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Priority No. 1

1. Japanese/Chinese dishes on the menu in the Coffeeshop., e.g., Japanese or Chinese noodles

Breakfast suggestions:

- a. Miso soup (seafood stock base)
- b. Steamed rice
- c. Vegetable Stew
- d. Broiled/ grilled salmon or monkfish
- e. Congee
- f. Condiments:
 - Salty seaweed flakes
 - Yellow pickles
 - Green Pickles
 - Salty plums
 - Red bean paste
 - Small fish (?)
- g. Kamaboko (Sliced egg omelette and fish omelette)
- h. Green tea service

Lunch/Dinner a-la-carte suggestions:

1. Katsudon (Pork w/thick noodles)
2. Tonkatsu (Breaded pork on shredded iceberg lettuce)
3. Teriyaki steak

Served on a tray with bowl of rice, miso soup, pickles and complemented by green tea.

2. Provide the following in the guest rooms

- a) Japanese Newspaper
- b) Green tea service
- c) Coffee tea making facilities
- d) Yukata (Japanese Robe) and slippers
- e) Local etiquette booklet in Japanese
- f) Mini-bar items:
 - Japanese Sake
 - Japanese Beer
 - Rice Crackers
 - Instant Noodles
 - Or
 - Iced Coffee / Tea
 - Vitamin drink (Lipovitan, Pocari Sweat)

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- Cigarettes

g) Expressions: Scotch and/or fruits

h) Overseas telephone instruction including time difference in Japanese

i) Digital Alarm Clock

3. Bathroom – not only a shower, but a bathtub. If possible a hand shower.

4. Business Centre providing Japanese secretarial services, Japanese word processors

5. The following information in Japanese:

- a. Rotary, Lions Club
- b. Japanese Schools
- c. Doctors and Dentist (preferably practising Japanese or Japanese-speaking doctors available)
- d. Airport information
- e. Major Japanese Companies
- f. Parks and recreational facilities
- g. Sports events (Baseball, volleyball, soccer, tennis)
- h. The Arts (museum, symphony, ballet)
- i. Fashion Shows (ladies)
- j. Special local festivals/events

6. Sushi Bars

- A. Include sushi bars for cocktail/buffet receptions. By doing so the Japanese will find it more attractive, and they definitely are willing to pay the price. Consequently, this will increase the average check and banquet revenue.
- B. In hotels in Japan and the region, and in particular recommendable for Korea, the sushi bar for a dinner buffet can automatically increase the buffet price by 20% without any price resistance and will definitely increase popularity.