

“Mizuho” Seasonal Course

April 2026

Starter

Chilled asparagus velouté
with fresh *yuba*

served with “CRAFT MISO *Nama-Koji*” jelly, perilla flower, and a rice cracker

Seasonal Assortment

1. Sweet potato sushi roll with cucumber and sweet pickled watermelon radish
2. Deep-fried bamboo shoot coated with crushed fried fava beans rice cracker
3. *Saikyo* miso marinated *tofu*
4. Butterbur with *shiitake* mushroom dressing
5. Simmered new potatoes and *udo* in rich miso sauce with snow peas

Cold Dish

Fresh *konjac* from *Hida, Gifu* prefecture, with seasonal vegetables
Served with *miso tamari* sauce and mustard vinegar miso sauce

Soup

Clear *dashi* soup with grilled sesame *tofu*, *wakame* seaweed,
bracken fern, and fresh ginger

Sushi

Nigiri sushi lightly wrapped in spring cabbage
served with miso *moromi*

Grilled Dish

Grilled bamboo shoot and white asparagus
served with butterbur miso and lightly pickled radish

Main Dish

Soy bean steak with
steamed spring cabbage, fiddlehead ferns (wild vegetables), and fresh onion
served with house-made miso demi-glace

Vinegared Dish

Nagaimo yam, blanched celery
land seaweed, hosta shoots (*urui*), coastal herbs (beach silvertop)
with mustard vinegar dressing

Rice

Sasanishiki rice from *Naruko*, *Miyagi* Prefecture
cooked in an earthenware pot

Please choose your preference:

*Plain white rice

* Rice cooked with seasonal ingredients (additional charge applies)

Miso Soup

“GINZA KUKI *Tokusen Miyabi*” miso soup
with potato and *ashitaba* (Japanese angelica leaf)

Sweet

Vegan miso ice cream with cherry blossom powder

Miso-glazed *Mitarashi* dumpling

Seasonal fruit



GINZA 鼓 KUKI