

Seasonal Lunch Course

June, 2025

Starter

Soup of onion puree
with caviar and herbs

Sashimi

Sashimi of the day and garnish

Soup

Steamed pike conger cooked in a soup stock
simmered eggplant, baby melon, and New Zealand spinach

Main Dish

Grilled *Ozaki* beef steak with two kinds of sauce, miso and *yuzu*,
grilled white asparagus, zucchini, and squash

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 white *koji*” miso soup
with giant taro, dried tofu, *asatsuki* chives

Sweet

Miso flavored fig ice cream

Roll crepe with *maccha* flavored cream with red bean paste

Seasonal fruits



GINZA 鼓 KUKI