

“Kiwami” Seasonal Course

May, 2025

Starter

Tofu of green asparagus from Hokkaido
served with miso jelly of “GINZA KUKI Tokusen “Zen white koji”,
dry-cured ham, and edible flowers

Hassun: Five kinds of delicacies

Bamboo shoots with *dengaku* miso
Konowata (salted intestines of sea cucumber), yam, and perilla flowers
Deep-fried young *ayu* fish (sweet fish)
Soaked Chinese cabbage and *sakura* shrimps
Simmered firefly squid with miso *tamari* and *kogomi*

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 in the shape of a samurai warrior helmet “*kabuto*”
Japanese tiger prawn, salmon, fava beans, shredded omelet, and kelp *tsukudani*

Fried Dish

Grilled conger eel with miso *tamari* with *arima* pepper and *yanaka* ginger

Main Dish

Grilled Ozaki beef steak marinated in *shio koji*
Deep-fried stuffed spring potatoes, grilled young corn,
boiled *koshiabura* with egg yolk powder

Seasonal Vinegared Dish

Tomato, sea grapes, boiled turban shell, and saltwort
served with original vinegar sauce

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 “Miyabi” miso soup
with *tofu* and Japanese parsley

Sweet

Miso flavored sweet bean jelly
Miso flavored ice cream with Japanese pepper
Seasonal fruits

