

GRAN TENKU

SPECIAL MENU

Year-End and New Year Holiday Special Menu

During the year-end and New Year holiday period, passengers using the meal plan in Grand Seat or Grand Seat Plus (Car 4) will be served a special holiday menu prepared by Genji. This special menu is available at the same price as the regular meal plan, allowing you to enjoy dishes created especially for the season. The menu details have now been finalized and are provided below.

SCHEDULE
Applicable Period / Trains

Thu, Dec. 31, 2026　GRAN TENKU No. 3 and No. 4 only
Fri, Jan. 1, 2027　All GRAN TENKU trains, Nos. 1-4
Sat, Jan. 2, 2027　All GRAN TENKU trains, Nos. 1-4
Sun, Jan. 3, 2027　All GRAN TENKU trains, Nos. 1-4
Mon, Jan. 4, 2027　GRAN TENKU No. 1 and No. 2 only
*From GRAN TENKU No. 3 on Jan. 4, the regular menu will be served.

PLAN—Applicable Plan

Meal plans for Grand Seat and Grand Seat Plus during the above period

*The special holiday menu will also be served with the MORNING, LUNCH, and AFTERNOON TEA meal plans.

PRICE

Available at the same price as the regular meal plan.

MORNING / AFTERNOON TEA

GRAN TENKU No. 1 MORNING / GRAN TENKU No. 4 AFTERNOON TEA MENU

Applicable Trains: GRAN TENKU No. 1 (MORNING) / GRAN TENKU No. 4 (AFTERNOON TEA)

A limited-time special menu prepared by Chef Atsushi Motokawa of Genji. Each of the nine compartments in the box is carefully filled with dishes prepared with the chef's utmost attention to detail. Please enjoy this special menu created by Chef Motokawa exclusively for this occasion.



MENU DETAILS

- Charcoal-Grilled Aged Kishu Mikan Chicken, Tandoori Chicken, Mashed Japanese Chestnut with Shibukawa-ni Chestnut
- Porcini Shumai, Shihodake Bamboo Shoot, Steamed Abalone with Garlic Chive, Scallion and Sansho Pepper Sauce
- Kasumi Crab Cake, Snow Crab Croquette, Fried Prawn with JIN Mayonnaise
- Crispy Rice-Cracker-Crusted Kurobuta Pork, Japanese Black Beef Stew with Seasonal Vegetables
- Roast Japanese Black Beef, Low-Temperature Smoked Magret Duck with Mustard
- Miso-Marinated Spanish Mackerel, Simmered Octopus and Burdock Root, Kyara-buki, Donko Shiitake, Plum-Shaped Carrot, Yomogi Fu, Omi Konnyaku
- Vinegar-Cured Young Spanish Mackerel, Red-and-White Namasu, Black Soybeans, Persimmon Leaf Sushi
- Lemon Terrine Sandwich, Smoked Salmon and Cream Cheese Sandwich
- Gateau Chocolat, Basque Cheesecake, Taki Fig Compote
- Chrysanthemum Greens Bavarois with Kudoyama Persimmon Puree

LUNCH

GRAN TENKU No. 2 / GRAN TENKU No. 3 LUNCH MENU

Applicable Trains: GRAN TENKU No. 2 / GRAN TENKU No. 3

A special year-end and New Year holiday lunch menu prepared by Chef Atsushi Motokawa of Genji. The lunch set features a variety of carefully arranged dishes in a compartmented box, seasoned rice with Kumano beef, and a warm dashi broth with hanabiratake mushrooms.



MENU DETAILS

- Charcoal-Grilled Aged Kishu Mikan Chicken, Tandoori Chicken, Mashed Japanese Chestnut with Shibukawa-ni Chestnut
- Porcini Shumai, Shihodake Bamboo Shoot, Steamed Abalone with Garlic Chive, Scallion and Sansho Pepper Sauce
- Kasumi Crab Cake, Snow Crab Croquette, Fried Prawn with JIN Mayonnaise
- Crispy Rice-Cracker-Crusted Kurobuta Pork, Japanese Black Beef Stew with Seasonal Vegetables
- Roast Japanese Black Beef, Low-Temperature Smoked Magret Duck with Mustard
- Marinated Red Onion and Barracuda Escabeche, Kyoto Akaji Chicken Nanban with Truffle Tartar Sauce
- Vinegar-Cured Young Spanish Mackerel, Red-and-White Namasu, Hanasaki Jellyfish and Wood Ear Mushroom, Eel Wrapped in Bamboo Leaf
- Miso-Marinated Spanish Mackerel, Yomogi Fu, Omi Konnyaku, Simmered Burdock Root, Kyara-buki
- Smoked Salmon and Daikon Roll, Curried Sweetfish with Roe, Black Soybeans, Donko Shiitake, Plum-Shaped Carrot
- Seasoned Rice with Kumano Beef Shigureni, Burdock Root and Olives
- Warm Dashi Broth with Charcoal-Grilled Chicken and Hanabiratake Mushroom

OTHER INFORMATION

*During the above period, the menu will be a special menu prepared by Chef Motokawa rather than a menu supervised by Genji.

*Menu items may be subject to change depending on ingredient availability and other circumstances.

*Please refer to the following page for allergen information.

Updated November 18, 2026

GRAN 天空

FOOD ALLERGEN INFORMATION

YEAR-END / NEW YEAR
SPECIAL MENU
(from December 2026)

- This table indicates with a ● the allergens contained in items sold, covering the 8 specified ingredients subject to mandatory labeling and the 20 ingredients for which labeling is recommended in Japan.
- Product contents and ingredients are subject to change.
- Trace amounts of allergens not marked with a ● may be present due to manufacturing or preparation processes.
- The information in this table does not guarantee that an allergic reaction will not occur. Reactions to allergens vary by individual; please make your own final decision when placing an order.
- All dishes are prepared in kitchens and on equipment that also handle products containing the 8 specified ingredients and the 20 ingredients for which labeling is recommended.

		Menu Item	Specified Allergens(Mandatory Labeling) - 8								Other Allergens(Recommended Labeling) - 20																				
			Wheat	Egg	Milk	Buckwheat	Peanut	Shrimp	Crab	Walnut	Almond	Abalone	Squid	Salmon Roe	Salmon	Mackerel	Orange	Kiwifruit	Natto	Macadamia	Banana	Apple	Peach	Beef	Soybean	Sesame	Nut	Cashew	Chicken	Pork	Yam	Japanese	Gelatin
YEAR-END / NEW YEARSPECIAL MENU	No. 1 / No. 4SPECIAL MENU	Charcoal-Grilled Aged Kishu Mikan Chicken																										●				
		Porcini Shumai	●	●																									●			
		Shihodake Bamboo Shoot																														
		Kasumi Crab Cake	●	●					●																						●	
		Tandoori Chicken	●		●																				●				●			
		Mashed Japanese Chestnut with Simmered Chestnut																														
		Steamed Abalone with Garlic Chive, Scallion & Sansho Sauce						●				●																				
		Snow Crab Croquette	●	●	●				●																							
		Prawn Fritter with JIN Mayonnaise		●	●			●																								
		Black Pork Okaki-Age (Rice Cracker Crust)	●	●												●									●					●		
		Japanese Black Wagyu Roast Beef	●																					●								
		Miso-Marinated Spanish Mackerel																							●							
		Simmered Octopus / Simmered Burdock Root	●																						●							
		Japanese Black Wagyu Beef Stew with Seasonal Vegetables	●		●																			●				●		●		
		Low-Temperature Smoked Magret Duck with Mustard																														
		Simmered Butterbur Stalks (Kyara-buki)	●																						●							
		Donko Shiitake Mushroom	●																						●							
		Ume-Shaped Carrot	●																						●							
		Mugwort Wheat Gluten (Yomogi-fu)	●																													
		Omi Konjac	●																													
		Vinegared Young Spanish Mackerel (Kizushi)																														
		Lemon Terrine Sandwich	●	●	●																				●				●			●
		Kohaku Namasu (Daikon & Carrot Vinegar Salad)																														
		Sweet Black Soybeans	●																						●							
		Persimmon Leaf Sushi															●															
		Smoked Salmon & Cream Cheese Sandwich	●		●												●															
		Chrysanthemum Greens Bavarois with Kudoyama Persimmon Purée			●																											●
		Gateau Chocolat		●	●																											
		Basque Cheesecake	●	●	●																											
		Taki Fig Compote																														
	No. 2 / No. 3SPECIAL MENU	Charcoal-Grilled Aged Kishu Mikan Chicken																										●				
		Porcini Shumai	●	●																									●			
		Shihodake Bamboo Shoot																														
		Kasumi Crab Cake	●	●					●																						●	
		Tandoori Chicken	●		●																				●				●			
		Mashed Japanese Chestnut with Simmered Chestnut																														
		Steamed Abalone with Garlic Chive, Scallion & Sansho Sauce						●				●																				
		Snow Crab Croquette	●	●	●				●																							
		Prawn Fritter with JIN Mayonnaise		●	●			●																								
		Black Pork Okaki-Age (Rice Cracker Crust)	●	●												●									●					●		
		Japanese Black Wagyu Roast Beef	●																					●								
		Marinated Red Onion & Barracuda Escabeche	●																													
		Kyo Akajidori Chicken Nanban with Truffle Tartar Sauce	●	●	●																				●				●			
		Japanese Black Wagyu Beef Stew with Seasonal Vegetables	●		●																			●				●		●		
		Low-Temperature Smoked Magret Duck with Mustard																														
		Vinegared Young Spanish Mackerel (Kizushi)																														
		Miso-Marinated Spanish Mackerel																							●							
		Smoked Salmon & Daikon Roll															●															
		Simmered Roe-Bearing Ayu Sweetfish in Curry																														
		Mugwort Wheat Gluten (Yomogi-fu)	●																													
		Omi Konjac	●																													
		Kohaku Namasu (Daikon & Carrot Vinegar Salad)																														
		Hanasaki Jellyfish & Wood Ear Mushroom	●																						●							
		Sweet Black Soybeans	●																						●							
		Donko Shiitake Mushroom	●																						●							
		Ume-Shaped Carrot	●																						●							
		Simmered Octopus	●																						●							
		Eel Sasamaki (Bamboo Leaf Wrap)	●																						●							
		Simmered Burdock Root	●																						●							
		Simmered Butterbur Stalks (Kyara-buki)	●																						●							
		Kamameshi Rice with Kumano Beef & Black Olives	●																					●	●							
		Warm Dashi Broth with Charcoal-Grilled Chicken and Hanabiratake Mushroom	●																						●				●			