

KAISEKI

Kaiseki Value Lunch

Kago

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

Gohan

Japanese Rice cooked with Green Beans and Whitebait
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Strawberry and Mitsumame Mixed with Red Beans Paste
Strawberry Sweet Sake Ice Cream,
Hojicha Agar, Mint

¥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

Scallop, Rape Blossoms, Udo
Yolk Vinegar, Yuzu Vinegar Jelly, Rice Crackers

Gozen

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

Takiawase

Deep Fried Spring Cabbage and Shiitake Mushrooms
Sakura Shrimp Dumpling Kogomi Wild Vegetable,
Mitsuba Parsley Starchy Sauce, Ginger

Gohan

Steamed Conger Eel Sushi, Butterbur, Thinly Sliced Egg,
Green Beans, Bud of Japanese Pepper Tree, Pickled Ginger

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Strawberry and Mitsumame Mixed with Red Beans Paste
Strawberry Sweet Sake Ice Cream,
Hojicha Agar, Mint

¥6,500

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Kaiseki Lunch and Dinner – Aki

Sakizuke

Scallop, Rape Blossoms, Udo
Yolk Vinegar, Yuzu Vinegar Jelly, Rice Crackers
Thick Dashi Jelly

Wanmori

Slowly Boiled Hamaguri Spring Clam Dumpling,
Bamboo Shoot, Sea Lettuce Tofu
3 Colored Wheat Bran Cake, Urui Wild Vegetables,
Bud of Japanese Pepper Tree

Kago

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

Takiawase

Bamboo Shoots, Wagyu Beef, Fatsia Sprouts,
White Miso Starchy Sauce, Japanese Pepper Oil

Gohan

Japanese Rice cooked with Green Beans and Whitebait
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Strawberry and Mitsumame Mixed with Red Beans Paste
Strawberry Sweet Sake Ice Cream,
Hojicha with Agar Mint

¥10,000

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Kaiseki Lunch and Dinner – Itsukushima

Sakizuke

Fritters of White Fish, Fava Beans, Caviar, Red Radish
Ark Shell, Scallop, Leek, Vinegared Miso, Rice Crackers
Yuba with Wasabi Flower

Wanmori

Slowly Boiled Hamaguri Spring Clam Dumpling,
Bamboo Shoot, Sea Lettuce Tofu
3 Colored Wheat Bran Cake, Urui Wild Vegetables, Bud of Japanese Pepper Tree

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

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

Shiizakana

Grilled Turban Shell, Udo Mountain Asparagus, Rape Blossoms
Beach Silvertop, White Miso, Powdered Sansho

Takiawase

Deep Fried Spring Cabbage and Shiitake Mushrooms Sakura Shrimp Dumpling
Sea Urchin, Kogomi Wild Vegetable, Mitsuba Parsley in Thick Dashi Sauce, Ginger

Gohan

Steamed Conger Eel Sushi, Butterbur, Thinly Sliced Egg,
Green Beans, Bud of Japanese Pepper Tree, Pickled Ginger

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Strawberry and Mitsumame Mixed with Red Beans Paste Bowl,
Hojicha with Agar, Strawberry Sweet Sake Ice Cream,
Kumquat Preserves, Mint

¥15,000

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Kaiseki Lunch and Dinner – Miyajima

Sakizuke

Fritters of White Fish, Fava Beans, Caviar, Red Radish
Ark Shell, Scallop, Leek, Vinegared Miso, Rice Crackers
Yuba with Wasabi Flower

Wanmori

Bamboo Shoots, Wakame Seaweed
Clam, Bud of Japanese Pepper Tree
3 Colored Wheat Bran Cake, Urui Wild Vegetables

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

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

Shiizakana

Grilled Abalone with Liver Sauce, Sea Urchin, Udo Mountain Asparagus

Takiawase

Wagyu Beef, Bamboo Shoots, Tree Buds Miso, Kogomi

Gohan

Rice with Clams and Green Peas Dried Mullet Roe
Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsely

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Strawberry and Mitsumame Mixed with Red Beans Paste Bowl,
Hojicha with Agar , Strawberry Sweet Sake Ice Cream,
Kumquat Preserves , Mint

¥22,000

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