

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



GINZA 鼓 KUKI