

# Seasonal Lunch Course

July, 2025

## Starter

Tofu noodles of soy milk  
sea urchin, okra, bell pepper, water shield, and *wasabi*  
served with dashi soup of miso *tamari*

## Sashimi

Sashimi of the day and garnish

## Soup

Lightly dried sweet fish cooked in a soup stock  
winter melon, *kagabuto* cucumber, radish, and fresh ginger

## Main Dish

Grilled *Ozaki* beef steak  
eggplant, *manganji* green pepper, and zucchini  
served with richly aged miso starch sauce

## 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 Zen red koji*” miso soup  
with kohlrabi, molokhia (Egyptian spinach)

## Sweet

Miso flavored pistachio ice cream

*Mochi* made from arrowroot powder

served with soybean flour and miso flavored bean paste

Seasonal fruits

