

Lunch of the Japanese food

from 11:00 AM to 3:00 PM **You may have another bowl of rice.**

All tax in.



**Sashimi and
Conger eel tempura lunch**

It is an extravagant menu on the set you can enjoy fresh in the Seto Inland Sea and Hiroshima's famous "Conger Tempura".

*The contents of the sashimi change by the situation of the day.

1,500yen



**Sushi and
Fried oysters lunch**

Fried Hiroshima's oyster and sushi set.
With fish broth miso soup.

1,000yen



NIGIRIZUSHI lunch

It is hand-rolled sushi of landed new fresh fish every morning. The miso soup which I made with a custard-like egg and vegetable dish steamed in a cup and the bony parts of fish is belonging to it.

850yen



**Bowl of rice topped
with sashimi**

It is made with fresh sashimi and a bowl of CHANJYA with homemade. There is the miso soup which I made with the bony parts of fish.

*CHANJYA=I let you breed a short-necked clam with a kimchi-like spice daringly.

850yen



Conger eel tempura rice bowl

Hiroshima's famous "conger eel" Tempura. With hot rice is perfectly compatible. With fish broth miso soup.

1,000yen



20 meals-limited !

It is sashimi of the Namihei-style

It is an advantageous lunch of sashimi of landed new fresh fish every morning. It is with miso soup and rice.

*The contents of the sashimi change by the situation of the day.

1,200yen



Fried oysters lunch

I fried the persimmon of the specialty of Hiroshima. The clothes are crunchy, and the contents are juicy. Please have it in a characteristic source.

It is with miso soup and rice.

750yen