



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 / 7am – 9:30 am (Last order 9:30 am)

BREAKFAST BUFFET PRICE

Adult (Aged 13 or over) ¥4,700

Special Discount
for Hotel Guests ¥3,900

Child (Aged 4 to 12) ¥2,300

Special Discount
for Hotel Guests ¥2,000

*Please note that, starting, October 1, 2025, the special guest rate will be revised to ¥4,100 for adults and ¥2,100 for children.

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

Oval shaped loaf of bread

Sandwiches made with coppé bread.
About 10 types of sandwiches,
including side dishes and desserts, are available daily.



Demonstration of Cooking

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



Plant Based 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.



Salad Bar

Warm vegetables / Vegetable sticks

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.



HOTEL GRANVIA OSAKA

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 Kuroge Wagyu Beef with Granvia Osaka's Special Ponzu Sauce

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



Kasu Udon

This unique Osaka noodle dish is topped with rich “kasu” (pieces of beef intestine that have been slow-fried to remove the fat).



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.



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 Bavarois with Balsamic Soy Sauce —

Enjoy Bavarois 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.

Osaka Daigen Miso

Daigenmiso Co., Ltd.



In 2023, Daigenmiso celebrated its 200th anniversary since its founding in Osaka's Nipponbashi 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.

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.

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.



Actively using ingredients produced in Osaka



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

*These pictures are for illustrative purposes only. *Ingredients and their places of origin are subject to change depending on availability.

[As of March, 2025]

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