

“Kiwami” Seasonal Course

April, 2025

Starter

Soup of asparagus puree, urchin,
rice crackers and perilla flower

Hassun: Five kinds of delicacies

Grilled abalone with miso, *kogomi*, and wheat bran
Dressed butterbur with *Tosa* sauce and dried bonito
Vinegared horse mackerel and canola flower marinated in kelp
Homemade dried mullet roe, *daikon* radish, and boiled fava beans
Deep fried pike conger and fatsia sprouts

Sashimi

Sashimi of the day and garnish

Soup

Steamed fish cake of trout, *warabi*, and leaf bud

Sushi

Nigiri sushi of spring sea bream with miso *moromi* sauce

Grilled Dish

Grilled turban shell with miso *tamari* sauce
udo and Japanese parsley

Main Dish

Roast beef of *Ozaki* beef
served with fresh onion and miso sauce
simmered bamboo shoots and salad vegetables

Seasonal Vinegared Dish

Firefly squid, saltwort, *urui*, and glehnia root
served with mustard flavored vinegar miso sauce

Rice

Sasanishiki rice from *Naruko*, *Miyagi* Prefecture

Rice cooked in an earthenware pot

Please choose your favorite:

*Normal white rice cooked in an earthenware pot

* Rice cooked in an earthenware pot with seasonal ingredients (additional charge needed)

Miso Soup

“*GINZA KUKI Tokusen Zen white koji*” miso soup with potato and *ashitaba*

Sweet

Miso flavored sake lees ice cream, cherry blossoms

Rice dumpling with miso *mitarashi* sauce

Seasonal fruits



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