

“Kiwami” Seasonal Course

February, 2024

Starter

Seared sesame tofu served with a clear red miso sauce of “GINZA KUKI Tokusen Miyabi”
served with white fish and canola flower

Hassun: Five kinds of delicacies

- * Roasted soybeans in a daikon radish square (*Masu*-shaped), abalone,
and a carrot carved to resemble a demon
 - * Lobster marinated in miso
- * Hard clams and Japanese chive dressed with mustard vinegar miso
 - * Simmered octopus in miso, with Japanese pepper leaf
 - * Fatsia sprouts dressed in egg yolk powder

Soup

Simmered golden threadfin bream with bamboo leaves,
Shogoin turnip, *Mibuna* (potherb mustard)

Sashimi

Sashimi of the day and garnish

Small Dish

Steamed rice topped with grilled scallops
served with a starchy sauce made with scallops
Japanese parsley and original miso powder

Main Dish

Simmered *Ozaki* beef served with miso and red wine sauce,
Watercress, potato and paprika

Refreshment

Salad of dried young sardines and *Hassaku* orange with *shio koji* dressing

Hotpot

Hotpot of longtooth grouper and oyster
served with Japanese parsley, green onion, *tofu*, and *Hiratake* mushroom

Seasonal Vinegared Dish

Conger eel fry, Japanese yam, *Suizenji* seaweed,
served with *Sanbaizu* (a mixture of rice vinegar, soy sauce, sweet sake, and sugar)

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 “Zen Red Koji” miso soup with *Yuba* (bean curd skin),
dried tofu, Japanese butterbur

Sweet

Miso-flavored Japanese sake lees ice cream,
Baked donuts of soy pulp
Seasonal fruits

