

**SUSHI** 

## 寿司 バリューランチ

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#### **Sushi Value Lunch**

※平日限定5食 Weekdays Only

先付 Chef's Appetizer にぎり7貫 Nigiri Sushi (7 pieces) 赤出汁 Red Miso Soup 季節のデザート Seasonal Dessert

¥ 3,800

The Sushi Value Lunch Course cannot be combined with any discount.

こちらのコースメニューは割引対象外です。

# 寿司ランチ 福山

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#### Sushi Lunch Fukuyama

先付

Chef's Appetizer

八寸

Assortment of Small Seasonal Dishes

にぎり7貫 細巻 玉子

Nigiri Sushi (7 pieces), Rolled Sushi (1 piece), Japanese Omelette

本日の温の物

Today's Warm Dish

赤出汁

Red Miso Soup

季節のデザート

Seasonal Dessert

¥ 6,500

## 寿司 ランチ&ディナー 尾道

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#### Sushi Lunch and Dinner Onomichi

先付

Chef's Appetizer

八寸

Assortment of Small Seasonal Dishes

にぎり8貫 細巻 玉子

Nigiri Sushi (8 pieces), Rolled Sushi (1 piece), Japanese Omelette

本日の温の物

Today's Warm Dish

赤出汁

Red Miso Soup

季節のデザート

Seasonal Dessert

¥ 10,000

# 寿司 ランチ&ディナー 三原

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### Sushi Lunch and Dinner Mihara

先付

Chef's Appetizer

お造り

Season Sashimi

八寸

Assortment of Small Seasonal Dishes

にぎり9貫 細巻 玉子

Seasonal Nigiri Sushi (9 pieces), Rolled Sushi (1 piece), Japanese Omelette

本日の温の物

Today's Warm Dish

赤出汁

**Red Miso Soup** 

季節のデザート

Seasonal Dessert

¥ 15,000

# おまかせ寿司コース 瀬戸

### "Omakase" Setouchi Course

料理長が厳選した新鮮な旬の魚貝を お寿司のみならず様々な 調理法でお楽しみいただく特別コース

Embark on a culinary journey curated by the chef, featuring a bespoke sushi course crafted from the freshest seasonal seafood, hand-selected daily at the market.

This exclusive experience goes beyond sushi, showcasing a variety of traditional Japanese techniques that highlight the depth and artistry of the cuisine. Let the chef guide you through an unforgettable exploration of flavor, culture, and craftsmanship.