

KAISEKI

ENG MENU

Kaiseki Value Lunch

Kago

Japanese Seasonal Tasting Basket of Traditional Dishes
Arranged with an Emphasis on Summer Ingredients



Image Picture

Gohan

Japanese Rice cooked with Corn
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Wasanbon Ice Cream
Watermelon, Blueberry

¥ 3,800

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

Sakizuke

Somen Noodles with Dashi Jelly
Cucumber, Tomato, Shiitake Mushrooms Simmered in Sweet Soy Sauce,
Shredded Egg Crepe, Sweet Potato

Gozen

Japanese Seasonal Tasting of 9 Traditional Dishes
Arranged with an Emphasis on Summer Ingredients

Takiawase

Conger Pike, Eggplant, Red Onion, Deep-fried Tofu with Starchy Sauce
Myoga Radish, The buds of a Japanese Pepper Tree

Gohan

Japanese Rice cooked with Corn
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Wasanbon Ice Cream
Watermelon, Blueberry

¥6,500

Items will be changed daily based on market availability and seasonality.
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Kaiseki Lunch and Dinner – Aki

Sakizuke

Somen Noodles with Dashi Jelly
Cucumber, Tomato, Shiitake Mushrooms Simmered in Sweet Soy Sauce,
Shredded Egg Crepe, Sweet Potato

Wanmori

Steamed Pumpkin Dumpling, Lotus Root, Scallop

Kago

Japanese Seasonal Tasting Basket of Traditional Dishes
Arranged with an Emphasis on Summer Ingredients



Image Picture

Takiawase

Grilled Eggplant with Miso Paste
Wagyu Beef Teriyaki, Wheat Gluten, Green Beans, Shiso Flower Buds

Gohan

Japanese Rice Cooked with Corn
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuha Parsley

Dessert

Wasanbon Ice Cream
Watermelon, Blueberry

¥ 10,000

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Kaiseki Lunch and Dinner – Itsukushima

Sakizuke

Chinese Yam Somen Noodles
Japanese Tiger Prawn, Sea Urchin, Sweet Potato, Green Beans, Tomato,
Dashi Jelly, Yuzu Citrus

Wanmori

Abalone, Steamed Liver Dumpling, Water Shield
Manganji Pepper, Lotus Root, Yuzu Citrus

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

Japanese Tasting Arrangement of 5 Traditional Amuse-Bouche
Created with an Emphasis on Summer Ingredients

Shiizakana

Ayu Sweetfish Wrapped in Yuba
Zucchini, Miso, Corn Tempura

Takiawase

Grilled Wagyu Beef
Eggplant, Miso, Myoga Radish, Shiso Flower, Ginger Starchy Sauce

Gohan

Grilled Eel Rice Bowl
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Wasanbon Ice Cream
Peach Soup, Peach, Shine Muscat Grapes,
Red Bean Warabi Mochi

¥ 15,000

Items will be changed daily based on market availability and seasonality.
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Kaiseki Lunch and Dinner – Miyajima

Sakizuke

Chinese Yam Somen Noodles
Japanese Tiger Prawn, Sea Urchin, Sweet Potato, Green Beans, Tomato, Caviar
Dashi Jelly, Yuzu Citrus

Wanmori

Stonefish, Manganji Pepper, Lotus Root, Yuzu Citrus

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

Japanese Tasting Arrangement of 5 Traditional Amuse-Bouche
Created with an Emphasis on Summer Ingredients

Yakimono

Grilled Ayu Sweetfish

Aizakana

Abalone, Yam, Water Shield, Wasabi

Gohan

Hitsumabushi (Nagoya-style Grilled Eel on Rice)
Condiments
Dashi soup

Dessert

Wasanbon Ice Cream
Peach Soup, Peach, Shine Muscat Grapes,
Red Bean Warabi Mochi

¥22,000

Items will be changed daily based on market availability and seasonality.
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Kaiseki Lunch and Dinner – Vegetarian

Sakizuke

Chinese Yam Somen Noodles
Green Beans, Shiitake Mushroom, Tomato, Sweet Potato
Dashi Jelly, Yuzu Citrus

Wanmori

Sesame Tofu, Lotus Root, Pumpkin, Junsai Greens, Vietnamese Rhubarb, Yuzu Citrus

Tsukuri

Konjac, Avocado, Cherry Tomato

Yakimono

Soy Meat Hamburg Steak

Agemono

Vegetable Tempura
Sansho Pepper Wheat Gluten Noodles, Myoga Radish, Perilla

Takiawase

Grilled Eggplant with Sweet Miso Paste
Konjac, Wheat Gluten, Green Soybeans, Shiso Flower Buds

Gohan

Japanese Rice Cooked with Corn

Tomewan

Red Miso Soup
Rolled Wheat Gluten, Mitsuha Parsley

Dessert

Wasanbon Ice Cream
Peach Soup, Peach, Shine Muscat Grapes,
Red Bean Warabi Mochi

¥12,000

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