

# **“Kiwami” Seasonal Course**

**June, 2025**

## **Starter**

Soup of onion puree  
with caviar and herbs

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

Chilled steamed egg custard with crab and *wasabi*  
Dressed *manganji* red pepper stuffed with beef  
Dressed green beans with miso and sesame paste  
Simmered turban shell with soybean sauce  
Deep fried *ainame* (rock-trout) with miso

## **Sashimi**

Sashimi of the day and garnish

## **Soup**

Steamed pike conger cooked in a soup stock  
simmered eggplant, baby melon, and New Zealand spinach

## **Sushi**

*Nigiri sushi* of pickled bonito in miso *damari*  
fresh ginger and *asatsuki* chives

## **Grilled Dish**

Grilled *Ayu* (sweet fish) with salt,  
dressed cucumber with sesame and *myoga*  
vinegared miso sauce with water pepper

### **Main Dish**

Grilled *Ozaki* beef steak with two kinds of sauce, miso and *yuzu*  
grilled white asparagus, zucchini, and squash

### **Seasonal Vinegared Dish**

Overnight dried sand borer with white melon,  
sweet and sour pickled myoga  
served with vinegar sauce

### **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 white koji*” miso soup  
with giant taro, dried tofu, *asatsuki* chives

### **Sweet**

Miso flavored fig ice cream

Roll crepe with *maccha* flavored cream with red bean paste

Seasonal fruits



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