

懐石ランチ

Sakizuke

Scallops, Shrimp, Turnip, Carrot, Mitsuba,
Salmon Roe, Candied Sardines, Dried Kelp Skin
Hiroshima Lemon Vinegar Jelly, Egg Yolk Vinegar

Wanmori

Grilled Sea Bream with Sear Marks
Grilled Shiratama Mochi, Sunrise Carrot, Daikon Radish, Tsuruna Greens, Shrimp Taro

Tsukuri

Seasonal Fresh Fish(2kinds)

Hassun

Japanese Tasting Arrangement of 10 Traditional Amuse-Bouche
Created with an emphasis on winter ingredients

Takiawase

Lotus Root Dumpling
Crab Tofu Skin Sauce, Parsley, Wasabi

Gohan

Rice cooked with Red Beans
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Strawberry Ice Cream
Mandarin Jelly with Orange Segments
Meringue

¥11,000

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

All prices are inclusive of tax and service charge.

仕入れによって内容が異なる場合がございます 表示料金には税金・サービス料が含まれます。

懐石ランチ&ディナー

Sakizuke

Blowfish, Carrot, Mitsuba, Salmon Roe, Candied Sardines, Dried Kelp Skin
Hiroshima Lemon Vinegar Jelly, Egg Yolk Vinegar

Wanmori

Grilled Sea Bream with Sear Marks
Grilled Shiratama Mochi, Sunrise Carrot, Daikon Radish, Tsuruna Greens, Shrimp Taro

Tsukuri

Seasonal Fresh Fish(3kinds)

Hassun

Japanese Tasting Arrangement of 10 Traditional Amuse-Bouche
Created with an emphasis on winter ingredients

Shiizakana

Grilled Wagyu Beef with butterbur sprout miso
bamboo shoots, and Daikoku mushrooms

Takiawase

Steamed Tilefish with Turnip
Caviar, Yuzu, Umami Dashi Sauce

Gohan

Rice cooked with Red Beans
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Strawberry Ice Cream
Mandarin Jelly with Orange Segments, Meringue

¥16,000

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懐石ランチ&ディナー

Sakizuke

Crab, Turnip, Carrot, Mitsuba, Dried Kelp
Dressed with Hiroshima Lemon Jelly, Garnished with Shiso Flower Shoots

Wanmori

Grilled Tilefish with Salted Rice Malt
Grilled Shiratama Mochi, Sunrise Carrot, Daikon Radish, Tsuruna Greens, Shrimp Taro

Tsukuri

Fresh Puffer
Seasonal Fresh Fish(2kinds)

Hassun

Japanese Tasting Arrangement of 10 Traditional Amuse-Bouche
Created with an emphasis on winter ingredients

Shiizakana

Deep-Fried Pufferfish
Pufferfish Milt with Green Chili

Takiawase

Wagyu Shabu-Suki, Daikoku Mushrooms, Bamboo Shoots, Hot Spring Egg
Micro Chrysanthemum Greens

Gohan

Dried Mullet Roe, Rice Cooked with Red Beans
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Strawberry Ice Cream
Mandarin Jelly, Disharmony Fire (Dekopon), Meringue,
Rice Cake in the Image of a Fallen Petal

¥ 24,000

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