

“Kiwami” Seasonal Course

Starter

Tofu mixed with Asparagus, Shiba Shrimp and “GINZA KUKI Tokusen Zen Sweet Shiro Koji” with starchy sauce

Hassun: Five kinds of delicacies

- * Simmered sea bream roe in miso with leaf bud
- * Deep-fried white fish with glutinous rice flour
- * Bamboo shoots served with *Dengaku* miso, poppy seeds and miso moromi
- * Firefly squid and *Nobiru* (Japanese shallots) with egg yolk vinegar miso
- * Grilled whole smelt

Sashimi

Sashimi of the day and garnish

Soup

Steamed wild vegetables and *Hamaguri* Clams in an earthenware pot with *yuzu* citrus

Small Dish

“GINZA KUKI Tokusen Zen Sweet Shiro Koji” Miso-pickled tilefish and sake-steamed glutinous rice, fava beans and dried mullet roe

Grilled Dish

Grilled *Kamasu* barracuda, deep-fried canola flower with whipped egg whites with wheat flour

Refreshment

Granite made roasted *hojicha* tea and *buntan* pomelo

Hotpot

Ozaki Beef Shabu-Shabu served with “GINZA KUKI Tokusen Miyabi” miso *ponzu* sauce

Seasonal onions, *daikon* radish, spring *shiitake* mushrooms, carrots, green onions and wood ear mushrooms

Seasonal Vinegared Dish

Steamed turban shell, sprouts, wasabi flower, *Ashitaba* leaves with sake and soy sauce vinegar

Rice

Please choose your favorite:

* *Sasanishiki* rice from Naruko, Miyagi Prefecture

* Rice cooked in an earthenware pot with seasonal ingredients (additional charge needed)

Miso Soup

“GINZA KUKI Tokusen Miyabi” miso soup with *Hijiki* seaweed and Japanese mustard spinach

Dessert

Miso-flavored Japanese sake lees ice cream parfait