

New Year Special Course “Kiwami”

January 2026

Starter

Simmered turnip topped with grilled sea urchin and gold powder
served with a starchy sauce of the seven spring herbs and miso

Seasonal Assortment

1. Miso flavored oyster confit
2. Deep-fried Japanese arrowhead and *ebi-imo* taro
3. Brussels sprouts and sweet shrimp with *shio koji* dressing
4. Herring roe on kelp and licorice buds
5. Grilled cod roe and miso *moromi*

Sashimi

Assortment of three seasonal fresh fish with garnish

Soup

Dashi soup with minced crab ball, Japanese greens, carrots, *shitake* mushrooms,
and pine needle-shaped yuzu

Sushi

Nigiri sushi of *Ezo* abalone with miso *moromi* and liver

Meat Dish

Roast beef of *Ozaki* beef from *Miyazaki* prefecture
served with miso *damari* beef fat sauce
accompanied by seasonal leafy vegetables, grilled onions, and fresh pepper

Hot Pot

Miso and sake lees hot pot with winter yellowtail

Oura burdock, *Shimonita* leeks, Japanese parsley, *Kyoto* carrots, and deep-fried tofu

Vinegared Dish

Herring Roe, canola flower, “Granny Smith” apple from *Nagano* Prefecture,

pickled *daikon* radish and carrot

served with *Tosa* vinegar

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 Miyabi*”

with freshwater clam and *Kujo* leek

Sweet

“Craft Miso” and black bean ice cream

Kumquat candied in syrup

Miso flavored brownie cake

