

# “Kiwami” Seasonal Course

May, 2024

## Starter

Chilled asparagus soup with sea urchin  
and miso jelly of “GINZA KUKI Tokusen “Miyabi”

## Hassun: Five kinds of delicacies

- \*Boiled *urui* (edible wild plant) and *sakura* shrimps salad in Japanese broth
- \**Daimyo*-Bamboo shoots pickled in miso
- \*Deep-fried spring onion and *karasumi* (dried mullet roe)
- \*Grilled *tatami* sardine (dried sardine sheet) with *tamari* liquid from miso
- \*Smoked swordfish and cod bud with spicy sauce

## 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*”  
Japanese tiger prawn, salmon, fava beans, shredded omelet and shiitake mushroom

## Fried Dish

Grilled sweet fish with water pepper vinegar sauce  
with sliced thick cucumber of *Kaga*

### **Main Dish**

Grilled Ozaki beef marinated *shiokoji* and seasonal vegetables  
served with original potato salad

### **Seasonal Vinegared Dish**

*Zabuton* wood ear mushrooms  
wild vegetable *kogomi* and radish  
served with original *ponzu* sauce (pine nut, almond etc.)

### **Rice**

*Sasanishiki* organic rice from, 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 “Zen white koji” miso soup  
with grilled eggplant, Japanese cabbage *shirona*, and Japanese parsley

### **Sweet**

Fava bean ice cream  
Miso flavored sweet bean jelly  
Seasonal fruits



GINZA 鼓 KUKI