

## **“Kiwami” Seasonal Course**

### **Celebratory offering,**

Homemade *Toso* New Year’s special sake topped with gold powder

### **Starter**

Simmered *Shogoin* round radish, served with canola blossoms, with miso *moromi*

### **Hassun for celebration: Five kinds of delicacies**

- \* Grilled pufferfish milt with Japanese horseradish
- \* Grilled tiger prawn with dried mullet roe powder
- \* Chilled miso-flavored steamed egg custard topped with cod roe, Japanese parsley
- \* Dried persimmon and cheese wrapped in thinly shaved kelp (*Ichimatsu* checkered pattern)
- \* Miso-marinated stem lettuce

### **Sashimi**

Sashimi of the day and garnish

### **Soup**

Sake-steamed tilefish, yam, carrot, *shiitake* mushroom, shredded *yuzu*

### **Small Dish**

Pressed sushi stick topped with red bream, served with miso *tamari*

### **Grilled Dish**

Grilled king crab with pine-needle-shaped water chestnut with vinegared miso of *GINZA KUKI Tokusen Zen* sweet white *koji* miso

### **Refreshment**

Granite made with lime from Kamijima, Ehime Prefecture

### **Hotpot**

Miso-flavored *Shabu-shabu*, Japanese style hotpot, with *Ozaki* beef with chrysanthemum leaves, diagonally sliced green onion, *Daikoku shimeji* mushroom, red radish

### **Seasonal Vinegared Dish**

*Namasu*, shredded Japanese radish and carrot marinated in sweetened vinegar, cod milt, *Mekanso* licorice buds, grated Japanese radish with red pepper, *dashi ponzu*

### **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**

Miso soup with miso of *GINZA KUKI Tokusen Zen Red koji* miso, with *Shijimi* clams, *Kujo* green onions

### **Sweet**

Miso-flavored homemade ice cream parfait