

Kaiseki Lunch and Dinner – Vegetarian course

Sakizuke

Mushroom Tofu

Maitake Mushroom, Mitsuba Parsley, Carrot, Yuzu

Wanmori

Rice Cake in the image of a Baby Boar

Turnip, Shimeji Mushroom in White Miso Soup, Mitsuba Parsley, Mustard

Tsukuri

Sashimi of Konjac, Avocado, Eringi Mushroom

Yakimono

Grilled Soy Beans Meat and Tofu Steak with Teriyaki Sauce

Agemono

Vegetable Tempura

Shiizakana

Grilled Taro Potato with Miso on Hoba Leaf

Ginkgo, Abalone Mushroom, Konjac, Japanese Leek

Takiawase

Slow cooked Thick Fried Tofu, Japanese Mustard Spinach, Shimeji Mushroom

Shokuji

Japanese White Rice with Yukari (Hiroshima Local Shiso Furikake)

Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Seasonal Dessert

¥ 12,000

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

All prices are inclusive of tax and service charge.