



FUJI SPEEDWAY HOTEL
MEETING & EVENT MENUS



One Plate Lunch in the Japanese style

Elevate your special gathering with our carefully curated lunch course. Indulge in a variety of dishes, including a luxurious **seafood rice bowl**, expertly roasted meats, and our signature **grilled eel bowl (Unadon)**—each crafted with premium ingredients and exquisite flavor. Perfect for social gatherings, business events, or family occasions, our lunch course promises both elegance and satisfaction in every bite.

SEAFOOD LUNCH SET PLATE

- Japanese Salad
- Seasonal Seafood Rice Bowl
- Miso Soup

ROASTED WAGYU BEEF” CHIRASHI-SUSHI” ONE PLATE

- Japanese Salad
- Roasted Wagyu Beef” Chirashi-Sushi” Rice Bowl
- Miso Soup

CHARCOL GRILLED EEL ONE PLATE

- Japanese Salad
- Charcoal Grilled Eel Rice Bowl
- Miso Soup

4 Course Lunch in the Japanese style

A beautifully composed Japanese-style one-plate lunch that’s as refined as it is satisfying. Featuring a fresh **seafood rice bowl**, a seasonal **Japanese salad**, and a comforting bowl of **miso soup**, all thoughtfully arranged for balance and ease. Designed to complement meetings or quiet conversations without interruption, perfect for a brief yet nourishing midday break. Enjoy a moment of calm and quality, even in the middle of a busy scheduled meeting and events.

4 COURSE LUNCH IN THE JAPANESE STYLE

- Japanese Salad
- Seasonal Seafood Rice Bowl
- Miso Soup

Lunch Buffet

Our lunch buffets include a wide variety of hot and cold dishes to satisfy any craving. Sample a range of authentic Japanese and Western dishes before indulging in a delightful selection of breads and desserts curated by our award-winning pastry chefs.

LUNCH BUFFET

- Fuji Speedway Hotel Chef’s Caesar Salad Lettuce, Bacon, Parmesan Cheese

LUNCH BUFFET DESSERT SELECTION

- Pistachio Crumble
- Fuji Speedway Hotel Original Tiramisu

- Caprese, Tomato, Orange, Shizuoka Mozzarella Cheese, Basil
- Dashi-Marinated Fried Eggplant, Pumpkin, Chicken Meatball
- Lobster Risotto Croquette
- Giant Pacific Octopus Carpaccio, Anchovy, Olive, Basil and Tomato Salsa with Garlic Chips
- Seafood, Assorted Nigiri-sushi
- Fujinomiya-Yakisoba
- Pan-Fried Shizuoka Salmon, Provencal Sauce
- Roasted Shizuoka Olive Pork with Spring Onion-Miso
- Roasted Vegetables

DINNER BUFFET

Our buffets are the ideal choice for a stylish evening event. Dazzle your attendees with carefully crafted hot and cold dishes before exploring a delectable selection of sweets from our award-winning pastry chefs.

SALAD

- Seasonal vegetable Sticks with Gotemba Miso-Mayonnaise
- Fuji Speedway Hotel Chef’s Caesar Salad Lettuce, Bacon, Parmesan Cheese

HOT STATION

- White Bolognaise, Penne Pasta, Shizuoka Chicken Ragout, Bamboo Shut
- Roasted Shizuoka Pork with Spring Onion-Miso
- Steamed Sea Bream, Orange, Capar and Anchovy Vinaigrette
- Roasted Vegetables

- Green Tea Chocolate Cake
- Honey and Earl Gray Jelly

APPETIZER

- Dashi-Marinated Fried Egg Plant, Chicken Meet Boll, Ginger
- Grilled Eel Wrappd in Japanese Omelette
- Chinese Style Steamed Shizuoka Chicken, Cucumber, Jelly Fish Salad
- Seared White Tuna with Original Spice, Marinated Yellow Paprika
- Lobster and Melon

DESSERT SELECTION

- Green Roasted Tea Tiramisu
- Fruits Plate
- Earl Grey and Fruit Jelly
- Bonbon Chocolate

Potato Gratin

Banana Chocolate Cake

6 Course Dinner in the Japanese Style

Our chefs have carefully created delectable six-course menus in Japanese style for your attendees to experience during your evening event. From appetizer to dessert, these fully customizable courses will take your attendees’ taste buds on a dramatic journey of discovery.

TUNA CARPACCIO, AVOCADO WASABI MAYONNAISE, SALMON ROE, CONDIMENTS

STEAMED WHITE COD AND SHRIMP CAKE, GRATED RADISH, GREEN LAYER SLEET UMAMI SAUCE

GRILLED SEASONAL FISH, MARINATED EGG PLANT, YELLOW AND RED TOMATO SALSA WITH SHISO

ROASTED WAGYU BEEF, TURNIP, SEASONAL VEGETABLES, SPRING ONION-MISO SAUCE

CHARCOAL GRILLED EEL ON RICE BOWL

SHIZUOKA MATCHA TERRINE CHOCOLATE

6 Course Dinner in the Japanese and Western S

Our chefs have carefully created delectable Japanese and Western six-course menus for your attendees to experience during your evening event. From appetizer to dessert, these fully customizable courses will take your attendees’ taste buds on a dramatic journey of discovery.

MARINATED SHIZUOKA SALMON TROUT, ORANGE, AVOCADO, CONDIMENTS

NICOISE-STYLE SALAD GRILLED WHITE TUNA, AMELA TOMATO, CUCUMBER, CAPER, OLIVE, STRING BEANS, BOILED EGG

GRILLED SEASONAL FISH, SELECTION OF TURNIPS, ROE, SHISO FLAVORED

“SURF AND TURF” ROASTED WAGYU BEEF, LOBSTER, GREEN ASPARAGUS, WHIPPED POTATO PAPRIKA-LEMON-CHILI BUTTER SAUCE

CHARCOAL GRILLED EEL” CHIRASHI-SUSHI” RICE BOWL

SHIZUOKA MATCHA CHOCOLATE CAKE

5 Course Dinner in the Japanese and Western S

Our chefs have carefully created delectable five-course Japanese and Western menus for your attendees to experience during your evening event. From appetizer to dessert, these fully customizable courses will take your attendees’ taste buds on a dramatic journey of discovery.

JAPANESE STYLE CARPACCIO

GRILLED FUJI ATLANTIC SALMON, BROWN RICE BALL, GREEN LAVAR WITH DASHI

SLOW COOKED WAGYU BEEF ROASTED NEW ONION, SPRING ONION-MISO SAUCE

SEASONAL SEAFOOD RICE BOWL OR CHARCOAL GRILLED EEL RICE BOWL

SHIZUOKA MATCHA CHOCOLATE CAKE

Cocktail Buffet

Set in an elegant atmosphere, our cocktail buffet offers a vibrant selection of finger foods and carefully curated drinks — the perfect way to add a touch of sophistication and flair to your event.

COCKTAIL BUFFET

- Fuji Speedway Hotel Chef's Caesar Salad Lettuce, Bacon, Parmesan Cheese
- Shizuoka Mozzarella Cheese, Strawberry and Tomato Caprese
- Giant Pacific Octopus Carpaccio, Anchovy, Olive, Cucumber and Celery Salsa with Garlic Chips
- Lobster Risotto Croquette
- Assorted Nigiri-Sushi & Maki-Sushi
- Fujinomiya-Yakisoba
- Margherita, Nakatomi Mozzarella Cheese, Tomato Sauce, Basil
- Roasted Shizuoka Pork with Spring Onion-Miso

DESSERT

- Fruits Plate
- Shizuoka Green Tea and Chestnut Pie
- Strawberry Macarons
- Earl Grey Elderflower Jelly

Refreshment

Take a refreshing break during your meeting with exquisite snacks crafted by our award-winning pastry chefs, the perfect way to recharge and stay focused.

REFRESHMENT

- Peach and Fig Pound Cake
- Mount Fuji Cookie
- Fruits
- Citrus Jelly

BEVERAGE

- Coffee & Tea

Menu may slightly be amended according to market availability.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian