

“Kiwami” Seasonal Course

March 2026

Starter

Usui-mame (green peas) *tofu*, *asari* clam, *warabi* (bracken fern), lily bulb,
served with a starchy broth made from long-aged miso

Seasonal Assortment

1. Firefly squid marinated in miso *tamari*, with *yuzu* zest
2. Grilled miso-marinated *moroko* (small river fish)
3. Roast *Ozaki* beef with fermented citrus miso
4. Deep-fried new potatoes with *sakura* salt made from *shio-koji*
5. Spring *udo* and ark shell dressed with vinegar miso

Sashimi

Assortment of three seasonal fresh fish with garnishes

Soup

Clear *dashi* soup with clam and young bamboo shoot,
finished with *kinome* (Japanese *sansho* leaves)

Sushi

Nigiri sushi of lightly cured spring sea bream (*kombu-jime*),
served with miso *moromi*

Grilled Dish

Crispy-skinned Spanish mackerel
with *urui* and *kogomi* mountain vegetables,
served with a light *kinome*-infused sauce

Vinegared Dish

Torigai (Japanese cockle), canola flower,
scored cucumber, ginger, and radish with *Tosazu*-vinegar

Main Dish

Grilled miso-marinated *Ozaki* beef steak from *Miyazaki* prefecture
served with steamed spring cabbage, shiitake mushroom, and fatsia sprouts

Rice

Sasanishiki rice from *Naruko*, *Miyagi* Prefecture
cooked in an earthenware pot

Please choose your preference:

*Plain white rice

* Rice cooked with seasonal ingredients (additional charge applies)

Miso Soup

Miso soup of “*GINZA KUKI Tokusen Zen white koji*”
with fried new onion and *Edo komatsuna*

Sweet

Sakura and miso blancmange with strawberries
Hojicha langue de chat cookies
Seasonal fruit



GINZA 鼓 KUKI