

# Sukiyaki course



The highlight of a course menu at Hiroshima Yagumo: having a waitress in full kimono come straight to the table to cook sukiyaki to perfection with an expert hand, resulting in immaculate flavor and texture. It's a beautiful gathering of thin- sliced wagyu beef, vegetables, tofu and udon noodles in a rich, sweet broth. The course comes accompanied with a series of small dishes and dessert.

## Premium Sukiyaki Course

... ¥ 17,500-

- 5 kinds of seasonal appetizers
- Assortment of sashimi
- Tempura(Fried food)  
(Shrimp, pumpkin, lotus root, enoki mushroom, shishito pepper)
- Sukiyaki
- Udon
- Momiji ice cream monaka(Japanese sweets)

## Premium Sukiyaki Course with Lobster Tempura

... ¥ 29,000-

- This course replaces the fried food with a luxurious lobster tempura dish