

## Kiwami course with *Koubako-gani* (female snow crab)



### Starter

Ginkgo tofu dressed with miso-flavored grated daikon sauce served with deep-fried *somen* noodles in the shape of pine needles and cauliflower

### Hassun: Five kinds of delicacies

- \**Hakusen-age* (deep-fried with potato starch) of oyster
- \*Arrowhead tuber shaped like a pine cone
- \*Steamed egg custard with truffle
- \*Grilled miso-marinated monkfish
- \*Simmered spinach dressed in sesame

### Sashimi

Sashimi of the day and garnish

### Soup

Dumpling of scallop and lily bulb served with *Ashiaka*-prawn, 2 colors of paprika cut into squares, and yuzu citrus

### Small Dish

Pressed golden sea bream sushi with miso

### Seasonal special dish

*Koubako-gani* (female snow crab) with vinegar seasoned with “GINZA KUKI Tokusen Zen sweet shio koji”

### Hotpot

Miso flavored *Sukiyaki* of *Ozaki*-beef served with Japanese parsley, Chinese cabbage, bean sprouts, *Shimonita* green onion, konjac noodles, and grilled tofu

### Seasonal Vinegared Dish

Cod milt with *ponzu* (sauce with citrus juice) served with pickled vegetables (colored daikon radish, *kintoki* carrot, cucumber), *hama-boufuu* (beach silvertop), and graded daikon radish with blended spices

### Rice

*Sasanishiki* rice from Naruko, Miyagi Prefecture

Please choose your favorite:

- \*White rice cooked in an earthenware pot
- \**Takikomi gohan* rice cooked in an earthenware pot using seasonal ingredients

**Miso Soup**

Miso soup of “*GINZA KUKI Tokusen Zen red koji*” and sake lees with winter vegetables

**Sweet**

Miso creme brulee with raspberry and chervil

Miso castella with seasonal fruits