

Seasonal Lunch Course

September, 2025

Starter

Steamed shrimp and lotus root minced ball
with a starchy sauce of miso and shellfish broth
Lotus root rice crackers and deep-fried pine needles

Sashimi

Sashimi of the day and garnish

Soup

Dobin-mushi, seasonal *matsutake* mushroom and conger pike,
Daisen chicken, ginkgo, lily bulb, *mitsuba*, and chrysanthemum flowers
steamed in a small earthenware pot
sutdachi citrus

Main Dish

Grilled miso marinated *Ozaki* beef steak with wasabi
Deep-fried burdock, shredded vegetables with salted malt dressing

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 Zen red koji” miso soup
with winter melon, tofu, *Kujo* leek

Sweet

Ice cream with miso paste, pumpkin miso tart,
and candied chestnuts



GINZA 鼓 KUKI