

THE ZEN MEAL

With Naturally Peninsula, our collection of delicious and plant-based menu offerings, we strive to support your nutrition goals during your time with us. At The Peninsula Tokyo, our Naturally Peninsula cuisine is inspired by Shojin-ryori, an ancient plant-based style of cooking established in 13th century Japan by Zen Buddhist monks.

At the heart of SHOJIN, and indeed most Japanese cooking, is “one soup, one dish” (ICHIJU ISSAI). Rice and pickles are also served but are taken for granted and not counted in the phrase. This is also the essential Zen meal, which uses four nested bowls. Simple, yet profound.



*For illustration purpose

¥8,000

Price is inclusive of consumption tax and 18% service charge.

SUMMER MENU

 Vegetarian

- MAIN DISH ————— Corn Kuzu Mochi with Summer Vegetables
okinawa spinach jelly, tomato consommé ravioli,
corn, cucumber, okra, micro leaves,
winter melon, zucchini, micro tomatoes,
lily bulb, edamame, bell pepper
- SOUP ————— White Miso with Sudachi
potato mochi, shiitake mushroom
- RICE ————— Asparagus Rice
truffles
- PICKLES ————— Pickled Seasonal Vegetables
simmered shishito sweet pepper with sweetened soy sauce,
pickled young ginger in sweet vinegar, pumpkin with ume
- DESSERT ————— Mango Pudding
coconut riz au lait, soymilk gyokuro cream