

泉

SENSUI

水

KAISEKI

Kaiseki Value Lunch

Kago

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



Image Picture

Gohan

Rice with Asari Clam and Bamboo Shoot
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Ice Cream with Roasted Green Tea Agar
Shiratama Rice Dumplings, Sweet Red Bean Paste, Strawberries

¥ 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

Scallops, Shrimp, Egg tofu,
Pureed Green Peas,
Rapeseed Blossoms, Red-Stem Radish, Toasted Egg

Gozen

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

Takiawase

Sea Bream, Spring Cabbage, Shiitake Mushroom Fritters
Spinach with Thick Sauce, Amaranth

Gohan

Rice with Sea Bream and Bamboo Shoot
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Ice Cream with Roasted Green Tea Agar
Shiratama Rice Dumplings, Sweet Red Bean Paste, Strawberries

¥ 6,500

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

Sakizuke

Scallops, Shrimp, Egg tofu,
Pureed Green Peas,
Rapeseed Blossoms, Red-Stem Radish, Toasted Egg

Wanmori

Clam Shinji (Japanese steamed seafood dumpling), Bamboo Shoot, Aosa Seaweed Tofu
Three-Colored Wheat Gluten, Urui (Hosta Shoots), Kinome (Japanese Pepper Leaves)

Kago

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



Image Picture

Takiawase

Sea Bream, Spring Cabbage, Shiitake Mushroom Fritters, Spinach with Thick Sauce
Amaranth

Gohan

Steamed Sea Bream Sushi
Shredded Egg, Butterbur, Simmered Donko Shiitake Mushrooms
Usui Beans, Kinome Leaves

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Ice Cream with Roasted Green Tea Agar
Shiratama Rice Dumplings, Sweet Red Bean Paste, Strawberries

¥ 10,000

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

Sakizuke

Deep-Fried Whitebait with White-Fan-Shaped Batter, Fava Beans,
Bottarga, and Red-Core Radish
Ark Shell, Scallop, Green Onion, Vinegar Miso, Rice Cracker Pearls
Sea Bream and Rapeseed Blossom Sushi
Fresh Yuba with Flower Wasabi

Wanmori

Clam Shinjo (Japanese Steamed Seafood Dumpling), Aosa Seaweed Tofu,
Three-Colored Wheat Gluten
Bamboo Shoots, Urui (Hosta shoots), Kinome (Japanese Pepper Leaves)

Tsukuri

Seasonal Fresh Fish (2 kinds)

Yakimono

Koto-Ura Salmon in White Sake Grilled
Fried Tara Buds with Arare

Shiizakana

Sazae (Turban Shell) Grilled in Its Shell
Udo, Shiitake Mushrooms, Mitsuba Parsley
Miso Dengaku (Grilled tofu with miso glaze)

Takiawase

Simmered Rockfish Dutch Style, Bamboo Shoots, Wakame, and Fiddlehead Ferns
Garnished with Kinome Leaves

Gohan

Steamed Eel Sushi
Simmered Conger eel, Shredded Omelette, Butterbur, Sweet Simmered Shiitake
Mushrooms
Usui beans, Japanese pepper leaves

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Ice Cream, Hojicha Kanten Jelly, Shiratama Dumplings,
Sweet Red Bean Paste, Strawberries

¥ 15,000

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Kaiseki Lunch and Dinner – Miyajima

Sakizuke

Deep-Fried Whitebait with White-Fan-Shaped Batter, Fava Beans,
Bottarga, and Red-Core Radish
Ark Shell, Scallop, Green Onion, Vinegar Miso, Rice Cracker Pearls
Sea Bream and Rapeseed Blossom Sushi
Fresh Yuba with Flower Wasabi

Wanmori

Clam Tide-Style Broth
Bamboo Shoots, Urui (Hosta Shoots), Kinome (Japanese Pepper Leaves)

Tsukuri

Seasonal Fresh Fish (3 kinds)

Yakimono

Koto-Ura Salmon Shirazakeyaki (Grilled with White Sake)
Fried Tara Buds with Arare (rice cracker bits)

Shiizakana

Abalone Liver with Sea Urchin, Udo

Takiawase

Wagyu Shabu-Shabu Or Golden Eye Snapper Shabu-Shabu
with Fresh Wakame and Bamboo Shoots
Ponzu Sauce and Sudachi Citrus

Gohan

Bamboo Shoot Rice with Caviar

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Ice Cream, Hojicha Kanten Jelly, Shiratama Dumplings,
Sweet Red Bean Paste, Strawberries
Sakura Mochi

¥22,000

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Kaiseki Lunch and Dinner – Vegetarian

Sakizuke

Yuba (Tofu Skin), Rapeseed Blossoms
Udo (Japanese Spikenard), Fiddlehead Fern
Green Pea Paste

Wanmori

Aosa Seaweed Tofu, Three-Colored Wheat Gluten
Urui (Hosta Shoots), Shiitake mushroom
Kinome (Japanese Pepper Leaves)

Tsukuri

Konnyaku, Avocado, Bamboo Shoot

Yakimono

Teriyaki-Glazed Soy Meat and Tofu Tsukune
Grilled Vegetables

Agemono

Vegetable Tempura

Takiawase

Small Hot Pot Style
Yuba, Bamboo Shoot, Wakame Seaweed, Kinome

Gohan

Steamed Sushi
Butterbur, Shiitake, Green Peas, Shredded Egg, Pickled Ginger

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley
Local Hiroshima Pickles

Dessert

Amazake Ice Cream, Hojicha Kanten Jelly, Shiratama Dumplings,
Sweet Red Bean Paste, Strawberries

¥ 12,000

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