

Seasonal Lunch Course

April 2026

Starter

Chilled asparagus velouté

Toyama white shrimp

served with “CRAFT MISO *Nama-Koji*” jelly, perilla flower, and rice crackers

Sashimi

Assortment of three seasonal fresh fish with garnishes

Soup

Clear *dashi* soup with cherry shrimp and *wakame* fish cake

bracken fern, and fresh ginger

Main Dish

Layered grilled *Ozaki* beef from *Miyazaki* prefecture

served with bamboo shoots, fiddlehead ferns (wild vegetables),

new onion, and butterbur miso

Rice

Sasanishiki rice from *Naruko, Miyagi* Prefecture

cooked in an earthenware pot

Please choose your preference:

*Plain white rice

* Rice cooked with seasonal ingredients (additional charge applies)

Miso Soup

“GINZA KUKI *Tokusen Miyabi*” miso soup

with potato and *ashitaba* (Japanese angelica leaf)

Sweet

Miso and sake lees ice cream with cherry blossom powder

Miso-glazed *Mitarashi* dumpling

Seasonal fruit



GINZA 鼓 KUKI