

# **“Kiwami” Seasonal Course**

**August, 2025**

## **Starter**

Puree of *Hokkaido* tomatoes “North Sweet” ,  
*Hokkaido* snow crab from *Funka* Bay,  
and fresh *somen* noodles with parmesan cheese

## **Hassun: Five kinds of delicacies**

Fried egg roll with eel  
Deep fried eggplant with *dengaku* miso  
Dressed *Kaga* cucumber and *Mio* chicken with sesame paste  
River crab flavored rice crackers  
Simmered soft abalone with miso

## **Sashimi**

Sashimi of the day and garnish

## **Soup**

*Dashi* soup of sardine ball  
*sudachi* citrus, chopped *myoga* ginger, roasted sesame seeds,  
*oboro-kombu*, and green onion sprouts

## **Sushi**

Two kinds of seasonal fresh *nigiri sushi* with miso *moromi*  
Sword tip squid and *wasabi*  
Horse mackerel, leek, and ginger

### Deep fried Dish

Deep fried sea bream with scales attached to the skin and crispy texture  
served with starch sauce of clear miso soup

### Main Dish

Roast beef of *Ozaki* beef from *Miyazaki* prefecture  
served with rich miso and beef sauce  
Grilled seasonal vegetables

### Seasonal Vinegared Dish

Boiled North Pacific giant octopus, fresh mushroom,  
turnip, turnip leaf, and needle radish  
served with *dashi ponzu* vinegar

### 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 Miyabi*” miso soup  
with spaghetti squash, *shirona* cabbage, and deep fried tofu

### Sweet

*Anmitsu* with miso  
White miso ice cream, miso bean paste, seasonal fruits,  
*Shiratama mochi*, agar, and black honey

