

Kaiseki Value Lunch

Kago

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



Image Picture

Gohan

Rice with Young Bamboo Shoot
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Yogurt Ice Cream
Sakura Yohan, Strawberries, Strawberry Soup

¥ 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

Asparagus Tofu, Onsen Tamago,
Deep-Fried Shrimp with Rice Cracker Crumbs,
Cherry Blossom-Shaped Watermelon Radish and Dashi Jelly Topping

Gozen

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

Takiawase

Young Bamboo Shoots Fritters, Wakame Seaweed with Thickened Sauce,
Lily Bulb Crafted into Flower Perals, Amaranth

Gohan

Rice with Young Bamboo Shoot
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Yogurt Ice Cream
Sakura Yokan, Strawberries, Strawberry Soup

¥6,500

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

Sakizuke

Asparagus Tofu, Onsen Tamago,
Deep-Fried Shrimp with Rice Cracker Crumbs,
Cherry Blossom-Shaped Watermelon Radish and Dashi Jelly Topping

Wanmori

Spring Seasonal Soup Shaped like a Sakura Mochi
White fan-Shaped Sea Bream Fry, Sakura Domyoji,
Udo Shaped like Flower Petals, Cherry Blossoms

Kago

Japanese Seasonal Tasting Basket of Traditional Dishes
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Image Picture

Takiawase

Charcoal-Grilled Wagyu Beef, Wakame Seaweed with Thickened Sauce,
Fried Bamboo Shoots with Japanese Pepper Leaves,
Lily Bulb Crafted into Flower Perals, Amaranth

Gohan

Rice with Young Bamboo Shoot
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Yogurt Ice Cream
Sakura Yokan, Strawberries, Strawberry Soup

¥ 10,000

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

Sakizuke

Boiled Kuruma Shrimp, Scallop, Happo Vinegar Jelly,
Egg Yolk Vinegar, Tara Shoots (Japanese Angelica Tree),
Celery, Fava Beans, Red and White Cherry Blossoms

Wanmori

Sakura Domyoji, Deep-Fried Greenling (Ainame) with White-Fan-Shaped Batter,
Young Bamboo Shoot, Udo Shaped like Flower Petals,
Delicate Soup Thickened with Kudzu Starch

Tsukuri

Seasonal Fresh Fish (2 kinds)

Hassun

Halfbeak Temari Sushi, Japanese-Style Scrambled Eggs, Udo Shaped like Flower Petals,
Firefly Squid, Butterbur Sprouts with Vinegared Miso, Sea Bream roe,
Deep-Fried Mugwort Wheat gluten, Cherry Sea Bream Grilled with Shio-Koji

Shiizakana

Charcoal-Grilled Wagyu Beef, Japanese Whole Grain Mustard, New Potatoes,
Spring Onions, Fruit Tomato with Sansho Oil

Takiawase

Mini Hotpot Style

Clam, Young Bamboo Shoots, Wakame, Japanese Pepper Leaves

Gohan

Rice with Young Bamboo Shoot and Sakura Shrimp
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Yogurt Ice Cream
Sakura Yokan, Melon, Strawberries
Almond Jelly

¥ 15,000

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Kaiseki Lunch and Dinner – Miyajima

Sakizuke

Boiled Kuruma Shrimp, Scallop, Happo Vinegar Jelly,
Egg Yolk Vinegar, Tara Shoots (Japanese Angelica Tree),
Celery, Fava Beans, Red and White Cherry Blossoms, Sea Urchin

Wanmori

Sakura Domyoji, Deep-Fried Greenling (Ainame) with White-Fan-Shaped Batter,
Young Bamboo Shoot, Udo Shaped like Flower Petals,
Delicate Soup Thickened with Kudzu Starch

Tsukuri

Stonefish Usuzukuri (Thinly Sliced Sashimi), Fish Liver Soy Sauce,
Seared Bonito (Tataki Style), New Onion, Ponzu Jelly

Hassun

Halfbeak Temari Sushi, Japanese-Style Scrambled Eggs, Udo Shaped like Flower Petals,
Firefly Squid, Butterbur Sprouts with Vinegared Miso, Sea Bream roe,
Deep-Fried Mugwort Wheat gluten, Tilefish Grilled with Shio-Koji

Shiizakana

Charcoal-Grilled Wagyu Beef, Japanese Whole Grain Mustard, New Potatoes,
Spring Onions, Fruit Tomato with Sansho Oil

Takiawase

Mini Hotpot Style
Ezo Abalone, Young Bamboo Shoots, Wakame, Japanese Pepper Leaves

Gohan

Rice with Young Bamboo Shoot and Splendid Alfonsino
Local Hiroshima Pickles

Tomewan

Red Miso Soup, Rolled Wheat Bran, Mitsuba Parsley

Dessert

Amazake Yogurt Ice Cream
Sakura Yokan, Melon, Strawberries, Almond Jelly
Sakura Mochi

¥ 22,000

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Kaiseki Lunch and Dinner – Vegetarian

Sakizuke

Asparagus Tofu, Asparagus,
Cherry Blossom-Shaped Watermelon Radish and Dashi Jelly Topping

Wanmori

Spring Seasonal Soup Shaped like a Sakura Mochi
Sakura Domyoji, Udo Shaped like Flower Petals, Young Bamboo Shoot,
Cherry Blossoms

Tsukuri

Konnyaku, Avocado, Bamboo Shoot

Yakimono

Teriyaki-Glazed Soy Meat and Tofu Tsukune
Grilled Vegetables

Agemono

Vegetable Tempura

Takiawase

Mini Hotpot Style
Yuba, Young Bamboo Shoots, Wakame, Japanese Pepper Leaves

Gohan

Rice with Young Bamboo Shoot
Local Hiroshima Pickles

Tomewan

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

Dessert

Amazake Yogurt Ice Cream
Sakura Yokan, Strawberries, Strawberry Soup

¥ 12,000

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