

“Kiwami” Seasonal Course November, 2023

Starter

Simmered *Shogoin* round radish with *Yuzu*-flavored miso sauce of “GINZA KUKI Tokusen Zen sweet shiro koji”

Hassun: Five Kinds of Delicacies

- * Surf clams and boiled Japanese parsley seasoned with miso-tamari
- * *Chawanmushi* (steamed egg custard) with blowfish
- * Grilled whole *Moroko* (savory freshwater fish)
- * Deep-fried dumplings with chestnuts resembling *Igaguri* (chestnut spikes)
- * Deep-fried ginkgo and grilled *Bachiko* (dried ovaries of sea cucumbers) in a basket made from lotus root chips

Sashimi

Sashimi of the day and garnish

Soup

Thin-sliced Japanese white radish wrapped sea bream simmered with *Dashi*, served with *Matsutake* mushroom, ginkgo leaf-shaped pumpkin, leaf bud and ginger

Small Dish

Roasted *Ozaki* beef wrapped *Wasabi* served with miso moromi

Grilled Dish

Grilled miso-tamari *dashi* marinated tilefish served with *Myoga* Japanese ginger pickled in sweet vinegar

Refreshment

Granite made with finger lime

Hotpot

Shabu-shabu, Japanese style hotpot, with *Kue* (black throat seaperch) with soup of “GINZA KUKI Tokusen Miyabi” miso, served with *Zabton-kikurage* wood ear mushrooms, shaved burdock, sliced green onion, *Maitake* mushrooms, and *Shizumurasaki* leaf

Seasonal Vinegared Dish

Persimmon and abalone dressed with tofu paste in a persimmon cup served with *Mistuba* parsley, and pine nuts

Rice

Sasanishiki rice from Naruko, Miyagi Prefecture

Please choose your favorite:

*White rice cooked in an earthenware pot

**Takikomi gohan* rice cooked in an earthenware pot using seasonal ingredients (additional charge)

Miso Soup

“GINZA KUKI Tokusen Hand” miso soup with *Oonameko* mushroom, and *Kujo* green onion



Dessert

Strawberry miso ice cream, seasonal fruits and *Beniharuka* sweet potato with miso flavor