

# “Kiwami” Seasonal Course

April 2026

## Starter

Chilled asparagus velouté

Toyama white shrimp

served with “CRAFT MISO *Nama-Koji*” jelly, perilla flower, and a rice cracker

## Seasonal Assortment

1. Needlefish rolled with egg yolk and taro paste, served with sweet pickled watermelon radish
2. Deep-fried Japanese whiting fish coated with crushed fava beans rice cracker
3. *Saikyo* miso marinated cheese
4. Butterbur dressed with bonito flakes
5. New potatoes and premium *Kinka* pork simmered in rich miso sauce with snow peas

## Sashimi

Assortment of three seasonal fresh fish with garnishes

## Soup

Clear *dashi* soup with cherry shrimp and *wakame* fish cake  
bracken fern, and fresh ginger

## Sushi

lightly seared beltfish *Nigiri sushi*  
served with citrus-scented miso

## Grilled Dish

Salt-grilled rockfish

served with white asparagus, lightly pickled radish  
egg vinegar sauce with Japanese pepper leaves, and *sudachi* citrus

### **Main Dish**

Layered grilled *Ozaki* beef from *Miyazaki* prefecture  
served with bamboo shoots, fiddlehead ferns (wild vegetables),  
new onion, and butterbur miso

### **Vinegared Dish**

Firefly squid  
with land seaweed, hosta shoots (*urui*), coastal herbs (beach silvertop)  
served with mustard Tosa vinegar

### **Rice**

*Sasanishiki* rice from *Naruko*, *Miyagi* Prefecture  
cooked in an earthenware pot

Please choose your preference:

\*Plain white rice

\* Rice cooked with seasonal ingredients (additional charge applies)

### **Miso Soup**

“*GINZA KUKI Tokusen Miyabi*” miso soup  
with potato and *ashitaba* (Japanese angelica leaf)

### **Sweet**

Miso and sake lees ice cream with cherry blossom powder

Miso-glazed *Mitarashi* dumpling

Seasonal fruit



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