



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 15% 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

Available from 6:00 to 10:00

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

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 (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 Rose hip

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

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 (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 Rose hip

TRADITIONAL JAPANESE BREAKFAST ¥4,300

Available from 7:00 A.M. to 10:00 A.M. Only

Small side Dish, Sesame Tofu, Grilled fish on the Day,
Simmered Vegetable, Miso Soup, Rice, Japanese Pickles, Fresh Fruits,
Served with Brewed Regular Coffee or Japanese Green Tea

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)

Deep Fried Tofu 2,450

With Vegetables in Thick Japanese Sauce

Wheat Noodle Soup 3,000

With Prawn Tempura and Egg

Steamed Plain Japanese Rice 620

BREAKFAST A LA CARTE

Available from 6:00 to 10:00

Freshly Squeezed Juice or Smoothie	¥ 1,815	Two Eggs Cooked Any Style with Your Choice of Three Side Garnitures	¥ 2,200
Juice : Orange, Grapefruit or Tomato Smoothie : Banana, Strawberry or Smoothie of the Day (Please ask our server for today's selection)		Omelette, Scrambled, Fried, Poached or Boiled	
Chilled Juice	¥ 1,155	Bacon 🥓, Chicken Sausages, Pork Sausages 🥓, Daily Potatoes, Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato	
Apple, Pineapple, Cranberry			
Swiss Bircher Muesli	¥ 1,820	Three Eggs Omelette	2,500
Grated Fresh Apples, Raisins, Honey and Dried Fruits		Please choose the style.	
Oatmeal Porridge	1,940	- Whole Omelette with Cheese, Ham and Mushroom 🥓	
Served with Honey and Mixed Berry Compote		- White Omelette, Served with Vegetables	
Seasonal Sliced Fruits or Compote (Your Choice of One)	¥ 2,025	- Spanish Omelette with Vegetables	
Assorted Seasonal Fruit, Muskmelon, Banana, Pineapple Grapefruit or Papaya Apple Compote, Pear Compote		Eggs Benedict Your Choice of Eggs Benedict	
Your Choice of Cereal and Milk	1,340	Classic	2,100
Cornflakes, Granola with Dried Fruit, All Bran or Choice of : Milk, Low-fat, Non-fat Skim, Soybean or Almond Milk		Honey Ham 🥓	2,200
Yoghurt	1,100	Spinach	2,200
Plain, Low-fat, Fat-free		Smoked Salmon	2,200
Fruit Yoghurt	1,450	Smoked Turkey	2,200
Plain Yoghurt Served with Seasonal Fruit		Your Choice of Side Meats	
Classic Pancakes	2,100	Ham 🥓	880
Served with Maple Syrup and Mixed Berry Compote		Bacon 🥓	880
Original French Toast	2,100	Pork Sausages 🥓	880
Served with Honey and Mixed Berry Compote		Chicken Sausages	880
Your Choice of Assorted Bakeries		Nourish Bowl	
Available 24 hrs		Grilled Vegetables, Rice, Salad & Yuzu Dressing	
Toast (White, Whole Wheat, Muesli, Rye Bread) Brioche, Croissant, Muffins or Danishes Served with Butter, Jam, Marmalade and Honey		Vegan (Tofu)	2,800
Basket of 5 Pieces	2,000	Chicken 🥓	3,260
Basket of 3 Pieces	1,200	Salmon 🥓	3,260
*Gluten-free Bread are Available on Request. Please Ask Our Server. 🌱		Grilled Tofu from Gunma Prefecture, Avocado, Edamame Salad	2,200

FROM ATRIUM LOUNGE

Available from 10:00 to 21:30

Indulge in our new 'Marketplace' concept, featuring a curated selection of global cuisines. Enjoy the finest flavours from our hotel's culinary team, delivered straight to your room for a seamless and delightful dining experien.



Tomato Burrata Salad,
Pesto Sauce, Kalamata Olives
▽ ¥1,300



Wok Squid &
Prawn with Coriander
¥1,400



Andalusian Style
Fried Calamari,
Togarashi & Garlic Mayo
¥900



Tuna Tataki "Tiradito"
with Coconut and
Fresh Citrus Sauce
¥1,300

Homemade Eco Pork Sausage's,
Mash Potato, Fried Sishito Peppers
& Demi Glace
🐷 ¥1,300



Guacamole Topped with
"Pico de Gallo" Sauce
and Totopos
▽ ¥1,300



Serrano Ham
on Toasted Ciabatta Bread,
Fresh Tomato & Olive Oil
Order by Piece ¥800 🐷



Chicken Tikka Tandoor
Grilled Chicken
Marinated with
Spices and Yogurt
2 Pieces ¥500

Paprika Tiger Mussel,
Rouille & Black Mayo
Order by Piece ¥350



Fried Pork Gyoza
with Yuzu Mayo
🐷 3 Pieces ¥500



Grilled Octopus and
Confit Potato with
Sweet Paprika Sauce
¥1,300



Tandoori Platter
(Chicken, Shrimp,
Lamb Seekh Kebab)
¥1,300

CHEF'S RECOMMEND

BURGER COMBO ¥ 4,950

Available from 10:00 to 23:00

Cheese Burger with French Fries

175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese, Lettuce, Tomato and Pickles

*Please allow at least 20 minutes of preparation time.

Your Choice of One Beverage Per Combo Included

Beer

Asahi Super Dry, Sapporo Black Label, Kirin Classic Lager, Suntory Premium Malts

Wine

Your Choice of House Wine White or Red.

PIZZA COMBO 5,100

Available from 10:00 to 23:00

Your Choice of Pizza

Margherita

Tomato Sauce, Oregano, Basil and Mozzarella

Prosciutto e Rucola 🍷

Tomato Sauce, Oregano, Mozzarella, Prosciutto and Rocket

Quattro Formaggi

Gorgonzola, Taleggio, Parmesan, Mozzarella and Honey

With side dish

Tomato & Rucola Salad with Kalamata Olives, French Dressing

Your Choice of One Beverage Per Combo Included

Beer

Asahi Super Dry, Sapporo Black Label, Kirin Classic Lager, Suntory Premium Malts

Wine

Your Choice of House Wine White or Red.

TASTE OF ASIAN SET 1 set ¥4,000 / 2 sets ¥7,500

Available from 10:00 to 21:30



Sushi (Salmon, Tuna)

Wok Squid & Prawn with Coriander

Chicken & Lamb Seekh Kebab

Fried Pork Gyoza, Yuzu Mayonnaise 🍷

Thai Style Fried Chicken, Garlic & Lemon

Strawberry Daifuku

TASTE OF SPAIN SET 1 set ¥3,500 / 2 sets ¥6,500

Available from 10:00 to 21:30



Serrano Ham on Toasted Ciabatta Bread, 🍷

Fresh Tomato & Olive Oil

Sauteed Garlic Prawns, "Ajillo"

Paprika Tiger Mussel, Rouille & Black Mayo

Grilled Octopus and Confit Potato with Sweet Paprika Sauce

Crepe Caramel, Biscotti and Seasonal Citrus

ALL DAY MENU

Available from 10:00 to 23:00

APPETIZERS

Tofu and Avocado Salad ¥ 2,200
Grilled Tofu from Gunma Prefecture, Avocado, Edamame

Fish & Chips 2,905
Served with Malt Vinegar and Tartar Sauce

Cheese Platter 3,875
Mimoletto, Brie, Gorgonzola, Forest Cheese
Served with Dried Fruits

Appetizer Plate 🍴 3,150
Selection of Cheese, Smoked Salmon,
Chorizo Salami, Olive, Prosciutto

SALADS

Seasonal Green Leaf Salad ♻️ 2,200
with Choice of French, Japanese, Chinese
Thousand Island or Balsamic Dressing

Salad Caprese 3,025
with Tomato and Mozzarella Cheese

Caesar Salad 2,550
Romaine Lettuce, Caesar Dressing, Parmesan Cheese,
Croutons and Anchovies

With Grilled chicken 3,050
With Smoked Salmon 3,200
With Boiled Prawns 3,200

SOUPS

French Onion Gratin Soup 2,035
Pumpkin Potage with Ricotta Cheese 1,815

PIZZA



Margherita ¥3,355
Tomato Sauce, Dried Oregano, Basil and Mozzarella

Prosciutto e Rucola 🍴 3,450
Tomato Sauce, Dried Oregano, Basil and Mozzarella,
Prosciutto and Rocket

Quattro Formaggi 3,650
Gorgonzola, Taleggio, Parmesan, Mozzarella and Honey

NOODLES

Pasta Selection
Spaghetti, Penne or Ravioli

Classic Bolognese 🍴 3,025
Tomatoes and Basil 2,585

Traditional Pad Thai 2,585
Langoustines, Sprats and Lime

NOURISH BOWL

Grilled Vegetables, Rice, Salad & Yuzu Dressing

Vegan (Tofu) 🌱 2,800
Chicken 🍴 3,260
Salmon 🍴 3,260

ALL DAY MENU

Available from 10:00 to 23:00

MAIN COURSES

Deep Fried Jumbo Prawns Served with Tartar Sauce and Mixed Salad	¥4,000
Grilled King Salmon Fillet With Lemon Marinated with Garlic and Rosemary	3,630
Lamb Seekh Kebab Available from 10:00 to 21:30	2 piece 900

FROM THE GRILL

Please allow at least 20 minutes of preparation time.

Grilled New Zealand Beef Striploin (200g)	🍴 7,480
Grilled New Zealand Beef Tenderloin (150g)	🍴 8,360
Chicken Thigh	🍴 3,925

*All meats are halal certified.

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

SIDE DISHES

Seasonal Green Leaf Salad	✓ 1,100
Sautéed Vegetables	✓ 1,030
Mashed Potatoes or French Fries	✓ 1,030
Steamed Plain Japanese Rice	✓✓ 620

SANDWICHES AND BURGERS

Club Sandwich Chicken Thigh, Omelette, Bacon, Tomato and Lettuce	🌮 🍴 ¥ 3,300
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*Sandwiches are complemented with potato chips.

Cheese Burger 175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese, Lettuce, Tomato and Pickles Please allow at least 20 minutes of preparation time.	3,575
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Add Bacon	🍴 380
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Please allow at least 20 minutes of preparation time.

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

RICE AND CURRIES

Beef and Vegetable Curry Japanese Style	🍴 🍴 3,500
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Chicken Murgh Makhani Butter Chicken Curry	🌮 3,630
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Vegetable Curry	✓ 3,145
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*Curries are served with home made naan or rice and pickles.

ALL DAY MENU

Available from 10:00 to 23:00

JAPANESE SPECIALITIES



Tonkatsu

🐷 ¥ 4,070

Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles

Oyako-Don(Chicken and Eggs on Rice)

3,300

With Miso Soup, Japanese Pickles

Steaj-ju(Japanese Beef Steak on Rice)

5,830

With Miso Soup, Japanese Pickles

Tempura Udon (Hot or Cold)

2,970

Batter Fried Shrimp and Seasonal Vegetable

Deep-fried Chicken

2,420

With French Fries

VEGETARIAN AND VEGAN DISHES

Roasted Vegetable and Fried Rice

🌿 2,860

Tofu-Katsu-Don(Fried Tofu on Rice)

✓ 3,520

With Miso Soup, Japanese Pickles

Egg are used if you cannot eat Eggs Please let us Know when you order.

DESSERT

Assorted Fruits

¥ 2,750

Almond Tart, Chantilly Cream and Crème Angles

1,350

Crème Caramel Pudding, Biscotti and seasonal Citrus

1,350

Black Berry Meringue pavlova, Red fruit with Coulis

1,350

Chocolate Mousse, Crumble Cacao and Chocolate Crocanti

1,350

Strawberry Daifuku

Order by Piece 500

Ice Cream

850

Vanilla, Rum Raisin & Macadamia Nut, Green Tea

Chocolate Plate

1,650



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.

Smiley Pumpkin Soup

¥ 1,000

Crispy Fish Finger

1,900

With French Fries

Rigatoni Carbonara

🐷 1,500

With Bacon and Mushroom

Spaghetti Bolognese

1,500

Chicken Nuggets & French Fries

1,400

Mini Beef Burger

1,900

With French Fries

Crème Caramel Pudding, Biscotti and seasonal Citrus

1,350

LATE NIGHT MENU

Available from 23:00 to 6:00

APPETIZER

Grilled Tofu from Gunma Prefecture,
Avocado, Edamame Salad ¥ 2,200

Fish & Chips 2,905
Served with Malt Vinegar and Tartar Sauce

Appetizer Plate 🍷 3,150
Selection of Cheese, Smoked Salmon, Chorizo Salami,
Olive, Prosciutto

SALADS

Seasonal Green Leaf Salad ✓ 2,200
with Choice of French, Japanese, Chinese
Thousand Island or Balsamic Dressing

Caesar Salad 2,550
Romaine Lettuce, Caesar Dressing, Parmesan Cheese,
Croutons and Anchovies

PASTA

Pasta Selection
Spaghetti, Penne or Ravioli

Classic Bolognese 🍷 3,025
Tomatoes and Basil ✓ 2,585

SANDWICHES AND BURGERS

Club Sandwich 🍷 🍷 3,300
Chicken Thigh, Omelette, Bacon, Tomato and Lettuce
*Sandwiches is complemented with potato chips

Cheese Burger
175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese
Lettuce, Tomato and Pickle
Please allow at least 20 minutes of preparation time.

Add Bacon 🍷 380
Burger are Complemented with French Fries
Tomato Ketchup and Mustard
Please ask our server for any additional Condiments

JAPANESE SPECIALITIES

Tonkatsu 🍷 4,070
Pan Fried Pork Loin, Rice, Miso Soup
and Japanese Pickles

MAIN COURSES

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

Beef and Vegetable Curry 🍷 🍷 3,500
Japanese Style

Wheat Noodle Soup ✓ 2,420
With Prawn Tempura and Egg

Seasonal Ramen Chinese Noodles 🍷 2200

NOURISH BOWL

Grilled Vegetables, Rice, Salad & Yuzu Dressing

Vegan (Tofu) 🌿 🌿 2,800
Chicken 🌿 🍷 3,260
Salmon 🌿 🍷 3,260

DESSERT

Assorted Fruits 2,750

Almond Tart, Chantilly Cream and
Crème Angles 1,350

Crème Caramel Pudding, Biscotti and
seasonal Citrus 1,350

Black Berry Meringue pavlova,
Red fruit with Coulis 1,350

Chocolate Mousse, Crumble Cacao and
Chocolate Crocanti 1,350

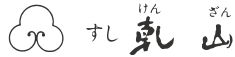
Strawberry Daifuku Order by Piece 500

Ice Cream 850
Vanilla, Rum Raisin & Macadamia Nut, Green Tea

Chocolate Plate 1,650

SELECTED RESTAURANT MENU

SUSHI KENZAN



Available from 11:30 to 14:00 17:00 to 21:30

Please allow at least 20 minutes of preparation time.



Superior Nigiri Sushi

¥7,150

10 Types of Nigiri Sushi and 6 Pieces of Rolled Sushi

Chirashisushi

6,160

Bowl of Rice Topped with Seafood

*Served with Miso Soup and Green Tea.

BEVERAGES

SOFT DRINKS

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

JUICE

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)	
Chilled Juice	1,155
Pineapple / Apple / Cranberry	

COFFEE & TEA

Pot of Coffee	2,000
Iced Coffee	1,650
Pot of Decaffeinated Coffee	2,000
Café Au Lait	2,000
Caffè Latte	2,000
Cappuccino	2,000
Espresso	2,000
Tea	1,800
English Breakfast / Darjeeling / Earl Grey / Ceylon Orange Pekoe	
Herb Tea	1,800
Camomille / Peppermint / Rosehip & Hibiscus	
Japanese Green Tea (Hot or Iced)	1,800
Chocolate (Hot or Iced)	1,800

BEER

InterContinental Craft Beer	¥1,540
Suntory The Premium Malts	1,540
Asahi Super Dry	1,540
Sapporo Black Label	1,540
Corona Extra	1,540
Heineken	1,540

SAKE

	180ml
Dassai 39 Junmai Daiginjo	3,800

SHOCHU SPIRITS

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

WHISKY

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

PLUM LIQUEUR

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

GIN

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

VODKA

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

WINE LIST

CHAMPAGNE				RED WINES			
	Full Bottle	1/2 Bottle	Glass		Full Bottle	1/2 Bottle	Glass
BRUT							
Moët & Chandon Moët Impérial Brut	¥16,000	¥9,460	¥3,080	Clarendelle Rouge Bordeaux (France)	¥10,900	¥5,810	¥2,200
Bollinger Special Cuvée Brut	26,620	14,520	—	Au Bon Climat Santa Barbara County Pinot Noir (U.S.A.)	17,000	—	2,700
Ruinart Blanc de Blancs Brut	32,670	—	—	Cannonball Merlot (U.S.A.)	12,500	—	2,450
Dom Pérignon Vintage Brut	56,870	—	—	Spellbound Cabernet Sauvignon (U.S.A.)	12,500	—	2,500
ROSÉ							
Moët & Chandon Rosé Impérial Brut	21,780	—	—	Shaw & Smith Adelaide Hills Shiraz (Australia)	15,730	—	—
Billecart Salmon Brut Rose	35,200	18,150	—	Chateau Mercian Mariko Vinyard Merlot (Japan)	17,600	—	—
WHITE WINES							
Clos Henri Petit Clos Sauvignon Blanc (New Zealand)	10,900	—	2,200	Domaine Bouchard Pere et Fils Montheilie Rouge (France)	19,800	10,450	—
Dopff Au Moulin Gewurztraminer Terres Épicées (France)	10,900	—	2,200	Chateau Croizet-Bages (France)	26,400	—	—
Francis Ford Coppola Winery Diamond Collection Chardonnay (U.S.A.)	12,100	—	2,450	Kenzo Estate Rindo (U.S.A.)	44,770	24,200	—
Chateau Ste Michelle Columbia Valley Sauvignon Blanc (U.S.A.)	12,100	—	2,450				
Weingut Tesch Löhler Berg Riesling Troocken (Germany)	13,310	—	—				
Henri Bourgeois Sancerre Les Baronnes (France)	16,940	7,865	—				
Domaine Servin Chablis Premier Cru Vaillons (France)	29,040	14,520	—				
Kenzo Estate Asatsuyu (U.S.A.)	33,880	18,150	—				