

# Seasonal Lunch Course

August, 2025

## Starter

Puree of *Hokkaido* tomatoes “North Sweet”  
*Hokkaido* snow crab from *Funka* Bay,  
and fresh *somen* noodles with parmesan cheese

## Sashimi

Sashimi of the day and garnish

## Soup

*Dashi* soup of sardine ball  
*sudachi* citrus, chopped *myoga* ginger, roasted sesame seeds,  
*oboro-kombu*, and green onion sprouts

## Main Dish

Roast beef of *Ozaki* beef from *Miyazaki* prefecture  
served with rich miso and beef sauce  
Grilled seasonal vegetables

## 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 Miyabi*” miso soup  
with spaghetti squash, *shirona* cabbage, and deep fried tofu

## **Sweet**

*Anmitsu* with miso  
White miso ice cream, miso bean paste, seasonal fruits,  
*Shiratama mochi*, agar, and black honey

