

New Year Seasonal Lunch Course

January, 2025

Celebratory toast

Homemade *Toso* New Year's special sake topped with gold powder

Starter

Steamed cod and the seven spring herbs flavored grated turnip with a starchy sauce of “*GINZA KUKI Tokusen Zen white koji*”

Sashimi

Sashimi of the day and garnish

Soup

Grilled *Omi*-duck, simmered *Shogoin-daikon* radish,
Grilled *senjyu* onion, *yuzu* citrus, shredded green onion, and *kujyo* leeks

Hot Pot

Hotpot of *Ozaki* beef with miso and Japanese sake lees,
served with Japanese parsley, Chinese cabbage,
ebi-imo(taro), deep-fried *tofu*, and sliced green onion

Rice

Sasanishiki rice from Miyagi Prefecture

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

Miso soup with three years aged miso of “GINZA KUKI Tokusen Miyabi”
with dried seasonal vegetables
(*daikon* radish, *kyo* carrot, *donko* mushroom, lily bulb, and *Kujyo* leeks)

Sweet

Kiwi fruit and *shio-koji* flavored ice cream
Miso flavored unbaked cheese cake
Seasonal fruits

