

# KAISEKI ENG MENU

# Kaiseki Value Lunch

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## Obento

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



Image Picture

## Gohan

Japanese Rice cooked with Ginger and Sea bream  
Local Hiroshima Pickles

## Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuha Parsley

## Dessert

Almond Kernel Ice Cream  
Melon jelly  
American cherry and Mint

¥ 3,800

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

All prices are inclusive of tax and service charge.

**A discount cannot be applied to this menu.**

# Kaiseki Lunch – Hiroshima

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## Sakizuke

Shiitake mushrooms, Eggplant,  
Scallop and Radish with Sea bream roe jelly

## Gozen

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

## Takiawase

Fried tofe with sea bream roe  
Fried Sea bream with, Aosa seaweed  
Snap peas, Amaranth  
"Kinome" (Young Leaves of the Japanese Pepper Tree)

## Gohan

Japanese Rice cooked with Ginger and Sea bream  
Local Hiroshima Pickles

## Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuha Parsley

## Dessert

Almond Kernel Ice Cream  
Melon jelly  
American cherry and Mint

¥6,500

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# Kaiseki Lunch and Dinner – Aki

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## Sakizuke

Shiitake mushrooms, Eggplant,  
Scallop and Radish with Sea bream roe jelly

## Wanmori

Lobster dumpling  
Fave bean, "Kinome" (Young Leaves of the Japanese Pepper Tree)

## Kago

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



Image Picture

## Takiawase

Small hot pot  
Sea bream shabu, Seaweed, watercress, rolled yuba, ponzu

## Gohan

Japanese Rice cooked with Ginger and Sea bream  
Local Hiroshima Pickles

## Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

## Dessert

Almond Kernel Ice Cream  
Melon jelly  
American cherry and Mint

¥ 10,000

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# Kaiseki Lunch and Dinner – Itsukushima

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## Sakizuke

Lobster, Asparagus, Broad beans,  
Soft-boiled egg, white miso dressing, caviar perilla sprout

## Wanmori

Red bream, Sea bream roe tofu, green beans,  
Abalone mushroom and Udo

## Tsukuri

Seasonal Fresh Fish (3 kinds)

## Hassun

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

## Shiizakana

Deep fried Sweetfish marinated in spicy vinegar sauce,  
Onion, Wild vegetable tempura, Amaranth and shiso

## Takiawase

Wagyu Shabu-suki,  
Tomato, Leaf onion, Bracken, Flower pepper

## Gohan

Japanese Rice cooked with Ginger and Sea bream  
Local Hiroshima Pickles

## Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuha Parsley

## Dessert

Almond Kernel Ice Cream  
Melon jelly, Melon, Loquat,  
Kashiwamochi (Oak leaf rice cake)

¥ 15,000

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# Kaiseki Lunch and Dinner – Miyajima

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## Sakizuke

Lobster, Asparagus, Broad beans,  
Soft-boiled egg, white miso dressing, caviar perilla sprout

## Wanmori

Stonefish, Sea bream roe tofu, green beans,  
Abalone mushroom and Udo

## Tsukuri

Thinly Sliced Cherry Sea Bream, Caviar,  
Straw-grilled Bonito, New Onions, Scallions and Ponzu Jelly

## Hassun

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

## Shiizakana

Grilled Wagyu Beef

## Agemono

Deep-fried Sweetfish

## Takiawase

Red bream Shabu-shabu  
Seaweed, Rolled yuba, Bud of a tree

## Gohan

Japanese Rice cooked with Ginger and Sea bream  
Local Hiroshima Pickles

## Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuha Parsley

## Dessert

Almond Kernel Ice Cream  
Melon jelly, Melon, Loquat,  
Kashiwamochi (Oak leaf rice cake)

¥22,000

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# Kaiseki Lunch and Dinner – Vegetarian

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## Sakizuke

Asparagus, Broad beans,  
Soft-boiled egg, white miso dressing

## Wanmori

Sesame tofu, Abalone mushroom, Mugwort wheat gluten,  
Green beans, Udo

## Tsukuri

Konjac, Avocado, Bamboo Shoots

## Yakimono

Soy Meat Hamburg Steak

## Agemono

Vegetable tempura

## Takiawase

Yuba, Tomato, Onion, Warabi plant,  
Konjac, Shiso

## Gohan

Japanese Rice cooked with Shiso

## Tomewan

Red Miso Soup

## Dessert

Almond Kernel Ice Cream  
Melon jelly, Melon, Loquat,  
Kashiwamochi (Oak leaf rice cake)

¥ 12,000

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