

# “Kiwami” Seasonal Course

September, 2025

## Starter

Steamed shrimp and lotus root minced ball  
with a starchy sauce of miso and shellfish broth  
Lotus root rice crackers and deep-fried pine needles

## Hassun: Five kinds of delicacies

Sweet *ayu* fish with sweet soybean paste and *Arima* pepper  
Grilled *daikoku shimeji* mushroom with *dengaku* miso  
Grilled duck and leek skewer  
Pickled salmon roe in soy sauce with powder of *yuzu* citrus  
Boiled quail egg marinated in sea urchin flavored miso  
Deep-fried ginkgo nut

## Sashimi

Sashimi of the day and garnish

## Soup

*Dobin-mushi*, seasonal *matsutake* mushroom and conger pike,  
*Daisen* chicken, ginkgo, lily bulb, *mitsuba*, and chrysanthemum flowers  
steamed in a small earthenware pot  
*sudachi* citrus

## Sushi

*Nigiri sushi* of yellowtail with miso *moromi*  
sprinkled *yuzu* citrus

### Deepfried Dish

Deep-fried sea bream with scales attached to the skin and a crispy texture  
served with grated radish, mushrooms, and miso  
*kabosu* citrus

### Main Dish

Grilled miso marinated *Ozaki* beef steak with wasabi  
deep-fried burdock, shredded vegetables with salted malt dressing

### Seasonal Vinegared Dish

Seared barracuda, *somen* noodles of yams,  
chrysanthemum flowers and chrysanthemum greens

### 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

“*GINZA KUKI Tokusen Zen red koji*” miso soup  
with winter melon, tofu, *Kujo* leek

### Sweet

Ice cream with miso paste, pumpkin miso tart,  
and candied chestnuts

