

“Kiwami” Seasonal Course

Starter

Round milk tofu resembling a full moon, pumpkin carved into a rabbit shape, scallop and miso-tamari soup

Hassun: Five Kinds of Delicacies

- *Simmered sweetfish in soy and sugar sauce
- **Daikoku-shimeji* mushroom marinated in miso
- *Pressed sushi stick topped with horse mackerel
- **Ikura* salmon roe marinated in soy sauce and *yuzu* citrus
- *Deep-fried ginkgo
- *Ears of rice

Sashimi

Sashimi of the day and garnish

Soup

Dobin-mushi, seasonal *matsutake* mushroom and conger pike, tiger prawn, ginkgo, lily bulb, Japanese parsley and chrysanthemum petals steamed in a small earth pot

Grilled Dish

Grilled flying fish balls with miso

Steamed Dish

Kasumi-kani (red snow crab caught at *Kasumi* Port, Hyogo prefecture) with sweetened GINZA KUKI Tokusen miyabi miso-flavored vinegar

Main Dish

Roast *Ozaki* beef and grilled seasonal vegetables served with GINZA KUKI Tokusen miyabi miso sauce mixed fig

Seasonal Vinegared Dish

Small dotted gizzard shad soaked in vinegar served with Chinese yam noodles, chrysanthemum petals and sweet 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 hana miso soup with autumn eggplant, turnip and *Kujo* green onions

Dessert

Miso-flavored ice cream with chestnuts, a tea-flavored swiss roll and seasonal fruits

