



The Peninsula Tokyo

SPECIAL SPRING COURSE MENU

Tempura and Jacques Selosse champagne pairing

JACQUES SELOSSE

Rose Brut NV

Selosse Version Originale Extra Brut NV

Substance Brut NV

APPETIZER KOBACHI

JAPANESE SALAD

TEMPURA 16 KINDS

Shrimp, Fish, Shellfish, Vegetable, Seasonal mountain vegetables, kakiage

RICE, RED MISO SOUP, PICKLES

(Can be replaced with small Tempura Domburi and Tempura Ochazuke)

DESSERT

Fruits, Green Tea

5 guests

500,000 JPY

(Inclusive of tax and service charge)

Period 20th March - 6th May 2024

Reservation Requirement The reservation is available from 5 guests and up (25,300JPY per person - tax and service charge included)
TEL: 03-6810-0271 Email: peninsula@tenichi.co.jp

Seating Private dining room counter (Can host up to 9 guests)