



That's Osaka

*Breakfast buffet boasting the food culture
and flavors of Osaka, the Kitchen of Japan!*

Try our unique Osaka-inspired Japanese dishes for breakfast, the most important meal of the day! Hotel Granvia Osaka's breakfast buffet offers a wide variety of dishes, including Western cuisine, Japanese cuisine, salad, and fruits.

Breakfast venue / French Restaurant Fleuve, 19F
Time / 7 am – 9:30 am (Last order 9:30 am)

BREAKFAST BUFFET PRICE

Adult (Aged 13 or over) ¥3,400

Special Discount
for Hotel Guests ¥2,900

Child (Aged 4 to 12) ¥1,800

Special Discount
for Hotel Guests ¥1,600

* Listed price includes tax and 10% service charge. * Photographs are for illustrative purposes only. * The menu is subject to change according to availability.

Breakfast Highlights “Taste of Osaka” Menu

These dishes are made with unique seasonings, plant-based milk products, and other ingredients made by local Osaka businesses. Choose from a wide variety of main dishes, dressings, and sweets.



Roast Pork

with Granvia Osaka's Special Ponzu Sauce

Enjoy pork grilled low and slow with a special Osaka Daigen Miso coating for added richness. Served with Granvia Osaka's special Ponzu soy-citrus sauce.



Kitsune Udon

Granvia's take on Kitsune Udon Noodles—an Osaka specialty—includes a slightly sweet dashi broth made from Osaka's own Ueno baked brown sugar.



Miso-simmered Beef Tendon Curry

Enjoy Osaka Miso-Simmered Beef Tendon Curry made with delicious Japanese beef tendon cooked with Ueno baked brown sugar and Daigen Miso from Osaka, and head chef Sasada's special blend of 10 carefully selected spices.

Approach to the SDGs (Sustainable Development Goals) at Hotel Granvia Osaka and JR-West Hotels

At Hotel Granvia Osaka, we use our breakfast service to further the following initiatives.



SUSTAINABLE
DEVELOPMENT
GOALS

The JR-West Group is dedicated to achieving the UN's Sustainable Development Goals (SDGs).



Actively using ingredients
produced in Osaka



Creating a healthy, environmentally
friendly menu through the effective
use of unused vegetables
(Ex.: Our vegetable consommé)



HOTEL GRANVIA OSAKA

Reservation inquiries accepted by telephone.

3-1-1 Umeda, Kita-ku, Osaka, 530-0001, Japan
(Reception is located on the 19th floor.)

+81-6-6345-1261



Osaka Omelet ~Takoyaki Style~
with Pickled Red Ginger, Green Onion,
Opossum Shrimp, and Powdered Bonito

A hotel chef prepares three kinds of omelets right in front of your eyes. With pickled red ginger and green onions, the Osaka Omelet looks and tastes like takoyaki!



French Toast

Made with Brown Sugar

Granvia's French toast is made from baguettes baked in the hotel and seasoned with Osaka Ueno baked brown sugar for added sweetness and richness.



Western-Style Tofu

— Almond Milk Bavaresis with Balsamic Soy Sauce —

Enjoy Bavaresis made with tofu, balsamic soy sauce, and Glico's Almond Koka almond milk for a delicious Western-style taste.

Osaka original! Local Company Masterpieces

TAKIKOKUTOU

Osaka's own Ueno Baked Brown Sugar

Ueno Sugar Co.,LTD.



Ueno Sugar Co.,LTD. was founded in Osaka in 1913. Ueno uses a unique manufacturing method and blend cultivated over the company's 100-year-plus history to create its baked brown sugar, made mostly with Okinawa brown sugar, and Japanese raw sugar, made from Tokunoshima sugarcane.

Glico Almond Kouka®
(Almond Milk)

Ezaki Glico Co., Ltd.



Ezaki Glico Co., Ltd. was founded in Osaka, and the company has become so famous that the name "Glico" easily comes to mind when thinking about Osaka. Glico's Almond Koka almond milk was developed as an easier, tastier way to enjoy almonds, said to be nutritious nuts and good for both beauty and health benefits.

Osaka Daigen Miso

Daigenmiso Co., Ltd.



In 2023, Daigenmiso celebrated its 200th anniversary since its founding in Osaka's Nippon-bashi during the Edo period (in 1823). Since its founding, the company has produced miso with a consistent flavor while also finding new ways to improve this staple of Japanese cuisine.

Vegetarian-friendly Menu

Start your perfect day with our chef's colorful vegetarian breakfast centered on carefully selected vegetables!



Omelet 「VERT」

.This Dish Uses Eggs

This green omelet is made with nalta jute and spinach, and an enticingly moderate flavor of sesame seeds.



Vegetable Consommé

— Bouillon de Regime SUSTAINABLE —

This delicious vegetable consommé soup is made from various unused vegetables from other hotel dishes and kombu seaweed in a hearty broth.



Fleuve's Special Daigen Miso Dressing and more...

Enjoy the simple flavors of vegetables with a wide selection of vinegars and oils. Choose trusted favorites or experiment with new variations!



JR-West Hotel's
Lacto-ovo-vegetarian
Diet Options

Our Breakfast Offers
Lacto-Ovo-Vegetarian
Items.

Demonstration of Cooking

A First-Hand Look at the Skills of a Top Hotel Chef!

