

“Kiwami” Seasonal Course

September, 2024

Starter

Steamed fish dumpling in a starchy sauce of
“GINZA KUKI Tokusen “Zen white koji” miso
Turnip in the shape of rabbit and scallop

Hassun: Five kinds of delicacies

- *Sweet fish stewed in sweetened soy sauce
- *Miso marinated *daikoku shimeji* mushroom
- *Pickled salmon roe in soy sauce with powder of yuzu citrus
- *Baked taro with sea urchin flavored miso
 - *Deep-fried ginkgo nut
 - *Deep-fried ears of rice

Sashimi

Sashimi of the day and garnish

Soup

Dobin-mushi, seasonal *matsutake* mushroom and conger pike,
prawn, ginkgo, lily bulb, Japanese parsley and chrysanthemum flowers
steamed in a small earthenware pot
yuzu citrus

Small Dish

Pressed sushi of grilled mackerel with miso-moromi
Ume plum flavored vinegared yam

Grilled Dish

Grilled lobster with miso gratin
enoki mushroom, *hiratake* mushroom, snap pea, and parsley

Main Dish

Grilled Ozaki beef steak with miso and red wine sauce
served with grilled *manganji* red pepper, *kamo* eggplant
pumpkin, and cauliflower

Seasonal Vinegared Dish

Yam *somen* noodle, vinegared *kohada* fish
Boiled chrysanthemum greens and chrysanthemum flowers

Rice

Sasanishiki organic 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 Miyabi” three aged miso soup

With winter melon, *tofu* and *kujo* leeks

Sweet

“Miso *anmitsu* “

White miso flavored ice cream, miso flavored sweet bean paste,
fig, chestnut, *kyoho* grape, *shiratama*, agar, and brown sugar syrup

