3,260 |
| 132. Salmon |  | 3,260 |
| 133. The Steakhouse Burger | | 3,900 |
| With Fried Potato | | |
| New Zealand Beef Patty, Cheddar, Lettuce, Tomato,
Pickled Cucumber and Steakhouse Sauce | | |
| 134. Pork Ribs |  | 3,700 |
| Canadian Pork Ribs, BBQ Sauce, Fried Potato | | |
| 135. Meatballs and Mashed Potato |  | 3,700 |
| 136. Baked Cheese Cake |  | 2,100 |
| Strawberry Jam and Chantilly | | |

SUSHI KENZAN



From 11:30 A.M. to 2:00 P.M. 5:00 P.M. to 9:30 P.M. 
Please allow at least 20 minutes of preparation time.

- | | |
|---|----------------|
| 137. Superior Nigiri Sushi | ¥ 7,150 |
| 10 Types of Nigiri Sushi and 6 Pieces of Rolled Sushi | |

- | | |
|----------------------------------|--------------|
| 138. Chirashisushi | 6,160 |
| Bowl of Rice Topped with Seafood | |

*Served with Miso Soup and Green Tea.

BEVERAGES

SOFT DRINKS

139. Coca-cola	¥1,200
140. Coca-cola Zero	1,200
141. Ginger Ale	1,200
142. Perrier (Sparkling Water)	330ml 1,200
143. S.Pellegrino (Sparkling Water)	500ml 1,200
144. Tonic Water	1,200
145. Evian (Still Water)	750ml 1,500
146. Glass of Milk	880
Whole / Low-fat / Non-fat Skimmed Milk / Soybean	
147. Milk Shake	1,200

JUICE

148. Freshly Squeezed Juice or Smoothie	1,815
Juice : Orange / Grapefruit / Tomato	
Smoothie : Banana / Strawberry / Smoothie of the Day (Please ask our server for today's selection)	
149. Chilled Juice	1,155
Pineapple / Apple / Cranberry	

COFFEE & TEA

150. Pot of Coffee	2,000
151. Iced Coffee	1,650
152. Pot of Decaffeinated Coffee	2,000
153. Café Au Lait	2,000
154. Caffè Latte	2,000
155. Cappuccino	2,000
156. Espresso	2,000
157. Tea	1,800
English Breakfast / Darjeeling / Earl Grey / Ceylon Orange Pekoe	
158. Herb Tea	1,800
Camomille / Peppermint / Rosehip & Hibiscus	
159. Japanese Green Tea (Hot or Iced)	1,800
160. Chocolate (Hot or Iced)	1,800

BEER

161. InterContinental Craft Beer	¥1,540
162. Suntory The Premium Malts	1,540
163. Asahi Super Dry	1,540
164. Sapporo Black Label	1,540
165. Corona Extra	1,540
166. Heineken	1,540

SAKE

	180ml
167. Dassai 39 Junmai Daiginjo	3,800

SHOCHU SPIRITS

	100ml
168. Barley Hakata No Hana 3y.o.	1,500
169. Rice Oni-taoshi	1,500
170. Sweet Potato Satsuma-kurogodai	1,500

WHISKY

	45ml	350ml	Bottle
171. Jack Daniel's Black	2,400	16,445	31,625
172. Chivas Regal 12y.o.	2,400	16,445	31,625
173. Suntory Hibiki Blender's Choice	5,060	33,000	66,000

PLUM LIQUEUR

	60ml
174. Plum Liqueur Matured in the Toasted Cask in Yamazaki	2,530

GIN

	45ml
175. Bombay Sapphire	1,950
176. Komasa Gin Sakurajima Komikan (Kagoshima)	2,300

VODKA

	45ml
177. Absolut	1,940
178. Okuhida Vodka (Gifu)	2,180

WINE LIST

CHAMPAGNE				RED WINES			
	Full Bottle	1/2 Bottle	Glass		Full Bottle	1/2 Bottle	Glass
BRUT							
179. Moët & Chandon Moët Impérial Brut	¥16,000	¥9,460	¥3,080	193. Clarendelle Rouge Bordeaux (France)	¥10,900	¥5,810	¥2,200
180. Bollinger Special Cuvée Brut	26,620	14,520	—	194. Au Bon Climat Santa Barbara County Pinot Noir (U.S.A.)	17,000	—	2,700
181. Ruinart Blanc de Blancs Brut	32,670	—	—	195. Cannonball Merlot (U.S.A.)	12,500	—	2,450
182. Dom Pérignon Vintage Brut	56,870	—	—	196. Spellbound Cabernet Sauvignon (U.S.A.)	12,500	—	2,500
ROSÉ							
183. Moët & Chandon Rosé Impérial Brut	21,780	—	—	197. Shaw & Smith Adelaide Hills Shiraz (Australia)	15,730	—	—
184. Taittinger Prestige Rosé Brut	33,880	—	—	198. Bouchard Beaune du Château Premier Cru (France)	26,620	14,520	—
WHITE WINES							
185. Clos Henri Petit Clos Sauvignon Blanc (New Zealand)	10,900	—	2,200	199. Grande Polaire Azuminoikeda Vineyard Cabernet Sauvignon (Japan)	16,940	—	—
186. Dopff Au Moulin Gewurztraminer Terres Épicées (France)	10,900	—	2,200	200. Margaux du Château Margaux Bordeaux (France)	27,830	—	—
187. Francis Ford Coppola Winery Diamond Collection Chardonnay (U.S.A.)	12,100	—	2,450	201. Kenzo Estate Rindo (U.S.A.)	44,770	24,200	—
188. Chateau Ste Michelle Columbia Valley Sauvignon Blanc (U.S.A.)	12,100	—	2,450				
189. Weingut Tesch Löhrer Berg Riesling Troocken (Germany)	13,310	—	—				
190. Henri Bourgeois Sancerre Les Baronnes (France)	16,940	7,865	—				
191. Domaine Servin Chablis Premier Cru Vaillons (France)	29,040	14,520	—				
192. Kenzo Estate Asatsuyu (U.S.A.)	33,880	18,150	—				