

# “Kiwami” Seasonal Course

July, 2024

## Starter

Chilled simmered winter melon  
with miso flavored starchy sauce mixed with crab meat  
grated seasonal ginger

## Hassun: Five kinds of delicacies

- \*Gouda cheese marinated in tomato paste served in ground cherry
- \**Nigiri* sushi of sweet fish
- \* Grilled king okra with *dengaku*-miso and sea urchin
- \*Smoked miso flavored scallops
- \*Grilled Japanese tiger prawn soaked in dashi soup

## Sashimi

Sashimi of the day and garnish

## Soup

Simmered conger pike  
Turnip, *myoga*-ginger,  
Thick cucumber of *Kaga*, and sesame seed

## Cold Dish

Chilled simmered abalone and seasonal vegetables with miso flavored jelly  
Young corn, zucchini, tomato, *edamame*, and water shield

## Hot Dish

Simmered flatfish with miso-tamari  
Pumpkin, burdock, snap pea, ginger, and green onion

### **Main Dish**

Grilled Ozaki beef steak marinated in yogurt and miso  
served with grilled *Kamo* eggplant and *Manganji* pepper  
Baby leaves with salted *koji* dressing

### **Seasonal Vinegared Dish**

Simmered turban shell, aloe vera, Indian spinach, and radish  
served with mustard flavored vinegar miso sauce

### **Rice**

*Sasanishiki* organic rice from, 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 corn and mulukhiya

### **Sweet**

White miso flavored ice cream with blueberry sauce  
*Monaka* (wafer cake) in miso flavored sweet bean paste  
Seasonal fruits

