

*This menu is a creative dish where vegetables are cooked in various ways.  
I hope that today's meal will be a pleasant time,*



① **Assorted tempura (Shrimp, scallion, eggplant, shishikara, shiitake mushrooms)**

*If you like, you can dip it in bonito and kelp broth and eat it.*

天ぷら盛り合わせ(海老、鱧、茄子、しし唐、椎茸) お好みに鰹と昆布の出汁に付けてお召し上がりください

② **Stewed fish with vegetables**

*Vegetables are boiled radish with bonito and kelp, and seasonal fish is boiled with soy sauce, mirin and dashi.*

野菜は大根をカツオと昆布で煮含め、季節の魚は醤油とみりんと出汁で煮つけています

③ **Lean beef(50g) grilled steak with garlic and ginger flavored barbecue sauce.**

牛赤身の網焼きステーキ ニンニクとショウガ味のバーベキューソース

④ **Assorted eggs soaked in broth and grilled fish, grilled fish of the day, etc.**

*The pink vegetable is a slice of lotus root dipped in vinegar.* 出汁巻き卵、本日の焼き魚、酢レンコンなど

⑤ **5 pieces of nigiri sushi (Tuna, yellowtail, sea bream, salmon, sweet shrimp)**

*The sushi is served with a vinegar product called "gari", which is sliced ginger. Dip it in soy sauce and eat it, there is wasabi between the vinegared rice and the ingredients, please enjoy the spiciness that comes to your nose.*

にぎり寿司5貫(鮪、ブリ、鯛、サーモン、甘えび) 寿司には"ガリ"というショウガをスライスした酢の物を添えています  
醤油に付けて食べてください、酢飯と具材の間にワサビが入っています、鼻にツーンとくる辛さをお楽しみください。

⑥ **Warm udon noodles with bonito and kelp broth are topped with boiled spinach and bonito flakes.**

カツオと昆布だしの温かいうどん 茹でたほうれん草とかつお節をトッピングしています

⑦ **Dessert with seasonal fruits** 季節のフルーツを添えたデザート

*Ingredients are subject to change depending on the season. 季節により食材が変更になる場合があります。*

**Drinks are not included, tap water is free to consume.**

飲み物は含まれていません、水道水は自由に召し上がっていただけます

2024.04.01

HOTEL **MIELPARQUE** HIROSHIMA