

“Kiwami” Seasonal Course

August, 2024

Starter

Cold miso soup “*Hiyajiru*-style”
with striped horse mackerel and seasonal vegetables
Miyazaki cucumber, *myoga* ginger, *shiso* leaf, flying fish stock, dried sesame seeds,
roasted sesame seeds, yuzu pepper

Hassun: Five kinds of delicacies

- *Okra and turban shell tossed in Tosa vinegared sauce
- *Stewed jelly of pike conger roe
- *Simmered river crab
- *Miso marinated *Omi* duck loin
- *Fig with *dengaku* miso
- *Homemade *karasumi*

Sashimi

Sashimi of the day and garnish

Soup

Grilled red snapper and winter melon
with fresh *dashi* soup topped with plenty of *sudachi* oranges

Small Dish

Chilled soba noodles
served with our unique soba soup made with miso *damari*
soft boiled egg and condiments

Grilled Dish

Grilled overnight dried swordfish

Miso marinated burdock and tomato, and roasted *manganji* chili pepper

Main Dish

Grilled Ozaki beef steak marinated in wasabi and miso
served with grilled potato aged a year in snow,
paprika, mini carrots, and *masumi*-eggplant

Seasonal Vinegared Dish

Noodle squash, abalone, and *shirona*
served with grated pear and vinegar sauce

Rice

Sasanishiki organic 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 “Hana” miso soup

With Tokachi mushrooms, swiss chard, and *Kujo* leeks

Sweet

“Miso *anmitsu* “

White miso flavored ice cream, miso flavored sweet bean paste,
watermelon, *shiratama*, agar, and brown sugar syrup



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