

Sima BOX

Western and Okinawan favorites come together in this creative assemblage available only via room service. Consider pairing your meal with one of our recommended flights of awamori, the unique distilled spirit of the Okinawan islands.

A limited number of ten boxed dinners are offered per day and some variations may apply, according to the season and market availability.

Kindly place your order by 16:00.

Delivery times are 17:00–17:30, 17:30–18:00, and 18:00–18:30

sima BOX ¥7,700

<Western Hors d'Oeuvres>

Roast Beef with Wasabi Sauce
Fish Marinade from Local Waters
Smoked Salmon
Prosciutto and Fresh Fruit
Assorted Cheeses
Sautéed Pork Wrapped in Vegetables
Shrimp Rolls
Housemade Pickles
Assorted Olives

<Okinawan Favorites>

Goya (Bitter Melon) Chanpuru Stir-Fry
Vinegared Mozuku Seaweed
Creamy Fermented Tofu
Pig's Ears in Peanut Sauce
Peanut Tofu
Yam Tempura
Grilled Banana Fish, Teriyaki-Style
Simmered Pork Spare Rib
Okinawa Shallot Pickles

Awamori / Local Spirits

Awamori is the oldest distilled alcoholic drink in Japan, and is believed to be the predecessor of shochu.

—Standard Awamori Flight—

¥2,750

Kikunotsuyu VIP Gold (30 ABV)
Kura (25 ABV)
Koryu 5 Years (35 ABV)

—Aged Awamori Flight—

¥3,500

Kanamaru 10 Years (35 ABV)
Uminokuni 10 Years (43 ABV)
Chuko 10 Years (42 ABV)