



MENU

Seto Inland Sea Course

Appetizers from the Seto Inland Sea

Broiled Hiroshima sea eel tart

(Tart stuffed with fragrant broiled local sea eel)

Baby sardines marinated in Hiroshima lemon dressing

(Locally caught sardines in a ginger and ponzu marinade)

Galaxy roast beef

(Tender, slow-cooked beef—our original recipe!)

Creamy organic vegetable soup

(Made with home-grown organic vegetables)

Setouchi Suigun bouillabaisse

(Miyajima clams, Hiroshima oysters, and Seto sea bream lightly stewed with vegetables and saffron)

Green tea mille-feuille

(Crisply layered pastry made with matcha cream and vanilla ice cream)

Bread

Coffee

Galaxy Hiroshima Bay Cruise

Chef: [Hideki Iio](#)

Note: Menu subject to change according to seasonal availability

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