

Kaiseki Value Lunch

Kago

Fall seasonal tasting basket

Gohan

Hijiki Mixed Rice,
Seasonal Hiroshima Pickles

Tomewan

Red Miso Soup, Burdock root, Thin fried tofu, Carrot

Dessert

Pear Amazake Ice Cream,
Grape Jelly, Pear

¥3,800

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

All prices are inclusive of tax and service charge.

Discounts are not applicable to this set menu

Kaiseki Lunch – Hiroshima

Sakizuke

Tofu Paste Sauce
Scallops, Fig, Spaghetti Squash, Cucumber, Maitake Mushroom

Gozen

Fall seasonal ingredients served as delicately prepared small plates

Takiawase

Karuga Eggplant, Arare-Crusted Fried Pike Conger,
Grated Daikon Radish in Amber Sauce, Ginger, Amaranth

Gohan

Hijiki Mixed Rice,
Seasonal Hiroshima Pickles

Tomewan

Red Miso Soup, Burdock root, Thin fried tofu, Carrot

Dessert

Pear Amazake Ice Cream,
Grape Jelly, Pear

¥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

Tofu Paste Sauce
Scallops, Fig, Spaghetti Squash, Cucumber, Maitake Mushroom

Wanmori

Pike Conger, Matsutake Mushroom, Conger Fish Dumpling,
Mitsuba, Sudachi

Kago

Fall seasonal tasting basket

Takiawase

Charcoal-Grilled Wagyu Beef,
Lotus Root, Kannon Leeks,
Thick Dashi Sauce, Black Shichimi

Gohan

Hijiki Mixed Rice,
Seasonal Hiroshima Pickles

Tomewan

Red Miso Soup, Burdock root, Thin fried tofu, Carrot

Dessert

Pear Amazake Ice Cream,
Grape Jelly, Pear

¥10,000

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

Sakizuke

Blue Crab, Spaghetti Squash, Maitake Mushroom, Chrysanthemum Petals,
Sudachi Citrus Jelly, Spinach Purée, Egg Yolk Vinegar

Wanmori

Pike Conger, Matsutake Mushroom, Tofu, Mitsuha Parsley,
Sudachi, Dashi Soup in a Japanese Teapot

Tsukuri

Selection of two seasonal fresh fish

Hassun

Miso-Marinated Kotoura Salmon with Yuzu, Horse Mackerel Pressed Sushi,
Edamame, Deep-Fried Shimeji Mushroom Crumbles, Steamed Taro Potato,
Red Taro Stem with Sesame Vinegar Dressing, Sweet Simmered Roe-Bearing Ayu

Agemono

Deep-Fried Matsutake Mushroom,
Soft-Boiled Egg, Thick Dashi Sauce, Sudachi

Takiawase

Sukiyaki of Wagyu Beef, Karuga Eggplant,
Tomato, Manganji Peppers, Amaranth, Black Shichimi

Gohan

Matsutake Mushroom Rice,
Seasonal Hiroshima Pickles

Tomewan

Red Miso Soup, Burdock root, Thin fried tofu, Carrot

Dessert

Pear Amazake Ice Cream, Grape Jelly,
Pear, Pione Grape

¥15,000

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

Sakizuke

Blue Crab, Spaghetti Squash, Maitake Mushroom, Chrysanthemum Petals,
Sudachi Citrus Jelly, Spinach Purée, Egg Yolk Vinegar

Wanmori

Pike Conger, Matsutake Mushroom, Tofu, Mitsuba Parsley,
Sudachi, Dashi Soup in a Japanese Teapot

Tsukuri

Selection of three seasonal fresh fish

Hassun

Miso-Marinated Kotoura Salmon with Yuzu, Horse Mackerel Pressed Sushi,
Edamame, Deep-Fried Shimeji Mushroom Crumbles, Steamed Taro Potato,
Red Taro Stem with Sesame Vinegar Dressing, Sweet Simmered Roe-Bearing Ayu

Yakimono

Charcoal-Grilled Matsutake Mushroom,
Salt-Koji Marinated Wagyu Beef, Manganji Peppers, Sudachi, Ponzu Sauce

Aisakana

Steamed Soft-Shelled Turtle Egg Custard,
Ginkgo Nut, Ginger, Scallion Oil

Takiawase

Steamed Abalone,
Liver Sauce, Karuga Eggplant, Amaranth, Shiso Blossoms

Gohan

Matsutake Mushroom and Caviar Rice

Tomewan

Red Miso Soup, Burdock root, Thin fried tofu, Carrot

Dessert

Pear Amazake Ice Cream, Grape Jelly,
Pear, Pione Grape, Zunda Mochi

¥22,000

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

Sakizuke

Tofu Paste Sauce
Fig, Spaghetti Squash, Cucumber, Maitake Mushroom

Wanmori

Matsutake Mushroom, Tofu, Fresh Wheat Gluten
Mitsuba Parsley, Sudachi Citrus

Tsukuri

Konjac, Avocado, Tomato, Garnish

Yakimono

Soy Meat and Lotus Root Hamburg Steak, Seasonal Grilled Vegetables

Agemono

Vegetable Tempura

Takiawase

Karuga Eggplant, Deep-fried Matsutake Mushroom with Arare Rice Crackers,
Lotus Root, Amber Sauce, Ginger, Amaranth

Gohan

Hijiki Mixed Rice,
Seasonal Hiroshima Pickles

Tomewan

Red Miso Soup, Burdock root, Thin fried tofu, Carrot

Dessert

Pear Amazake Ice Cream, Grape Jelly

¥12,000

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