

“Mizuho” Seasonal Course

August, 2025

Starter

Puree of *Hokkaido* tomatoes “North Sweet” soup and fresh *somen* noodles
served with *yuba*, croutons, and Japanese parsley

Hassun: Five kinds of delicacies

Fried burdock

Deep fried eggplant with *dengaku* miso

Dressed *Kaga* cucumber and fried *tofu* with sesame paste

Kinpera of lotus root

Boiled *shirona* cabbage and grilled mushroom in *dashi* broth

Cold Dish

Fresh konjac sashimi made at *Hida, Gifu* prefecture

Served with sauce of *miso tamari* and mustard flavored vinegar miso sauce

Soup

Dashi soup with *tofu* of Japanese yam

sudachi citrus, chopped *myoga* ginger, roasted sesame seeds,

oboro-kombu, and green onion sprouts

Sushi

Nigiri sushi of bell pepper with miso *moromi*

Warm Dish

Grilled thick fried *tofu* and simmered winter melon

served with starch sauce of clear miso soup and minced soy meat

Main Dish

Grilled *Yoshikawa* giant eggplant
Grilled big *nameko* mushroom from *Fukushima* Prefecture and kohlrabi
served with miso sauce

Seasonal Vinegared Dish

Fresh mushroom, two colors of beets
turnip, and needle radish
served with kelp *ponzu* vinegar

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 Miyabi*” miso soup
with spaghetti squash, *shirona* cabbage, and fried *tofu*

Sweet

Anmitsu

Miso flavored vegan ice cream, miso bean paste, seasonal fruits,
Shiratama mochi, agar, and black sugar syrup

