

KAISEKI

Kaiseki Value Lunch

Kago

Japanese Seasonal Tasting Basket of Traditional Dishes
Arranged with an emphasis on summer

Gohan

Japanese Rice cooked with Summer Tomato and Setouchi Sea Bream
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach and Sweet Sake Ice Cream
Peach Compote
Raspberry Jelly
Meringue

¥3,800

Items will be changed daily based on market availability and seasonality.

All prices are inclusive of tax and service charge.

仕入れによって内容が異なる場合がございます 表示料金には税金・サービス料が含まれます。

A discount cannot be applied to this menu.

こちらのコースメニューは割引対象外です。

Kaiseki Lunch – Hiroshima

Sakizuke

Summer Golden Corn Tofu
Watercress, Shiitake Mushroom, Cucumber
Dashi Jelly

Gozen

Japanese Seasonal Tasting of 9 Traditional Dishes
Arranged with an emphasis on summer ingredients

Takiawase

Winter Melon
Seaweed-wrapped Setouchi Conger Eel Tempura
Kuzu Dashi Sauce, Plum Paste
Green Yuzu

Gohan

Japanese Rice cooked with Summer Tomato and Setouchi Sea Bream
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach and Sweet Sake Ice Cream
Peach Compote
Raspberry Jelly
Meringue

¥6,500

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Kaiseki Lunch and Dinner – Aki

Sakizuke

Summer Golden Corn Tofu
Watercress, Shiitake Mushroom, Cucumber, Sea Urchin
Dashi Jelly

Wanmori

Deep Fried Eggplant in Thick Dashi Soup
Boiled Shrimp
Lotus Root, Yuzu

Kago

Japanese Seasonal Tasting Basket of Traditional Dishes
Arranged with an emphasis on summer ingredients

Takiawase

Grilled Eggplant Dengaku Style
Wagyu, Red Konjac, Edamame, Shiso Flower

Gohan

Japanese Rice cooked with Summer Tomato and Setouchi Sea Bream
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach and Sweet Sake Ice Cream
Peach Compote
Raspberry Jelly
Meringue

¥10,000

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Kaiseki Lunch and Dinner – Itsukushima

Sakizuke

Hokkaido Hair Crab, Corn, Cucumber, Dashi Jelly, Caviar
or
Hokkaido Hair Crab, Baked Eggplant, Shiso Flower, Vineger Jelly

Wanmori

Dashi Soup with Grilled Tilefish
Somen Noodles
Green Bean
White Radish, Pumpkin, Yuzu

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

Japanese Tasting Arrangement of 6 Traditional Amuse-Bouche
Created with an emphasis on summer ingredients

Yakimono

Beef Teriyaki marinated with Tomato Sansho Pepper Oil, Mizunasu Osaka
Eggplant
Moroccan Kidney Beans, Leaf Bud

Takiawase

Yanagawa Style Eel with Egg and Burdock
Abalone Mushroom, Mitsuba Parsley

Gohan

Japanese Rice cooked with Green Beans
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach and Sweet Sake Ice Cream
Peach Compote
Raspberry Jelly, Meringue
Shine Muscat

Warabi Mochi

Traditional Japanese dessert made with pounded rice
soybean flour and topped off with Black Sugar syrup

¥ 15,000

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Kaiseki Lunch and Dinner – Miyajima

Sakizuke

Hokkaido Hair Crab, Corn, Cucumber, Dashi Jelly, Caviar
or
Hokkaido Hair Crab, Baked Eggplant, Shiso Flower, Vineger Jelly

Wanmori

Dashi Soup with Grilled Tilefish
Somen Noodles, Green Bean
White Radish, Pumpkin, Yuzu

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

Japanese Tasting Arrangement of 6 Traditional Amuse-Bouche
Created with an emphasis on summer ingredients

Aizakana

Summer Corn Potage
Yuba, Sea Urchin, Daitokuji-Bean, Shiso Flower

Yakimono

Grilled Wagyu marinated with Tomato Sansho Pepper Oil

Takiawase

Abalone
Winter Melon, Lotus Root
White Miso Paste, Sudachi

Gohan

Eel Bowl
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach and Sweet Sake Ice Cream
Peach Compote
Raspberry Jelly, Meringue, Shine Muscat

Warabi Mochi

Traditional Japanese dessert made with pounded rice,
soybean flour and topped off with Black Sugar syrup

¥22,000

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