

## 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.

## SUMMER MENU

 Vegetarian

### MAIN DISH



#### Tofu and Edamame Purée

asparagus, string bean, edamame, pumpkin, cucumber, yellow bell pepper, zucchini, baby corn, micro leaf, edible flower, myoga ginger, spaghetti squash

### SOUP



#### Somen Noodles

water shield, new spring ginger, shiso flower

### RICE



#### Seasoned Japanese Brown Rice with Corn and Tomato

micro tomato, truffle

### PICKLES



#### Pickled Seasonal Vegetables

shiso koji-pickled cucumber, salted kelp, simmered sweetened soybean

### DESSERT



#### Melon and Mango

almond kernel cream, lychee agar jelly, passionfruit seed