

“Kiwami” Seasonal Course

November 2025

Appetizer

Simmered taro from *Ehime* prefecture and *Mio* chicken
served with *yuzu* citrus flavored miso paste with sprinkled *yuzu*

Seasonal Dish

1. *Kasumi* crab from *Hyogo* prefecture, crab miso and chestnut cracker
2. Charcoal grilled white *awabi* mushrooms from *Nagano* prefecture with soy sauce
3. Simmered *bai* clam with soy sauce
4. Miso flavored *chawanmushi* (Japanese steamed egg pudding) of oyster
5. *Mibuna* greens with grated yam and salmon roe

Sashimi

Assortment of three kinds of fresh fish of the season and garnish

Soup

Dashi soup with kelp-cured sea bream and *matsutake* mushroom,
grilled eggplant, *sudachi* citrus, and leek

Sushi

Nigiri sushi of *Basho* swordfish with miso *moromi*

Deep Fried Dish

Breaded deep-fried *Ozaki* beef from *Miyazaki* prefecture
Homemade miso *chuno* sauce (Japanese style semi-sweet sauce),
stem lettuce, and ginkgo nuts

Hot Pot

Miso *shabu-shabu* of *Kue* (longtooth grouper)
zabuton black fungus from *Miyazaki* prefecture, Japanese parsley, tofu, green onions, burdock root
served with clear soup of long-aged miso
miso flavored sesame sauce and *yuzu* pepper

Seasonal Vinegared Dish

Scallops, cauliflower, red chicory, grilled *hiratake* mushroom
served with pears flavored vinegared 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

Pork miso soup of “*GINZA KUKI Tokusen Zen red Koji*”
with pure *Kinka* pork from *Yamagata* prefecture, *kujo*-leek, radish, carrot,
shiitake mushroom, ginger, konjac, and green onion

Sweet

Miso flavored Mont Blanc ice cream,
persimmon agar and seasonal fruits

