

The fifth anniversary “Kiwami” special seasonal course

Starter

Longtooth grouper steamed with grated turnip served with clear sauce of “*GINZA KUKI Tokusen Zen Sweet Shiro Koji*,” lily root, *Mukago* (Japanese yam bulbil), snap peas and chrysanthemum petals

Hassun: Five Kinds of Delicacies

- *Pumpkins and sweet potatoes presented like autumn leaves
- *Small bowl of salmon and salmon roe topped with shredded yuzu citrus
- *Fried crab dumplings
- *Pickled Japanese radish carved to resemble chrysanthemums
- *Abalone topped with yuzu-flavored miso
- *Cheese marinated in *Saikyo* miso (sweet white miso)

Sashimi

Sashimi of the day and garnish

Soup

Steamed seasonal mushrooms, tiger prawn, and *Daisen-jidori* chicken in *Dobin-mushi* style soup (steamed dish with Japanese broth in an earthenware pot).

matsutake mushroom, *awabi* mushroom, *maitake* mushroom, *tamogi* mushroom, *kaki-enoki* mushroom, ginko, lily root, Japanese parsley and *sudachi* citrus.

Small Dish

Barracuda steamed with sticky rice topped with truffles and miso powder

Grilled Dish

Grilled Japanese spiny lobster topped with miso mixed with sea urchin

Main Dish

Ozaki beef steak served with *matsutake* mushroom, deep-fried lotus root, three kinds of “*GINZA KUKI Tokusen*” miso and *wasabi*

Vinegared Dish

Squid cured with *kombu* kelp served with Japanese parsley, early ripened mandarin orange, refreshing sweet mixture of vinegar

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 Zen Red Koji” miso soup with *Junsui-kinka* pork from Yamagata Prefecture, burdock, carrot, white onion, shredded ginger and *kujo* green onion

Dessert

White miso ice cream, persimmon cream, miso apple tart and sweet simmered chestnuts

