

“MIZUHO” Seasonal Course

April, 2024

Starter

Simmered seasonal vegetables (bamboo shoots, butterbur, fava beans)
with a clear red miso sauce of “GINZA KUKI Tokusen “Miyabi”
Topped with flowers of Japanese pepper

Hassun: Five kinds of delicacies

- *Sautéed Konjac with sesame oil and red pepper
 - **Kinpira* of lotus root
- * *Awa-fu* and Chinese yam dressed with paste of green pea
 - * Smoked miso flavored *shiitake*-mushroom
 - * Pressed sushi of Japanese ginger
- *Deep fried Yuba with *fuki* (butterbur sprout)-miso

Sashimi

Konjac Sashimi made at *Hida, Gifu* prefecture
Served with sauce of *miso-tamari*

Hot Pot

Simmered *tofu* with seasonal vegetables
Served with kelp dashi ponzu

Small Dish

Steamed rice with simmered Japanese parsley
served with a starchy sauce

Fried Dish

Tempura of seasonal wild vegetables
served with dashi soup of miso-tamari,
Grated *daikon* radish, Japanese ginger

Main Dish

Grilled soybean steak served with red wine miso sauce,
served with fresh spring onion, asparagus and wasabi

Seasonal Vinegared Dish

Daitokuji-fu (wheat bran), *Warabi* (wild vegetables), cabbage,
served with *Konbu* vinegar sauce

Rice

Sasanishiki 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” miso soup
with udo, bamboo shoots and chives

Sweet

Miso-flavored vegan ice cream

Rice dumpling in a sweet soy glaze

Seasonal fruits

