

# Breakfast

## Minato-no-Yado & Onomichi Yasumoto' s Collaboration, Special Japanese Breakfast 2-Tiered Box (with Soup)

2,000 yen per person (tax included) (We can accept orders for more than 2 people.)

For an additional fee, we'll arrange delivery of breakfast from the restaurant  
"Onomichi Inari Sushi, Yasumoto" which has preserved authentic Onomichi cuisine.  
Breakfast will be delivered in a traditional wooden delivery box, at your requested time.



### Inari Sushi/ Onomichi Inari Sushi

Onomichi Inari Sushi has been made in the fishing town of Yoshiwa since long ago. It's a sushi rice with a multitude of ingredients, enclosed in fried tofu with a characteristic sweet shrimp powder on top.

### Onomichi Special Pressed Conger Sushi

Carefully grilled Onomichi conger eel between vinegared sushi rice layers. Topped with powdered shrimp.

The rich flavor comes from the harmonization of sweet and sour tastes in this sushi, one of Yasumoto' s most excellent dishes.

### Soup

You can enjoy tasting a special soup of fish caught in the Seto Inland Sea. We'll deliver the soup in a pot so you can reheat it before eating.

Delivery time: 7:00 -9:00

Reservations are required by 18:00  
on the day of check in.

TEL: 0848-38-1007

Grilled wild sea bream seasoned with salt,  
from Onomichi Yoshiwa Fishing Port

Deep fried swordfish in sweet vinegar sauce,  
from Onomichi Yoshiwa Fishing Port

Flavored omelet,  
taste of the Onomichi market street

Small local vegetable dish

### Onomichi Selection "Keima brand Kamaboko (Fish Cake)"

A popular kamaboko (fish cake) made by the Keima Kamaboko Shop, with 100 years of history in Onomichi. Each morning, carefully selected fresh fish caught in the Seto Inland Sea are processed to make this fish cake. They maintain their own traditional methods to make kamaboko fish cake without MSG or preservatives.

### Onomichi Selection "Kawahara Shokuhin's Seaweed Boiled in Soy Sauce"

Kawahara Shokuhin' s "Komochi Konbu (Seaweed with fish eggs)" is served by ANA Airline and is popular with many non-Japanese travelers, too. Since the start of business 65 years ago, they have used their own "secret seasoning." That' s the reason for its delicious traditional flavor.

• Yasumoto  
<http://okaimonomichi.jcom.to/shop/page/yasumoto.html>

• Additive-free fish cake from Keima Kamaboko Shop  
<http://www.keima-kamaboko.com/top.html>

- If you' re allergic to certain foods, please let us know in advance.
- If you' re staying for more than one night, we' ll change the menu each day.
- Please note that ingredients may vary according to the season.

