

KAISEKI

Kaiseki Value Lunch

Kago

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

Gohan

Japanese Rice cooked with Hiroshima Sea Bream
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Anmitsu with Apple compote, Persimmon, Raspberry Sherbet
(Anmitsu is a kind of Japanese confectionery,
which is mitsumame dessert covered with bean jam.)

¥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

Mushroom Tofu

Salmon Roe, Maitake Mushroom, Mitsuha Parsley, Carrot, Yuzu

Gozen

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

Takiawase

Lotus Root Dumpling

Crab Thick Dashi Sauce, Ginger, Seri Parsley

Gohan

Japanese Rice cooked with Hiroshima Sea Bream
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuha Parsley

Dessert

Anmitsu with Apple compote, Persimmon, Raspberry Sherbet
(Anmitsu is a kind of Japanese confectionery,
which is mitsumame dessert covered with bean jam.)

¥6,500

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Kaiseki Lunch and Dinner – Aki

Sakizuke

Mushroom Tofu

Salmon Roe, Maitake Mushroom, Mitsuba Parsley, Carrot, Yuzu

Wanmori

Rice Cake in the image of a Baby Boar

Autumn Sea Bream, Turnip, Shimeji Mushroom in White Miso Soup,
Mitsuba Parsley, Mustard

Kago

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

Takiawase

A stew made from Duck meat coated in flour, Taro Potato, and Green Onions
all simmered together in Dashi Soup

Gohan

Japanese Rice cooked with Hiroshima Sea Bream
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Anmitsu with Apple compote, Persimmon, Raspberry Sherbet
(Anmitsu is a kind of Japanese confectionery,
which is mitsumame dessert covered with bean jam.)

¥ 10,000

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Kaiseki Lunch and Dinner – Itsukushima

Sakizuke

Yamaguchi Puffer Fish, Shiitake Mushroom, Maitake Mushroom,
Eringi Mushroom, Chinese Yam, Ponzu Jelly

Wanmori

Rice Cake in the image of a Baby Boar
Autumn Sea Bream, Turnip, Shimeji Mushroom in White Miso Soup,
Mitsuba Parsley, Mustard

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

Japanese Tasting Arrangement of 7 Traditional Amuse-Bouche
Created with an emphasis on late Autumn ingredients

Yakimono

Grilled Wagyu Beef or Hiroshima Oyster with Miso on Hoba Leaf
Ginkgo, Abalone Mushroom, Konjac, Japanese Leek

Takiawase

Lotus Root Dumpling
Crab Thick Dashi Sauce, Ginger, Seri Parsley

Gohan

Japanese White Rice with Grilled Hiroshima Brand “Kotohira” Salmon,
and Salmon Roe
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Anmitsu with France Pear compote, Persimmon,
Japanese Kiwi, Raspberry Sherbet
(Anmitsu is a kind of Japanese confectionery,
which is mitsumame dessert covered with bean jam.)

Pumpkin Pudding

¥ 15,000

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Kaiseki Lunch and Dinner – Miyajima

Sakizuke

Yamaguchi Puffer Fish, Shiitake Mushroom, Maitake Mushroom,
Eringi Mushroom, Chinese Yam, Ponzu Jelly

Wanmori

Rice Cake in the image of a Baby Boar
Tile Fish, Turnip, Shimeji Mushroom in White Miso Soup, Mitsuba Parsley,
Mustard

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

Japanese Tasting Arrangement of 7 Traditional Amuse-Bouche
Created with an emphasis on late Autumn ingredients

Yakimono

Grilled Wagyu Beef or Hiroshima Oyster with Miso on Hoba Leaf
Ginkgo, Abalone Mushroom, Konjac, Japanese Leek

Agemono

Deep Fried Taro Potato, Japanese Tiger Prawn, Powder Mullet Roe, Shiso Flower

Takiawase

Abalone Shabu-Shabu
Potherb Mustard, Hiratake Mushroom, Wheat Bran,
Ponzu (Citrus Flavored Soy Sauce), Abalone Liver Sauce

Gohan

Japanese Rice cooked with “Kinmedai” Sea Bream
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Anmitsu with France Pear compote, Persimmon,
Japanese Kiwi, Raspberry Sherbet
(Anmitsu is a kind of Japanese confectionery,
which is mitsumame dessert covered with bean jam.)

Pumpkin Pudding

¥ 22,000

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