

“Kiwami” Seasonal Course

Starter

Chilled green pea soup with sea urchin and miso jelly

Hassun: Five Kinds of Delicacies

- *Simmered small turban shell with umami soup
- *Fried small eggplant with *dengaku* sweetened miso sauce topped with poppy seeds
- *Bamboo shoots and butterbur with miso sauce
- **Yanaka* ginger (spring ginger with green leaves) with “GINZA KUKI Tokusen Miyabi”
- *Grilled *tatami* sardine (dried sardine sheet) with *tamari* liquid from miso

Sashimi

Sashimi of the day and garnish

Soup

Simmered longtooth grouper with egg tofu, wild vegetable *udo* carved to resemble an iris, and leaf buds

Small Dish

Chirashi-sushi (scattered sushi) in the shape of a samurai warrior helmet *kabuto*

Grilled Dish

Grilled Japanese butterfish with sake lees and miso. Pickled Japanese *myoga* ginger

Refreshment

Granite made with *Hyuganatsu* citrus

Main Dish

Grilled Ozaki beef in salt crust and grilled seasonal vegetables served with miso and red wine sauce

Seasonal Vinegared Dish

Deep-fried young sweetfish marinated in spicy vinegar sauce, aralia sprout and radish carved into flower petal shapes

Rice

Sasanishiki rice from Naruko, Miyagi Prefecture

Please choose your favorite:

- *White rice cooked in an earthenware pot
- **Takikomi gohan* rice cooked in an earthenware pot using seasonal ingredients (additional charge)

Miso Soup

“GINZA KUKI Tokusen Hana” miso soup with water shield, Japanese parsley, and fried tofu.

Dessert

Fresh tea leaf ice cream, home-made cake of Japanese wormwood and miso