

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.



¥8,000

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

SPRING MENU

 Vegetarian

MAIN DISH



Sesame Tofu

bamboo shoot, broad beans, salted sakura leaf, black truffle dressing, lily bulb, canola flower, asparagus, kogomi, watermelon radish, soymilk mayonnaise

SOUP



Puréed Green Bean Soup

soymilk skin yuba

RICE



Seasoned Rice with Butterbur

butterbur miso, shiso flower

PICKLES



Pickled Seasonal Vegetables

sakura vinegar-pickled turnip, soy-glazed dried shiitake mushroom, sweet-pickled beetroot

DESSERT



Saffron Chocolate Custard

amanatsu orange, lemon jelly, hazelnut crumble, rhubarb jam