

“Kiwami” Seasonal Course

February 2026

Starter

Pureed scallops soup with miso espuma and hosta leaves (wild vegetables)

Seasonal Assortment

1. Roasted soybeans in a *daikon* radish square (*Masu*-shaped)
2. Simmered carrot carved in the shape of a demon
3. Grilled icefish with plum flavored soy sauce
4. Grilled fava beans
5. Miso marinated quail eggs
6. Clams and canola flowers dressed with mustard and vinegar miso

Sashimi

Assortment of three seasonal fresh fish with garnish

Soup

Dashi soup with an *Otafuku*-shaped pen shell, deep-fried rice, *uguisuna* (Japanese mustard spinach), and yuzu citrus

Sushi

Nigiri sushi of Spanish mackerel with miso *moromi*

Grilled Dish

Seasonal Grilled fresh fish marinated in miso and sake lees
Deep-fried fatsia sprouts, and egg yolk powder

Main Dish

Ozaki beef steak from *Miyazaki* Prefecture
steamed lily root purée, *kinome* leaf buds, and asparagus
served with miso *damari* and beef tallow sauce

Vinegared Dish

Lobster, Shandong cabbage, and *Shonai* green onions,
with *Hassaku* orange vinegar dressing

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 applies)

Miso Soup

Miso soup of “*GINZA KUKI Tokusen Zen red koji*”
with *aosa* seaweed, mizuna, and *Kujo* leek

Sweet

Miso ice cream

Matcha flavored miso castella

Strawberries



GINZA 鼓 KUKI