

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



Spring Vegetables with White Miso and Soymilk
asparagus, lily bulb, canola flower, bamboo shoot, broad bean, pumpkin, kogomi, shiitake, black truffle, red miso and balsamic vinegar, ponzu agar jelly

SOUP



Tofu Soup
Japanese parsley, abalone mushroom, salted cherry blossom

RICE



Green Pea and Bamboo Shoot Rice

PICKLES



Pickled Seasonal Vegetables
simmered dried shiitake in sweet soy sauce, sansho pepper, pickled beetroot in sweet vinegar, pickled cucumber in amazake

DESSERT



Japanese Melon Soup
almond cream, apricot agar jelly, tarragon