

# New Year Special Lunch Course

**January 2026**

## **Starter**

Simmered turnip topped with grilled sea urchin and gold powder  
served with a starchy sauce of the seven spring herbs and miso

## **Sashimi**

Assortment of three seasonal fresh fish with garnish

## **Soup**

*Dashi* soup with minced crab ball, Japanese greens, carrots, *shitake* mushrooms,  
and pine needle-shaped yuzu

## **Hot Pot**

Miso and sake lees hot pot with winter yellowtail  
*Oura* burdock, *Shimonita* leeks, Japanese parsley, *Kyoto* carrots, and deep-fried tofu

## **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 Miyabi*”

with freshwater clam and *Kujo* leek

**Sweet**

“Craft Miso” and black bean ice cream

Kumquat candied in syrup

Miso flavored brownie cake

