

“Kiwami” Seasonal Course

July, 2025

Starter

Tofu noodles of soy milk
sea urchin, okra, bell pepper, water shield, and *wasabi*
served with dashi soup of miso *tamari*

Hassun: Five kinds of delicacies

Steamed *ishikawa* taro with *dengaku* miso
Grilled *Yanaka* ginger wrapped in *kinka* pork
Dressed scallops and figs with spicy miso sauce
Simmered octopus with miso sauce in a cup of *hozuki* (ground cherry)
Grilled *edamame* and deep fried corn

Sashimi

Sashimi of the day and garnish

Soup

Lightly dried sweet fish cooked in a soup stock
winter melon, *kagabuto* cucumber, radish, and fresh ginger

Sushi

Nigiri sushi of Japanese tiger prawn with miso *moromi*

Grilled Dish

Grilled sea bass marinated in miso *tamari* dashi with water pepper
Bitter melon chips, *kamaboko* (fish paste) wrapped in burdock, and “craft miso nama-koji”

Main Dish

Grilled *Ozaki* beef steak
eggplant, *manganji* green pepper, and zucchini
served with richly aged miso starch sauce

Seasonal Vinegared Dish

Simmered *Ezo* abalone, malabar spinach, beets
served with dried tuna flakes and *Tosa* vinegar jelly

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 kohlrabi, molokhia (Egyptian spinach)

Sweet

Miso flavored pistachio ice cream
Mochi made from arrowroot powder
served with soybean flour and miso flavored bean paste
Seasonal fruits

