

BREAKFAST Guide Map



Check with your phone

Breads

- Wheat germ bread
- Milk bread
- Cheese bread
- Brioche
- Pain aux raisins
- Danish pastry
- Pain au chocolat etc.

Warm them up in the toaster and enjoy!

Soft whipped butter

Izu Fruit Jam
Izu jam made of strawberries, sweet oranges, and blueberries

Grilled Dried Fish

- Salt-grilled mackerel
- Horse mackerel
- Butterfish
- is Daily Special

Japanese Side Dishes

We purchase and buy Minami-Izu groceries in season. Some dishes may change at any time.

- Mozuku seaweed
- Salted squid
- Pickled wasabi
- Boiled seasoned vegetable
- Rollled dashi omelet
- Whitebait with grated radish
- is daily special

Nigiri Sushi

The sushi toppings change occasionally.

Appetizers

- Cheddar cheese
- Salami
- Smoked salmon & potato salad with mustard
- Mixed pickles
- Chicken salad with sesame flavor

Shimoda Tokyu Hotel's top recommendation

Kamameshi

Toppings & Dressings

- Crispy bacon
- Fried onion
- Parmesan cheese
- Non-oil bonito dressing
- Wasabi creamy dressing
- Ginger & lemon dressing
- Truffle flavor dressing

Cold drinks

- Water
- Green tea
- Milk

- Orange juice
- Apple juice
- Acai blend drink
- Tomato juice

Salads

- Onion
- Wakame seaweed
- Broccoli
- Carrot rapée
- Cherry tomatoes
- Cucumber
- Mixed green

Hot drinks

- Green tea
- Herbal tea
- Darjeeling tea

Coffee

Coffee to go!

Soup of the day

Curry

Steamed rice from Minamiizu

Sometimes it is made with fish or Ise-ebi stock.

Miso soup

Dinner spoons

Spring onion Wakame seaweed

Fukujinzuke pickles

- Furikake with kinmedai
- Red shiso (Yukari)
- Furikake with bonito
- Furikake with sakura-ebi

Dashi broth Chazuke

Matcha udon noodle Tempura Udon soup base

Green onion Shredded laver Sesame seeds

- Homemade tofu
- Candied sweet potatoes
- Simmered konjac
- ★ Hijiki seaweed
- ★ Kinpira burdock
- and ★ is daily special

Steamed Vegetables

- Ponzu sauce
- Sesame sauce
- Grated radish with chili pepper
- Green onion

Condiments

Whipped cream Sweet red bean paste

Tomato Ketchup

Fresh Hot Pancakes

- Chocolate Hazelnut cream
- Three fruit jam
- Topping with Maple syrup

Muesli etc.

- Granola
- Corn flakes

Desserts

- Seasonal fruits
- Today's sweets
- Yogurt
- Aloe vera compote
- Tokoroten made from Izu's tengusa
- Muesli

Topping

- Yogurt sauce
- Mango / Strawberry / Apple

- Sweet red bean past
- Roasted soybean flour
- Oligosaccharides
- Black sugar syrup
- Basil seeds

- Sliced almonds
- Dried mango
- Dried kiwi
- Raisins

START!

Restaurant Reception / Cashier

Lobby Floor Restaurant Entrance