

Seasonal Lunch Course

May, 2025

Starter

Tofu of green asparagus from Hokkaido
served with miso jelly of “GINZA KUKI Tokusen “Zen white koji”,
dry-cured ham, and edible flowers

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 steak marinated in *shio koji*
Deep-fried stuffed spring potatoes, grilled young corn,
boiled *koshiabura* with egg yolk powder

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 “Miyabi” miso soup
with *tofu* and Japanese parsley

Sweet

Miso flavored sweet bean jelly

Miso flavored ice cream with Japanese pepper

Seasonal fruits

