

“Kiwami” Seasonal Course

December 2025

Starter

Tofu made from cauliflower, snow crab, pine needle-shaped spinach
served with paste of clear miso soup and *wasabi*

Appetizer

Salad of Japanese parsley from *Akita* prefecture and prosciutto,
served with kiwi sauce and Parmigiano cheese

Seasonal Assortment

1. *Shimonita* leek and Brussels sprouts marinated in chili-infused oil
2. Foie gras of the sea (anglerfish liver) marinated in miso and sake lees
3. Deep-fried *Moroko* (lake Biwa's fish)
4. Grilled cod *teriyaki* style with pickled turnip
5. Spinach dressed with soy sauce and dried tuna flakes

Sashimi

Assortment of three kinds of fresh fish of the season and garnish

Soup

Dashi soup with deep-fried cod roe with rice cracker
Kujo leek, *yuzu* zest, and *Shogoin* turnip

Sushi

Nigiri sushi of sea bream topped with miso *moromi*

Seasonal Dish

Koubako crab served with homemade *yuzu* flavored vinegar and miso sauce

Hot Pot

Miso *sukiyaki* of *Ozaki* beef from *Miyazaki* prefecture
with Chinese cabbage, leek, *Kyoto* carrot, thick tofu, *maitake* mushrooms
konjac noodles, and crown chrysanthemum

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 needed)

Miso Soup

Miso soup of “*GINZA KUKI Tokusen Zen white Koji*”
with Brussels sprouts, lily bulb, *kujo* leek

Sweet

Miso flavored crème brûlée with strawberries
miso sponge cake and seasonal fruits



GINZA 鼓 KUKI