

Seasonal Lunch Course

November, 2024

Starter

Simmered *Shogoin*-turnip and *Mio*-chicken
with Japanese parsley and egg yolk miso

Sashimi

Sashimi of the day and garnish
Miyazaki “*zabuton-kikurage* wood ear mushrooms” with *Ponzu* sauce

Soup

Grilled soft cod roe with a fresh first soup stock
Ebi-imo (taro), *yuzu* citrus and *Mizuna*

Hotpot

Shabu-shabu, Japanese style hotpot, with Ozaki beef
with soup of “*GINZA KUKI Tokusen Miyabi*” miso,
served with *Maitake* mushrooms, Chinese cabbage, *Edo-komatsuna*, (spinach mustard),
Hime-carrot, *sasagaki* burdock, and green onion

Rice

“*Sasanishiki*” 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 Hana” miso soup
with big *nameko* mushrooms and *kujo* leeks

Sweet

Persimmon and miso flavored pound cake
Apple and *amazake* flavored ice cream
seasonal fruits



GINZA 鼓 KUKI