

# Seasonal Lunch Course

May, 2024

## Starter

Chilled asparagus soup with sea urchin  
and miso jelly of “GINZA KUKI Tokusen “Miyabi”

## Sashimi

Sashimi of the day and garnish

## Soup

Simmered longtooth grouper with egg tofu,  
wild vegetable *udo* carved to resemble an iris, and leaf buds

## Main Dish

Grilled Ozaki beef marinated *shio koji* and seasonal vegetables  
served with original potato salad

## Rice

*Sasanishiki* organic rice from, 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 grilled eggplant, Japanese cabbage *shirona* and Japanese parsley

## Sweet

Fava beans ice cream

Miso flavored sweet beans jelly

Seasonal fruits



GINZA 鼓 KUKI