

# “Kiwami” Seasonal Course

April, 2024

## Starter

Simmered seasonal vegetables (bamboo shoots, butterbur, fava beans)  
with a clear red miso sauce of “GINZA KUKI Tokusen “Miyabi”  
Topped with flowers of Japanese pepper

## Hassun: Five kinds of delicacies

- \* Simmered sea bream roe in miso
- \* Grilled trout with a leaf bud of Japanese pepper
- \* Razor clam dressed with paste of green pea
- \* Pickled firefly squid in miso-tamari
- \* Pressed sushi of Japanese halfbeak

## Sashimi

Sashimi of the day and garnish

## Soup

Dumpling of *sakura* shrimps, *mozuku* seaweed  
Served with bonito and kelp dashi with *sudachi* citrus

## Small Dish

Steamed rice with simmered clam  
served with a starchy sauce made with *dashi* of clam

## Fried Dish

*Kakiage* of Japanese icefish, *tempura* of seasonal wild vegetables  
served with dashi soup of miso-tamari,  
Grated *daikon* radish, Japanese ginger

### **Main Dish**

Roasted Ozaki beef marinated miso  
served with fresh spring onion, asparagus and wasabi

### **Seasonal Vinegared Dish**

Horse mackerel pickled in sweet vinegar, *warabi* (wild vegetables),  
*shin-wakame* seaweed,  
served with *Tosa-zu* vinegar sauce

### **Rice**

*Sasanishiki* rice from, 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 “Miyabi” miso soup  
with *udo* (wild vegetables), bamboo shoots and chives

### **Sweet**

*Maccha* flavored ice cream with miso caramel sauce

Rice dumplings in a sweet soy glaze

Seasonal fruits



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