

“Kiwami” Seasonal Course

November, 2024

Starter

Simmered *Shogoin*-turnip and *Mio*-chicken
with Japanese parsley and egg yolk miso

***Hassun*: Five kinds of delicacies**

**Hime*-daikon radish with homemade *moromi* miso

*Salted squid with miso paste

*Softly simmered abalone with lemon flavored sweet potato

*Home-made *Karasumi* (dried mullet roe) with Jerusalem artichoke

*Boiled Japanese parsley and snow crab in soy sauce and dashi

Sashimi

Sashimi of the day and garnish

Miyazaki “*zabuton-kikurage* wood ear mushrooms” with *Ponzu* sauce

Soup

Grilled soft cod roe with a fresh first soup stock

Ebi-imo (taro), *yuzu* citrus and *Mizuna*

Sushi

Tokushima “*Sudachi* citrus yellowtail” *nigiri* with *moromi* miso

Grilled Dish

Grilled “Onyu-jima oyster” from Saiki City, Oita Prefecture

Grilled butterfish marinated in “Craft Miso Nama-Koji”

Pickled lotus root and *Konbu* dressed with bomito flakes

Hotpot

Shabu-shabu, Japanese style hotpot, with Ozaki beef
with soup of “GINZA KUKI Tokusen Miyabi” miso,
served with *Matustake* mushrooms, Chinese cabbage, *Edo-komatsuna*, (spinach mustard),
Hime-carrot, *sasagaki* burdock, and green onion

Seasonal Vinegared Dish

Half raw dried bonito and chicken breast strips salad
winter cabbage, baby leaf, and radish
with *ponzu* dressing

Rice

“*Sasanishiki*” 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 Hana” miso soup
with big *nameko* mushrooms and *kujo* leeks

Sweet

Persimmon and miso flavored pound cake
Apple and *amazake* flavored ice cream
seasonal fruits



GINZA 鼓 KUKI