

# Seasonal Lunch Course

September, 2024

## Starter

Steamed fish dumpling in a starchy sauce of  
“GINZA KUKI Tokusen “Zen white koji” miso  
Turnip in the shape of rabbit and scallop

## Sashimi

Sashimi of the day and garnish

## Soup

*Dobin-mushi*, seasonal *matsutake* mushroom and conger pike,  
prawn, ginkgo, lily bulb, Japanese parsley and chrysanthemum flowers  
steamed in a small earthenware pot  
yuzu citrus

## Main Dish

Grilled Ozaki beef steak with miso and red wine sauce  
served with grilled *manganji* red pepper, *kamo* eggplant  
pumpkin, and cauliflower

## 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 *Miyabi*” three aged miso soup

With winter melon, *tofu* and *kujo* leeks

## Sweet

“Miso *anmitsu* “

White miso flavored ice cream, miso flavored sweet bean paste,  
fig, chestnut, *kyoho* grape, *shiratama*, agar, and brown sugar syrup

