

KAISEKI

ENG MENU

Kaiseki Value Lunch

Kago

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



Image Picture

Gohan

Seasoned Rice with Mushrooms
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Maple Ice Cream
Apple Compote, Sliced Apples

¥ 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

Vegetables With Maple-Shaped Jelly
Scallop, Maitake Mushroom, Persimmon, Spinach
Maple-Leaf-Cut Watermelon Radish, Roasted Ginkgo Nuts with Kabocha Pumpkin

Gozen

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

Takiawase

Braised Sea Dream with Turnip, Shimeji Mushrooms,
Micro chrysanthemum greens, Yuzu

Gohan

Seasoned Rice with Mushrooms
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Maple Ice Cream
Apple Compote, Sliced Apples

¥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

Vegetables With Maple-Shaped Jelly
Scallop, Maitake Mushroom, Persimmon, Spinach
Maple-Leaf-Cut Watermelon Radish, Roasted Ginkgo Nuts with Kabocha Pumpkin

Wanmori

White Miso-Based Broth, Inoko Mochi
Deep-Fried Sea Dream Coated with Rice Crackers

Kago

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



Image Picture

Shiizakana

Grilled Hoba Miso, Oyster, Abalone Mushroom, Ginkgo Nuts, White Leek

Gohan

Seasoned Rice with Mushrooms
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuha Parsley

Dessert

Maple Ice Cream
Apple Compote, Sliced Apples

¥ 10,000

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

Sakizuke

Fugu, Deep-Fried Fan-Shaped Yam, Grilled Maitake Mushroom
Maple-Leaf-Cut Watermelon Radish, Roasted Ginkgo Nuts with Kabocha Pumpkin
Chrysanthemum Greens Purée, White Ponzu Jelly

Wanmori

White Miso-Based Broth, Inoko Mochi
Charcoal-Grilled Tilefish, Maple-Leaf-Shaped Carrot

Tsukuri

Seasonal Fresh Fish (2 kinds)

Hassun

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

Yakimono

Grilled Hoba Miso, Oyster, Abalone Mushroom
Red Konnyaku, Ginkgo Nuts, White Leek

Takiawase

Wagyu Roast Beef, Deep-Fried Baby Taro Coated with Rice Crackers,
Grated Daikon with Amber Sauce, Oyster Mushroom, Yuzu

Gohan

Japanese Mixed Rice with Mushrooms and Ikura, Mitsuba Parsley
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Maple Ice Cream
Pear Compote, Persimmon
Chestnut Yokan

¥ 15,000

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

Sakizuke

Fugu, Deep-Fried Fan-Shaped Yam, Grilled Maitake Mushroom
Maple-Leaf-Cut Watermelon Radish, Roasted Ginkgo Nuts with Kabocha Pumpkin
Chrysanthemum Greens Purée, White Ponzu Jelly

Wanmori

White Miso-Based Broth, Inoko Mochi
Charcoal-Grilled Tilefish, Maple-Leaf-Shaped Carrot

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

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

Agemono

Deep-Fried Fugu, Caviar, Roasted Yam Bulbils

Yakimono

Grilled Hoba Miso, Oyster, Abalone Mushroom
Red Konnyaku, Ginkgo Nuts, White Leek

Takiawase

Yuba-Steamed Golden Eye Snapper, Chestnut Purée Soup
Micro Chrysanthemum Greens, Yuzu

Gohan

Japanese Rice cooked with Kotoura Salmon and Ikura
Local Hiroshima Pickles

Dessert

Maple Ice Cream
Pear Compote, Persimmon
Chestnut Yokan

¥22,000

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

Sakizuke

Nanjing-Style Tofu with Savory Dashi-Based Starchy Sauce
Maitake Mushroom, Watermelon Radish with Autumn Leaf Pattern
Ginkgo Nuts with Nanjing Pumpkin, Yuzu

Wanmori

White Miso-Based Broth, Inoko Mochi
Deep-Fried Fresh Wheat Gluten Coated with Rice Crackers, Turnip
Mitsuba Parsley, Maple-Shaped Carrot, Japanese Mustard

Tsukuri

Konnyaku, Avocado, Tomato, Garnish

Yakimono

Grilled Soy Meat and Lotus Root Patties, Grilled Vegetables
Amber-Colored Starchy Sauce, Amaranth

Agemono

Vegetable Tempura

Siizakana

Grilled Hoba Miso,
Shrimp-Shaped Taro, Welsh Onion, Abalone Mushroom
Red Konnyaku, Ginkgo Nuts

Gohan

Japanese Rice Cooked with Mushrooms

Tomewan

Red Miso Soup
Rolled Wheat Gluten, Mitsuba Parsley

Dessert

Maple Ice Cream
Pear Compote, Persimmon
Chestnut Yokan

¥ 12,000

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