

# “Kiwami” Seasonal Course

March, 2024

## Starter

Pureed soup of green pea  
Topped with grilled rice crackers

## Hassun: Five kinds of delicacies

- \* Simmered turban shell with soy sauce,
- \* Fried fatsia sprouts with sesame seeds
- \* Grilled Japanese icefish marinated in miso
- \* Boiled spinach and shiitakemushroom in bonito-flavored soy sauce
- \* Simmered chicken wings with *Fuki* (butterbur sprout) miso

## Sashimi

Sashimi of the day and garnish

## Soup

Simmered soft bamboo shoots, clam and *Wakame* seaweed  
Served with bonito and kelp dashi

## Small Dish

Pressed sushi of sea bream wrapped in *gyuhi*-kelp coated with miso-moromi

## Grilled Dish

Air-dried grilled rockfish aged to concentrate a flavor  
served with fried bamboo shoot with *Dengaku*-miso  
Pickled Japanese ginger

### **Main Dish**

Grilled Ozaki beef steak and simmered seasonal vegetables  
served with fresh green *shungiku* sauce and miso beef *umami* sauce

### **Seasonal Vinegared Dish**

Firefly squid, *Udo* (wild vegetables), canola flower,  
served with mustard vinegar miso

### **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 “Hana” miso soup  
with turnip and *Ashitaba* leaves

### **Sweet**

White miso-flavored ice cream

Black sesame seed pudding

Sponge cake of green tea



GINZA 鼓 KUKI