

“Kiwami” Seasonal Course

Starter

Steamed minced fish and scallops and brussels sprouts, served with a golden starchy sauce made with *GINZA KUKI Tokusen Miyabi* miso

Hassun: Five kinds of delicacies

- * Roasted soybeans in a daikon radish square (*Masu*-shaped), abalone, and a carrot carved to resemble a demon
- * Grilled white fish marinated in miso
- * Hard clams and *urui* dressed with dried bonito flakes
- * Simmered octopus in miso, with Japanese pepper leaf
- * Burdock rolled with thinly sliced simmered beef in miso, with shredded ginger

Sashimi

Sashimi of the day and garnish

Soup

Pen shell, green seaweed mixed with tofu, *uguisu leaf* (Kyoto vegetable), *yuzu* peel

Small Dish

Pressed sushi stick topped with miso-pickled sea bream, wrapped in thinly shaved kelp

Grilled Dish

Crispy deep-fried *Ozaki* beef, miso mixed with plum, salad vegetables with *shio koji* dressing

Refreshment

Granite made with lime from Iwagi Island, Ehime Prefecture

Hotpot

Hotpot of red bream seasoned with miso and Japanese sake lees, served with *seri*, green onion, deep-fried *tofu* and *Onogawa* bean sprouts

Seasonal Vinegared Dish

Conger eel fry, *asparana* leaves, *Suizenji* seaweed, grated ginger, *ponzu* sauce with *dashi*

Rice

Please choose your favorite:

* *Sasanishiki* rice from Naruko, Miyagi Prefecture

* Rice cooked in an earthenware pot with seasonal ingredients (additional charge needed)

Miso Soup

“GINZA KUKI Tokusen Hana” miso soup with *Kuruma-bu* (wheel-shaped gluten cakes), Japanese parsley

Sweet

Miso-flavored homemade ice cream parfait