

“Kiwami” Seasonal Course

March, 2025

Starter

Simmered cod milt tofu served with a clear miso sauce of “GINZA KUKI Tokusen Zen white koji”
with soybean broth
bracken root and tree bud

Hassun: Five kinds of delicacies

Pickled firefly squid in miso *tamari*, shredded *yuzu* citrus
Overnight dried Japanese pond smelt and grilled miso marinated *shitake* mushroom
Simmered *bai* shellfish with soy sauce
Wrapped fatsia sprouts in egg omelet
Three color dumplings with miso sauce

Sashimi

Sashimi of the day and garnish

Soup

Steamed sea bream wrapped in cherry leaves, turnip, and *kogomi* (wild vegetables)

Sushi

Nigiri sushi of simmered clam with miso *tamari* sauce

Grilled Dish

Grilled Spanish mackerel and spring vegetables with “Craft Miso Nama-Koji” wrapped *hosho*-paper,
Japanese wild parsley and pickled radish

Main Dish

Grilled *Ozaki* beef

served with sea urchin flavored sweet miso sauce and fresh sea urchin

Grilled spring onion, snap peas, and mashed potatoes

Seasonal Vinegared Dish

Ark shell, *Funori* seaweed, *udo*, and canola flower

served with mustard flavored vinegar miso 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 Miyabi*” miso soup with clams and *asatsuski*

Sweet

Miso parfait

Sweet miso flavored ice cream, rice flour dumplings

Fava beans mousse, black sugar syrup,

seasonal fruits, and edible flowers



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