



Awabi-Isoyaki

Appetiser, Serves 8

- 150 g/5 oz. abalone
- Salt
- 150 g/1 cup grated Japanese radish
- 1 egg yolk
- 10 ml/2 tsp. soy sauce
- 300 ml/1 1/4 cups soup stock
- 12 g/1 tbsp. cornstarch
- Laver to garnish (optional)

- Toss the abalone with salt and let stand for 5 minutes. Scrub off any dirt with a brush.
- Put the grated Japanese radish on top of the abalone, place in a steamer and steam for 3 hours. Separate the abalone gut from the body.
- Mix the egg yolk, soy sauce, abalone gut and soup stock; place it in a pot and bring to a boil. Add the cornstarch, stir and cook until thickened.
- Cut each abalone body into about 6 pieces; place the abalone back in the shell, put the egg sauce on top of the abalone and grill. Once cooked through garnish with Laver.

Donabe-Gohan

Main Course, Serves 8

- 80 g/3 oz. small dry red beans
- 450 g/2 1/4 cups rice
- 200 g/7 oz. sea bream, cut into bite-size pieces
- 4 g/1 tsp. salt
- 5 ml/1 tsp. light soy sauce
- 15 ml/1 tbsp. sake

- Bring a pot of water to a boil. Add the beans and bring to a simmer. Rinse, add more water, and bring the beans back to a simmer again. Drain the beans in a colander and add them back to the empty pot. Add water to cover by a few inches and simmer for 40 minutes. Drain.
- Place the rice in a pan and add water to cover by 5 centimetres/2 inches. Soak the rice in the water for 15 minutes. Drain the water and let the rice stand for another 15 minutes before cooking. Place the rice and 650 millilitres/2 3/4 cups water in a pan. Bring the water to a boil, lower the heat to simmer, cover the pot and cook until the rice is done and the water is absorbed.
- Sprinkle the sea bream with salt and set aside for 30 minutes. Rinse the sea bream and pat dry.
- When the rice is cooked, add the red beans, soy sauce, and sake; heat through. Serve with the sea bream.

Zipang

Beverage, Serves 1

- 60 ml/2 oz. Japanese rice wine
- 15 ml/1/2 oz. ume liqueur
- 15 ml/1/2 oz. sudachi juice
- Gold dust or gold leaf for garnish
- Slice of star fruit for garnish

- Fill a cocktail shaker with ice and add the rice wine, ume liqueur and sudachi juice. Shake vigorously and strain into a chilled martini glass. Sprinkle gold dust on the edge of the glass and garnish with a slice of starfruit.



INTERCONTINENTAL
TOKYO BAY

In the heart of one of the world's great cities, the InterContinental Tokyo Bay combines urban convenience with expansive panoramic views. A walkway connects the hotel to Takeshiba Station; the popular Odaiba area, Tokyo Big Site, and the new Shiodome development are all nearby. After visiting the spectacular Imperial Palace, shopping in the famous Ginza district, or touring the astonishing Tsukiji Fish Market—the biggest in the world—guests at the InterContinental Tokyo Bay can enjoy a cocktail and the fantastic view of Rainbow Bridge in the Sunset Lounge, or choose from the extensive selection of whiskies and cigars in the Chart House. Dining choices are extensive. In addition to the creative interpretations of traditional Japanese cuisine at Wake-tokuyama, choices range from the delicious flavours from the South of France at La Provence and the Thai, Chinese, and Vietnamese dishes at Asian Table to the international specialties at The Blue Veranda and the grown-up American fare at C4U.

InterContinental Tokyo Bay
1-16-2 Kaigan, Minato-Ku
Tokyo, 105-8576 Japan
p. 81.3.54042222
f. 81.3.54042111