

One Harmony Member-Exclusive Menus

< September 1 ~ October 31, 2017 >

Dinner

Hotel Okura Tokyo

■ Coffee Shop

Dining Café Camellia (1F)

Hours of Operation 17:30 ~ 21:30

Salad Bar "Vegetable Garden"
"Risoni" Minestrone with Soft Poached Egg,
Parmesan Flavor
Grilled Beef Sirloin with Japanese Sauce,
Horseradish Flavor
Bread or Rice
A Choice of This Month's Dessert
Coffee or Tea

¥8,000

■ Chinese Cuisine

Toh-Ka-Lin (12F)

Hours of Operation 17:30 ~ 21:30

Specially-Assorted Cold Appetizer
Shark Fin and Crab Roe Soup
Roast Duck Skin, Peking Style
Sautéed Abalone and Scallops
Sautéed Japanese Sirloin Beef and Gingko Nuts
Sautéed Prawns with Ginger and Green Onion Sauce
Noodles with Chinese Meat Sauce
Almond Jelly with Fresh Fruits
Coconut-Covered Rice Dumpling

¥13,600

■ French Cuisine / Wine Dining

La Belle Epoque / Baron Okura (12F)

Hours of Operation 17:30 ~ 21:30

Appetizer
Terrine of Stewed Chicken "Modern Style"
with Waldorf Salad
Traditional Consommé
Fish of the Day, Chef Style
Roasted Duck with Hot Vegetables, Sour-Sweet Sauce
Variety of Pastries on the Wagon Service
Coffee and Confectionery

¥16,000

Off-site Restaurants

■ Chinese Cuisine

Toh-Li (Shinjuku Nomura Building 50F)

Hours of Operation 17:30 ~ 21:30 (Weekdays)
17:30 ~ 21:00 (Sat., Sun. & Holidays)

Specially-Assorted Cold Appetizer
Shark Fin and Crab Roe Soup
Roast Duck Skin, Peking Style
Pan-fried Zucchini Topped with Minced Shrimp
with Black Bean Sauce
Sautéed Fillet of Beef and Gingko Nuts
Sautéed Prawns with Spicy Chili Sauce
Flavored with Black Vinegar
Fried Rice with Salmon
Almond Jelly with Fresh Fruits
Chinese Pastry

¥7,560

■ Wine & Dining

DUKE (Shinjuku Nomura Building 50F)

Hours of Operation 17:30 ~ 21:00

Amuse Bouche
Marinated Mackerel with White Wine, Orange Flavor
Grilled Eggplant Mousse and Consommé Jelly
Salmon and Mussels with Cream Soup
Roasted Lamb
Today's Dessert
Coffee or Tea

¥7,560

■ Chinese Cuisine

Toh-Ka-Lin Nihonbashi Muromachi Hinkan

(Nihonbashi Muromachi Nomura Building 3F)

Specially-Assorted Cold Appetizer
Braised Whole Shark Fin with Gilled Eel
Roast Duck Skin, Peking Style
Steamed EZO Abalone with XO Sauce
Braised Squid and Prawns in Crab Innards Sauce
Sautéed Japanese Beef and Matsutake Mushrooms
Fried Rice with Salmon and Salmon Roe
Today's Desserts

¥16,200

※An additional 10% service charge will be charged.
※Menus vary by the season and are subject to blackout days. Please contact each restaurant for details.