



# IN-ROOM DINING MENU

## 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

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### 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 MENU

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 and baguette)  
Bakery Basket(Croissant ,Soft Roll, Muffin and Various Danishes)  
\* Choice of 4 from either the Toast 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 and baguette)  
Bakery Basket(Croissant ,Soft Roll, Muffin and Various Danishes)  
\* Choice of 4 from either the Toast 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, Daily Petatoes,  
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

Jet lag is history.

At InterContinental Hotels & Resorts, we want you to be at your best when you travel. Try Timeshifter on your way home or on your next trip to reduce jet lag. It's on us.



# BREAKFAST A LA CARTE MENU

Available from 6:00 to 10:00

## 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)

## Chilled Juice ¥ 1,155

Apple, Pineapple, Cranberry

## Swiss Bircher Muesli ¥ 1,820

Grated Fresh Apples, Raisins, Honey and Dried Fruits

## Oatmeal Porridge 1,940

Served with Honey and Mixed Berry Compote

## Seasonal Sliced Fruits or Compote ¥ 2,025

(Your Choice of One)

Assorted Seasonal Fruit, Muskmelon, Banana, Pineapple

Grapefruit or Papaya

Apple Compote, Pear Compote

## Your Choice of Cereal and Milk 1,340

Cornflakes, Rice Krispies, Fruit Granola, Sugarless Crispy Muesli,

All-bran or Chocolate Cereal

Choice of : Milk, Whole, Low-fat, Soybean, Non-fat Skim,

Plain Yoghurt, Low-fat Yoghurt or Fat-free Yoghurt

## Yoghurt 1,100

Plain, Low-fat, Fat-free

## Fruit Yoghurt 1,450

Plain Yoghurt Served with Seasonal Fruit

## Classic Pancakes 2,100

Served with Maple Syrup and Mixed Berry Compote

## Original French Toast 2,100

Served with Honey and Mixed Berry Compote

## Your Choice of Assorted Bakeries

Available 24 hrs

Toast (White, Whole Wheat, Muesli, Rye Bread and Baguette)

Bakery Basket(Croissant, Soft Roll, Muffin and Various Danishes)

Served with Butter, Jam, Marmalade and Honey

## Basket of 5 Pieces 2,000

## Basket of 3 Pieces 1,200

\*Gluten-free Bread are Available on Request.

Please Ask Our Server. 🌱

## Two Eggs Cooked Any Style ¥ 2,200 with Your Choice of Three Side Garnitures

Omelette, Scrambled, Fried, Poached or Boiled

Bacon 🥓, Chicken Sausages, Pork Sausages 🥓, Daily Potatoes,  
Baked Beans, Sautéed Mixed Japanese Mushrooms  
or Sautéed Japanese Tomato

## Three Eggs Omelette 2,500

Please choose the style.

- Whole Omelette with Cheese, Ham and Mushroom 🥓

- White Omelette, Served with Vegetables

- Spanish Omelette with Vegetables

## Eggs Benedict - Your Choice of Eggs Benedict

Classic 2,100 Smoked Salmon 2,200

Honey Ham 🥓 2,200 Smoked Turkey 2,200

Spinach 2,200

## Your Choice of Side Meats

HamPork 🥓 880 Sausages 🥓 880

Bacon 🥓 880 Chicken Sausages 880

## FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes,  
available all day, everyday.



### ANYTIME PLATES

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



### NOURISH BOWLS

Grilled Vegetables, Rice, Salad & Yuzu Dressing

Vegan (Tofu) 🌱 🥚 🥓 ¥ 2,800

Chicken 🌱 🥚 🥓 3,260

Salmon 🌱 🥚 🐟 3,260

🌱 Contains gluten 🥚 Contains nuts 🥓 Contains milk

🥚 Contains egg 🐟 Contains fish 🥓 Contains soya

# COMBO MENU

Available from 10:00 to 23:00

## BURGER COMBO

¥ 4,950

### Cheese Burger with French Fries

Wagyu Beef , 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

Your Choice of Pizza

### Margherita

Tomato Sauce, Oregano, Basil and Mozzarella

### Pepperoni & Arugula 🍷

Tomato Sauce, Oregano, Mozzarella, Basil, Pepperoni  
and Arugula

### Quattro Formaggi

Mozzarella, Parmesan, Gorgonzola, Brie 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.

# ALL DAY MENU

Available from 10:00 to 23:00

## APPETIZERS

<b>Crispy Fish &amp; Chips</b> Served with Wasabi Mayo	¥ 2,905
<b>Charcuterie &amp; Cheese Board</b> Assorted Charcuterie, Cheeses, Fruits, Crackers	 3,875
<b>Quiche Lorraine</b> Spinach, Bacon and Cheese with Salad and Pecan Nuts	 2,150
<b>Mediterranean Dips</b> Babaganoush & Roasted Pepper Dip and Pita Bread	2,200

## SALADS

<b>Seasonal Green Leaf Salad</b> Choice of Dressing French, Japanese, Thousand Island, or Balsamic Dressing	✓ 2,200
<b>Capresse Salad</b> Tomato from Kumamoto prefecture, Burrata, Kalamata Olives and Basil Sauce	2,840
<b>Prawn Cocktail Salad</b> Cocktail Sauce, Romain Lettuce, Pineapple and Avocado	2,760
<b>Classic Caesar Salad</b> Romaine Lettuce, Parmesan Cheese, Croutons, Anchovies and Caesar Dressing	2,550
<b>With Grilled Chicken</b>	3,050
<b>With Smoked Salmon</b>	3,200
<b>With Boiled Prawns</b>	3,200

## SOUPS

<b>French Onion Gratin Soup</b>	2,035
<b>Pumpkin Potage with Ricotta Cheese</b>	1,815


## SANDWICHES AND BURGERS

All served with French fries & ketchup.

<b>Club Sandwich</b> Toasted Bread, Chicken, Bacon, Egg, Lettuce, Tomato and Mayonnaise	  ¥ 3,300
<b>Vegetable Panini</b> Grilled Eggplant, Zucchini, Red Pepper, Feta Cheese and Pest	2,200
<b>Ham &amp; Cheese Melt Panini</b> Smoked Ham, Cheddar Cheese and Truffle Mayonnaise	 2,450
<b>Cheeseburger</b> Wagyu Beef, Cheddar Cheese, Sesame Bun, Tomato and Pickles Please allow at least 20 minutes of preparation time.	3,575
<b>Add Bacon</b>	 380

## PIZZA



<b>Margherita</b> Tomato Sauce, Dry Oregano, Mozzarella & Basil	¥ 3,355
<b>Pepperoni &amp; Arugula</b> Tomato Sauce, Dried Oregano, Mozzarella & Basil, Pepperoni and Arugula	 3,450
<b>Quattro Formaggi</b> Mozzarella, Parmesan, Gorgonzola, Brie, Honey	3,650

## NOODLES

<b>Pasta Selection</b> - Spaghetti, Penne or Ravioli	
<b>Classic Bolognese</b>	 3,025
<b>Tomatoes and Basil</b>	2,585
<b>Traditional Vegetable Pad Thai</b> Lime, Chili, Soy Sprouts, Spring Onion & Peanuts	2,585

## FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes,  
available all day, everyday.



### ANYTIME PLATES







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



### NOURISH BOWLS

Sauteed Seasonal Vegetables, Rice,  
Grilled Tofu and Beans and Avocado

Vegan (Tofu)	 	 ¥ 2,800
Chicken	 	 3,260
Salmon	 	 3,260

 Contains gluten	 Contains nuts	 Contains milk
 Contains egg	 Contains fish	 Contains soya

# ALL DAY MENU

Available from 10:00 to 23:00

## MAIN COURSES

<b>Grilled Sea Bream with Lemon</b> From Ehime Prefecture	¥3,500
<b>Grilled King Salmon Fillet with Lemon</b> Marinated with Lemon, Garlic and Rosemary	3,630
<b>Lamb Chops 2 pieces</b> Flamed Grilled	5,600
<b>Crab Cake &amp; Chips</b> Horseradish Mayonnaise, French Fries and Salad	3,400

## FROM THE GRILL

Please allow at least 20 minutes of preparation time.

<b>Grilled New Zealand Beef Striploin (200g)</b>	🍴 ¥ 7,480
<b>Grilled New Zealand Beef Tenderloin (150g)</b>	🍴 8,360
<b>Chicken Thigh</b> Marinated with Lemon, Garlic and Rosemary	🍴 3,925

\*All meats are Halal certified.

\*From the grilled are complemented with Gravy Sauce and your choice of one side dish

## SIDE DISHES

<b>Seasonal Green Leaf Salad</b>	🍴 ¥ 1,100
<b>Sautéed Vegetables</b>	🍴 1,030
<b>Mashed Potatoes or French Fries</b>	🍴 1,100
<b>Steamed Plain Japanese Rice</b>	🍴🍴 620

## RICE AND CURRIES

<b>Japanese-Style Curry</b> Beef and Vegetables	🍴🍴 ¥ 3,500
<b>Butter Chicken Curry</b> Indian-Style	🍴 3,630
<b>Vegetable Curry</b>	🍴 3,145

\*Curries are served with home made naan or rice and pickles.

## JAPANESE SPECIALITIES

<b>Tonkatsu</b> Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles	🍴 ¥ 4,070
<b>Oyako-Don(Chicken and Eggs on Rice)</b> With Miso Soup, Japanese Pickles	3,300
<b>Steak-ju(Japanese Beef Steak on Rice)</b> With Miso Soup, Japanese Pickles	5,830
<b>Tempura Udon (Hot or Cold)</b> Batter Fried Shrimp and Seasonal Vegetable	2,970
<b>Karaage Chicken Bites</b> Japanese-style with Yuzu Kosho Mayonnaise	2,420

# ALL DAY MENU

Available from 10:00 to 23:00

## VEGETARIAN DISHES

Roasted Vegetable and Fried Rice ¥ 2,860

Tofu-Katsu-Don (Fried Tofu on Rice) ¥ 3,520

With Miso Soup, Japanese Pickles

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



## 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 Fingers 1,900

With French Fries

Rigatoni Carbonara 2,130

With Bacon and Mushroom

Spaghetti Bolognese 2,130

Chicken Nuggets 1,400

With French fries

Mini Beef Burger 1,900

With French Fries

Crème Caramel Pudding 950

With Biscotti

## DESSERT

Cheese Cake ¥ 1,350

New York Style with Whipped Cream

Almond Tart 1,350

Chantilly Cream and Creme Anglaise

Creme Caramel with Citrus and Biscotti 950

Chocolate Mousse 950

With crunchy Cacao & Chocolate Sauce

Panna Cotta 950

With Seasonal Fruits & White Chocolate

Strawberry Daifuku Order by Piece 500

Ice Cream 850

Vanilla, Rum Raisin & Macadamia Nut, Green Tea


Assorted Fruits 2,750



# 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.

# LATE NIGHT MENU

Available from 23:00 to 6:00


## APPETIZER

- Crispy Fish & Chips

Served with Wasabi Mayonaise

¥ 2,905
- Charcuterie & Cheese Board


Assorted Charcuterie, Cheeses, Fruits, Crackers

 3,875

## SALADS

- Seasonal Green Leaf Salad

Choice of Dressing  
French, Japanese, Thousand Island, or Balsamic Dressing

 ¥ 2,200
- Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons,  
Anchovies and Caesar Dressing

2,550

## NOODLES

- Pasta Selection - Spaghetti, Penne or Ravioli

Classic Bolognaise

 ¥ 3,025
- Tomatoes and Basil

 2,585
- Wheat Noodle Soup

With Batter Fried Shrimp and Egg

  3,000
- Seasonal Ramen Chinese Noodles



 2,200

## SANDWICHES AND BURGERS

All served with French fries & ketchup.


- Club Sandwich

Toasted Bread, Chicken, Bacon, Egg, Lettuce, Tomato  
and Mayonaise

  ¥ 3,300
- Cheeseburger

Wagyu Beef, Cheddar Cheese, Sesame Ban, Tomato and Pickles  
Please allow at least 20 minutes of preparation time.

3,575
- Add Bacon

 380
- \*All served with crispy fries & ketchup.

## JAPANESE SPECIALITIES

- Tonkatsu

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

  ¥4,070



## MAIN COURSES

- Grilled New Zealand Beef Tenderloin (150g)

Complemented with Your Choice of Daily Vegetables,  
Daily Potatoes or Steamed Rice

¥8,360
- Japanese-Style Curry

With Beef & Vegetables, Served with Rice

  3,500

## DESSERT

- Cheese Cake

New York Style with Whipped Cream

¥ 1,350
- Almond Tart

Chantilly Cream and Creme Anglaise

1,350
- Creme Caramel with Citrus and Biscotti

950
- Chocolate Mousse

With crunchy Cacao & Chocolate Sauce

950
- Panna Cotta

With Seasonal Fruits & White Chocolate

950
- Strawberry Daifuku

Order by Piece

500
- Ice Cream

Vanilla, Rum Raisin & Macadamia Nut, Green Tea

850
- Assorted Fruits

2,750

Tasty, versatile & nutritionally balanced dishes,  
available all day, everyday.



### ANYTIME PLATES



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



### NOURISH BOWLS

Sauteed Seasonal Vegetables, Rice,  
Grilled Tofu and Beans and Avocado

- Vegan (Tofu)

  ¥ 2,800
- Chicken

 3,260
- Salmon

 3,260



# BEVERAGES

## SOFT DRINKS

Coca-cola	¥ 1,260
Coca-cola Zero	1,260
Ginger Ale	1,260
Perrier (Sparkling Water)	330ml 1,260
S.Pellegrino (Sparkling Water)	500ml 1,260
Tonic Water	1,260
Evian (Still Water)	750ml 1,450
Glass of Milk	930
Whole / Low-fat / Non-fat Skimmed Milk / Soybean Milk Shake	1,260

## 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	2,310
Iced Coffee	1,850
Pot of Decaffeinated Coffee	2,310
Café Au Lait	2,310
Caffè Latte	2,310
Cappuccino	2,310
Espresso	2,310
Tea	2,030
English Breakfast / Darjeeling / Earl Grey / Ceylon Orange Pekoe	
Herb Tea	2,030
Camomille / Peppermint / Rosehip & Hibiscus	
Japanese Green Tea (Hot or Iced)	2,030
Chocolate (Hot or Iced)	1,850

## BEER

InterContinental Craft Beer	¥ 1,782
Suntory The Premium Malts	1,782
Asahi Super Dry	1,782
Sapporo Black Label	1,782
Corona Extra	1,782
Heineken	1,782

## SAKE

Dassai 39 Junmai Daiginjo	180ml 4,390
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## SHOCHU SPIRITS

Rice Oni-taoshi	60ml 1,740
Sweet Potato Tominohouzan	2,200
Barley Hyakunen no Kodoku	2,500

## WHISKY

	45ml	350ml	Bottle
Jack Daniel's Black	2,770	19,000	36,525
Chivas Regal 12y.o.	2,770	19,000	36,525
Suntory Hibiki	5,850	38,115	76,230
Blender's Choice			

## PLUM LIQUEUR

Plum Liqueur Matured in the Toasted Cask in Yamazaki	60ml 2,930
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## GIN

Bombay Sapphire	45ml 2,255
Komasa Gin Sakurajima Komikan (Kagoshima)	2,660

## VODKA

Absolut	45ml 2,245
Okuhida Vodka (Gifu)	2,645

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# WINE LIST

CHAMPAGNE	Full Bottle	1/2 Bottle	Glass	RED WINES	Full Bottle	1/2 Bottle	Glass
BRUT							
Moët & Chandon Moët Impérial Brut	¥ 19,010	¥ 11,245	¥ 3,665	Clarendelle Rouge Bordeaux (France)	¥ 12,960	¥ 6,905	¥ 2,620
Bollinger Special Cuvée Brut	31,625	17,255	—	Au Bon Climat Santa Barbara County Pinot Noir (U.S.A.)	20,200	—	3,215
Ruinart Blanc de Blancs Brut	38,820	—	—	Cannonball Merlot (U.S.A.)	14,850	—	2,915
Dom Pérignon Vintage Brut	67,565	—	—	Spellbound Cabernet Sauvignon (U.S.A.)	14,850	—	2,915
ROSÉ							
Moët & Chandon Rosé Impérial Brut	25,885	—	—	Shaw & Smith Adelaide Hills Shiraz (Australia)	18,690	—	—
Billecart Salmon Brut Rose	41,855	21,575	—	Chateau Mercian Mariko Vinyard Merlot (Japan)	20,900	—	—
WHITE WINES							
Clos Henri Petit Clos Sauvignon Blanc (New Zealand)	12,960	—	2,620	Domaine Bouchard Pere et Fils Monthele Rouge (France)	23,530	12,100	—
Dopff Au Moulin Gewurztraminer Terres Épicées (France)	12,960	—	2,620	Chateau Croizet-Bages (France)	31,375	—	—
Francis Ford Coppola Winery Diamond Collection Chardonnay (U.S.A.)	14,380	—	2,915	Kenzo Estate Rindo (U.S.A.)	53,185	26,930	—
Chateau Ste Michelle Columbia Valley Sauvignon Blanc (U.S.A.)	14,380	—	2,915				
Weingut Tesch Löhrer Berg Riesling Trocken (Germany)	15,815	—	—				
Henri Bourgeois Sancerre Les Baronnes (France)	20,130	10,875	—				
Domaine Servin Chablis Premier Cru Vaillons (France)	34,505	19,110	—				
Kenzo Estate Asatsuyu (U.S.A.)	40,250	20,350	—				