

Seasonal Lunch Course

November 2025

Appetizer

Simmered taro from *Ehime* prefecture and *Mio* chicken
served with *yuzu* citrus flavored miso paste with sprinkled *yuzu*

Sashimi

An assortment of three kinds of fresh fish of the season and garnish

Soup

Dashi soup with kelp-cured golden threadfin bream and *maitake* mushroom,
grilled eggplant, *sudachi* citrus, and leek

Hot Pot

Miso *shabu-shabu* of *Kue* (longtooth grouper)
zabuton black fungus from *Miyazaki* prefecture, Japanese parsley, tofu, green onions, burdock root
served with a clear soup of long-aged miso
miso flavored sesame sauce and *yuzu* pepper

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

Pork miso soup of “*GINZA KUKI Tokusen Zen red Koji*”
with pure *Kinka* pork from *Yamagata* prefecture, *kujo*-leek, radish, carrot,
shiitake mushroom, ginger, konjac, and green onion

Sweet

Miso flavored Mont Blanc ice cream,
persimmon agar and seasonal fruits



GINZA 鼓 KUKI