

# “Mizuho” Seasonal Course

April, 2025

## Starter

Soup of asparagus puree  
fresh yuba, rice crackers, and perilla flower

## Hassun: Five kinds of delicacies

Chilled steamed egg custard with miso and soy milk  
Boiled butterbur in broth  
Marinated canola flower in kelp with cherry blossom shaped *daikon* radish  
Vegetable sushi with miso paste  
Tofu and konjac with *dengaku* miso

## Sashimi

Konjac sashimi made at *Hida, Gifu* prefecture  
Served with sauce of miso *tamari* and mustard flavored vinegar miso sauce

## Soup

Young bamboo shoots, turnip, *kogomi*, and leaf bud

## Sushi

Steamed rice with fava beans  
with bean paste of clear sweet miso soup

## Fried Dish

*Tempura* of wild vegetables  
Served with miso *tamari dashi* soup

### **Main Dish**

Tofu hamburger steak

Served with *ponzu* sauce and grated *daikon* radish

### **Seasonal Vinegared Dish**

Fresh yuba, saltwort, *urui*, and glehnia root  
with mustard flavored vinegar miso sauce

### **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* white *koji*” miso soup with potato and *ashitaba*

### **Sweet**

Vegan miso ice cream with cherry blossom powder

Rice dumpling with miso *mitarashi* sauce

Seasonal fruits



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