

# Seasonal Lunch Course

December 2025

## Starter

Tofu made from cauliflower, snow crab, pine needle-shaped spinach  
served with paste of clear miso soup and *wasabi*

## Sashimi

Assortment of three kinds of fresh fish of the season and garnish

## Soup

*Dashi* soup with deep-fried cod roe with rice cracker  
*Kujo* leek, *yuzu* zest, and *Shogoin* turnip

## Hot Pot

Miso *sukiyaki* of *Ozaki* beef from *Miyazaki* prefecture  
with Chinese cabbage, leek, *Kyoto* carrot, thick tofu, *maitake* mushrooms  
*konjac* noodles, and crown chrysanthemum

## 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 needed)

## Miso Soup

Miso soup of “*GINZA KUKI Tokusen Zen white Koji*”  
with Brussels sprouts, lily bulb, *kujo* leek

## **Sweet**

Miso flavored crème brûlée with strawberries  
miso sponge cake and seasonal fruits



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