

“Kiwami” Seasonal Course

May 2026

Starter

Chilled simmered tomato with broth of Prosciutto from *Hokkaido*
served with miso jelly and mustard greens

Seasonal Assortment

1. Simmered baby turban shell
2. Dressed *Shiitake* mushroom and *Kaga* cucumber with miso
3. *Sakura* shrimp and young onion *tempura* fritter, *mitsuba*
4. Grilled asparagus with salted bonito (*shiokara*) and egg yolk sauce
5. Lightly smoked *Shinshu* salmon wrapped with *tara-no-me* (aralia sprouts)

Sashimi

Assortment of three seasonal fresh fish with garnishes

Soup

Clear *dashi* soup of vegetable-based broth
with scallop's dumpling, grilled eggplant, snow peas, *sudachi* citrus

Sushi

Seared conger eel *sushi*
with reduced miso-based glaze

Grilled Dish

Grilled sea bass with *kinome* (Japanese pepper leaf) sauce
young corn, *Yanaka* ginger, *sudachi* citrus
served with miso-*moromi*

Main Dish

Roast *Ozaki* beef from *Miyazaki* prefecture
Mashed potatoes, watercress
served with miso and beef fat sauce

Vinegared Dish

Hairy crab, *udo*, sea grapes, *shiro-na* greens
with crab vinegar sauce

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

“*GINZA KUKI Tokusen Zen red koji*” miso soup
with *aosa* seaweed, tofu, *mitsuba*

Sweet

Vanilla ice cream with miso caramel sauce and grilled quinoa from *Hokkaido*
Yomogi sablé
Seasonal fruit



GINZA 鼓 KUKI