

ABSTRACT

This paper created to analyze the role of the Japanese Section in enhancing the variety of buffet menus at PA.SO.LA restaurant, The Ritz-Carlton Jakarta, Pacific Place. The buffet at this restaurant is renowned for offering international cuisine, and the inclusion of Japanese dishes significantly enriches the dining experience for guests. The author conducted a six-month internship in the Japanese Section and was directly involved in menu production and development. The author played an active role in all stages of operations, starting from ingredient preparation, processing dishes such as nigiri, maki rolls, and sashimi, to the development of new fusion-based menu innovations, such as Salmon Woku Maki Roll and Tuna Dabu-Dabu Roll. Through this experience, the author not only practiced Japanese culinary skills but also contributed to maintaining presentation quality and adjusting the menu according to guest preferences. Additionally, menu innovations incorporating local flavors, such as Salmon Woku Maki Roll and Tuna Dabu-Dabu Roll, reflect a responsive approach to modern consumer preferences. These findings affirm that the Japanese Section plays a strategic role in supporting the hotel's culinary competitiveness and differentiation through innovation and consistent quality.

Keywords: author's role, Japanese Section, buffet menu, Japanese cuisine, menu innovation, internship, fusion food, The Ritz-Carlton