

Firefly Evenings Dinner Buffet

★Live kitchen
◇Flickering flames!

Western Cuisine

Original salad station

(Make your own special salad with condiments of your choice)

Parboiled conger eel with summer vegetables

Cauliflower tabbouleh with scoop salad

Beef tendon gratin

Risoni and whitebait pepperoncino

Seared octopus carpaccio with 2 kinds of cherry dressing

Olive oil that glimmers like fireflies,

flaxseed oil and enoki pepperoncino

Snapper in sweet vinegar and herring marinated

Charcuterie board

Honey mustard chicken

Pork ballotine

Garlic soup

Hotel Chinzanso Tokyo's traditional beef stew

Seafood doria

Chilled corn soup

Potato-fries with shake-on seasonings

Mini corn dog

★Roast beef sirloin in gravy sauce and fruit sauce

★Shrimp sauce and meat sauce pasta
with grated cheese

Chinese Cuisine

Chilled vegetables with tofu skin and wood ear mushrooms

Long huang chicken in sesame sauce

Chilled jellyfish and summer vegetables

Shrimp seasoned with Shaoxing wine

Torch-steamed Shingen chicken

Lightly spicy stir-fried seafood

Dongpo pork

Drinks

Seasonal original cocktails:

Blue Lagoon, Firefly's Light, Firefly's Nest (non-alcohol), Strawberry Spumoni (non-alcohol)

Sparkling wine, red and white wine, beer, sake, shochu, whiskey, non-alcohol beer, orange juice, peach juice, grape juice

Melon soda, Calpico®, coke, ginger ale, oolong tea, coffee, tea, herb tea, green tea

Japanese Cuisine

<Available to adults by ticket exchange>

Semi-fatty and marinated red tuna sushi

Three kinds of sushi

Simmered eggplant in broth

Odamaki mushi (Egg custard with udon)

Homemade corn tofu

Chilled simmered vegetables in shape of fireflies

(Winter melon, mini tomato, pumpkin)

Namero (Minced horse mackerel with miso)

Seared Makurazaki bonito with Sea of Clouds ponzu

Fried chicken in sweetened soy sauce

Miso tofu in leek sauce resembling fireflies

Abalone in liver-miso sauce

Soba topped with seaweed soba

Dessert

◇Flickering flames! French toast ※1

★Freshly prepared chestnut Mont Blanc

Fruit cocktail tart

Shortcake trifle

Mango pudding and lychee jelly

Raspberry and peach mousse

Honey lemon and rare cheesecake

Matcha roll cake

Milk crepe

Gateau chocolat

Orange-scented madeleine

Assorted fruit

Assorted ice cream

Assorted sherbet

<Available to children by ticket exchange>

Manager Firefly logo hamburger, chocolate banana

Manager Firefly bag

※The menu may be subject to change based on availability. Due to the nature of the event, please be aware that individual allergy needs cannot be accommodated. ※1 Flickering Flames dish is prepared between 30 and 60 minutes from the start of the meal.