

Kaiseki Value Lunch

Kago

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



Image Picture

Gohan

Rice with Small White Beans and Young Sardines
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Sake Lees Cream, Amazake Strawberry Ice Cream
Strawberry, Mint

¥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

Rapeseed Tofu, Sardines Simmered with Ume, Otafuku Beans
Woven Carrot, Soybeans, Dashi Jelly, Holly

Gozen

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

Takiawase

Sea Bream and Turnip, Mizuna, Yuzu

Gohan

Rice with Small White Beans and Young Sardines
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Sake Lees Cream, Amazake Strawberry Ice Cream
Strawberry, Mint

¥ 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

Rapeseed Tofu, Sardines Simmered with Ume, Otafuku Beans
Woven Carrot, Soybeans, Dashi Jelly, Holly

Wanmori

Crab Fishcake, Plum Rice Cake, Spinach, Shiitake Mushroom, Yuzu

Kago

Japanese Seasonal Tasting Basket of Traditional Dishes
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Image Picture

Takiawase

Sea Bream and Turnip
Mizuna, Julienned Yuzu Peel

Gohan

Rice with Small White Beans and Young Sardines
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Sake Lees Cream, Amazake Strawberry Ice Cream
Strawberry, Mint

¥ 10,000

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

Sakizuke

Blowfish with Lily Bulb and Broccoli, Happo-zu Vinegar Jelly
Carrot, Simmered Sardines with Plum, Broad Beans, Soybeans, Egg Yolk Vinegar

Wanmori

Steamed Tilefish with Shio-Koji, Butterbur Sprout Tofu, Plum Rice Cake
Rapeseed Greens, Yuzu, Clear Soup with Light Kudzu Thickening

Tsukuri

Seasonal Fresh Fish (2 kinds)

Hassun

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

Shiizakana

Wagyu Grilled Beef, Shiitake Mushroom, Grilled Leek
Dutch-Style Nebarikko Yam, White Leek Purée

Mushimono

Crab and Bamboo Shoot Light Snow-Steam with Dashi Sauce,
Yuba, Micro Chrysanthemum Greens, Yuzu

Gohan

Seasoned Rice with Crab
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Totteoki Strawberry (Tottori Prefecture's Branded Strawberries)
Sake Lees Cream, Amazake Strawberry Ice Cream
Strawberry, Mint
Chilled Sweet Bean Jelly with Black Soybeans

¥15,000

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

Sakizuke

Blowfish with Lily Bulb and Broccoli, Happo-zu Vinegar Jelly
Carrot, Simmered Sardines with Plum, Broad Beans, Soybeans, Egg Yolk Vinegar

Wanmori

Steamed Tilefish with Shio-Koji, Butterbur Sprout Tofu, Plum Rice Cake
Rapeseed Greens, Yuzu, Clear Soup with Light Kudzu Thickening

Tsukuri

Seasonal Fresh Fish (3 kinds)

Hassun

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

Yakimono

Grilled Matsuba Crab over Charcoal
Crab Miso (Tomalley), Pickled Turnip Slices

Shiizakana

Tottori Wagyu Olein 55 Sumibiyaki, Dutch-Style Nebarikko Yam
Shiitake Mushrooms, Grilled Leek, White Leek Purée

Mushimono

Crab and Bamboo Shoot Light Snow-Steam with Dashi Sauce,
Yuba, Micro Chrysanthemum Greens, Yuzu, Caviar

Gohan

Seasoned Rice with Crab
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Totteoki Strawberry (Tottori Prefecture's Branded Strawberries)
Sake Lees Cream, Amazake Strawberry Ice Cream
Strawberry, Mint
Chilled Sweet Bean Jelly with Black Soybeans

¥ 22,000

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

Sakizuke

Rapeseed Tofu, Otafuku Beans
Woven Carrot, Soybeans, Dashi Jelly

Wanmori

Butterbur Sprout Tofu, Plum Rice Cake
Rapeseed Greens, Yuzu, Clear Soup with Light Kudzu Thickening

Tsukuri

Konnyaku, Avocado, Bamboo Shoot

Yakimono

Teriyaki-Glazed Soy Meat and Tofu Tsukune
Grilled Vegetables

Agemono

Vegetable Tempura

Mushimono

Yuba and Bamboo Shoot Light Snow-Steam with Dashi Sauce,
Micro Chrysanthemum Greens, Yuzu

Gohan

Japanese Rice with Carrot and Yukari
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Totteoki Strawberry (Tottori Prefecture's Branded Strawberries)
Sake Lees Cream, Amazake Strawberry Ice Cream
Strawberry, Mint
Chilled Sweet Bean Jelly with Black Soybeans

¥12,000

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