

KAISEKI

ENG MENU

Kaiseki Value Lunch

Kago

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



Image Picture

Gohan

Japanese Rice Cooked with Sweet Potato,
Yukari Shiso Rice Seasoning, Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach Amazake Ice Cream, Grape Jelly, Pear

¥ 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

Tofu Paste Sauce,
Scallops, Fig, Spaghetti Squash, Kidney Beans, Maitake Mushroom

Gozen

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

Takiawase

Steamed Spanish Mackerel
Dashi sauce, Yuzu Citrus

Gohan

Japanese Rice Cooked with Sweet Potato,
Yukari Shiso Rice Seasoning, Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach Amazake Ice Cream, Grape Jelly, Pear

¥6,500

Items will be changed daily based on market availability and seasonality.
All prices are inclusive of tax and service charge.

Kaiseki Lunch and Dinner – Aki

Sakizuke

Tofu Paste Sauce,
Scallops, Fig, Spaghetti Squash, Kidney Beans, Maitake Mushroom

Wanmori

Egg Tofu, Conger Pike, Matsutake Mushroom, Kidney Beans

Kago

Japanese Seasonal Tasting Basket of Traditional Dishes
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Image Picture

Takiawase

Beef Teriyaki, Boiled Potatoes, Kannon Leeks
Shichimi Thick Dashi Sauce

Gohan

Japanese Rice Cooked with Sweet Potato,
Yukari Shiso Rice Seasoning, Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach Amazake Ice Cream, Grape Jelly, Pear

¥10,000

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

Sakizuke

Blue Crab, Spaghetti Squash, Maitake Mushroom, Cucumber
Sudachi Citrus Jelly, Egg Yolk Vinegar

Wanmori

Matsutake Mushroom, Pike Conger, Tofu, Mitsuba Parsley,
Sudachi Citrus, Dashi Soup in a Japanese Teapot

Tsukuri

Seasonal 3 Kinds of Fresh Fish

Hassun

Japanese Tasting Arrangement of 5 Traditional Amuse Bouche
Created with an Emphasis on Early Fall Ingredients

Agemono

Pike Conger, Matsutake Mushroom, Soft-Boiled Egg,
Red Miso Dengaku, Sudachi Citrus

Takiawase

Sukiyaki of Wagyu Beef and Manganji Peppers
Karuga Eggplant, Egg Dashi Sauce, Shichimi Chili Pepper

Gohan

Japanese Rice Cooked with Sea Bream,
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach Amazake Ice Cream, Grape Jelly,
Pear, Pione Grapes, Edamame Mochi

¥ 15,000

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

Sakizuke

Blue Crab, Spaghetti Squash, Maitake Mushroom, Cucumber
Sudachi Citrus Jelly, Egg Yolk Vinegar

Wanmori

Matsutake Mushroom, Pike Conger, Mitsuba Parsley,
Sudachi Citrus, Dashi Soup in a Japanese Teapot

Tsukuri

Seasonal 3 Kinds of Fresh Fish

Agemono

Pike Conger, Matsutake Mushroom, Soft-Boiled Egg, Red Miso Dengaku, Sudachi Citrus

Hassun

Japanese Tasting Arrangement of 5 Traditional Amuse Bouche
Created with an Emphasis on Early Fall Ingredients

Yakimono

Grilled Matsutake Mushroom, Rosy Seabass, Ginkgo Nuts, Sudachi Citrus, Ponzu Sauce

Takiawase

Wagyu Beef Hotpot, Matsutake Mushroom, Chrysanthemum Greens

Gohan

Japanese Rice Cooked with Matsutake Mushroom, Caviar, Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Peach Amazake Ice Cream, Grape Jelly,
Pear, Local Pione Grapes, Edamame Mochi

¥22,000

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

Sakizuke

Tofu Paste Sauce,
Fig, Spaghetti Squash, Kidney Beans, Maitake Mushroom

Wanmori

Matsutake Mushroom, Tofu, Mitsuha Parsley
Sudachi Citrus, Dashi Soup in a Japanese Teapot

Tsukuri

Konjac, Avocado, Abalone Mushroom

Yakimono

Soy Meat and Lotus Root Hamburg Steak,
Sautéed Summer Vegetables, Thick Dashi Sauce

Agemono

Vegetable Tempura

Takiawase

Sukiyaki of Wheat Gluten and Manganji Peppers
Karuga Eggplant, Egg Dashi Sauce, Shichimi Chili Pepper

Gohan

Japanese Rice Cooked with Sweet Potato,
Yukari Shiso Rice Seasoning, Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuha Parsley

Dessert

Peach Amazake Ice Cream, Grape Jelly,
Pear, Edamame Mochi

¥ 12,000

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