

“Kiwami” Seasonal Course

October, 2024

Starter

Steamed shrimp and lotus root minced ball
with a starchy sauce of “GINZA KUKI Tokusen Zen Red Koji” miso
Deep-fried lotus root and pine needles

Hassun: Five kinds of delicacies

- *Boiled peanut with original moromi miso
- *Miso marinated grilled Japanese tiger prawn
- *Pickled salmon roe in soy sauce with turnip and Japanese wild parsley
- * Pressed sushi of grilled barracuda with miso-moromi
- *Boiled clams and mushrooms in soy sauce and dashi

Sashimi

Sashimi of the day and garnish

Soup

Dobin-mushi, seasonal *matsutake* mushroom and soft-shelled turtle,
ginkgo, lily bulb, Japanese parsley and grilled green onion
steamed in a small earthenware pot
sudachi citrus

Small Dish

Original “*Oyaki*” dumpling of the local food in Nagano
Vegetables and Ozaki beef in a bun

Grilled Dish

Grilled tilefish in the shape of pinecone
Served with original miso powder of “GINZA KUKI Tokusen Hana”
Pickled celery and *kabosu* citrus

Main Dish

Grilled Ozaki beef steak with miso flavored *ponzu* sauce and grated *daikon* radish and perilla
served with grilled *Matsutake* mushroom and potato aged a year in snow

Seasonal Vinegared Dish

Persimmon and Sakhalin surf clam with tofu paste in a persimmon cup
served with millet wheat, edible chrysanthemum, and *maitake* mushroom

Rice

“*Koshihikari*” rice from, Nagano 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 Zen White Koji” organic miso soup

With *Kinka*-pork, burdock, carrot, white onion, konjac, ginger, and *kujo* leeks

Sweet

Paste of “*Beniharuka*” sweet potato paste over “Craft Miso Nama-Koji” miso flavored ice cream
miso flavored castella, simmered chestnut with syrup

