

# “Mizuho” Seasonal Course

December 2025

## Starter

Tofu made from cauliflower, soybean *soboro* meat, and pine needle-shaped spinach  
served with paste of clear miso soup and *wasabi*

## Appetizer

Salad of Japanese parsley from *Akita* prefecture and Jerusalem artichoke,  
served with kiwi sauce

## Seasonal Assortment

1. *Shimonita* leek and Brussels sprouts marinated in chili-infused oil
2. Grilled miso marinated *tofu* with pickled turnip
3. Deep-fried burdock
4. Simmered yam with *dengaku* miso with poppy seeds and Japanese pepper
5. Spinach dressed with soy sauce and roasted sesame seeds

## Cold Dish

Fresh *konjac* sashimi made at *Hida, Gifu* prefecture, and seasonal vegetables  
served with *miso tamari* sauce and mustard-flavored vinegar miso sauce

## Soup

Clear *dashi* soup with *hiryuzu* (fried vegetables and *tofu*) with grated *daikon* radish  
*Kujo* leek, *yuzu* zest, *Shogoin* turnip, and rice cracker

## Sushi

*Matsumae* style *gunkan sushi* with miso  
Kelp, carrot, Chinese cabbage, perilla, and cucumber

### **Fried Dish**

Assorted seasonal vegetables *tempura*  
Served with dipping sauce and garnish

### **Hot Pot**

Miso *sukiyaki* of seasonal vegetables  
with Chinese cabbage, leek, *Kyoto* carrot, thick tofu, *maitake* mushrooms  
*konjac* noodles, crown chrysanthemum, and *yuba*

### **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 needed)

### **Miso Soup**

Miso soup of “*GINZA KUKI Tokusen Zen white Koji*”  
with Brussels sprouts, lily bulb, and *Kujo* leek

### **Sweet**

Miso flavored soy milk brûlée with strawberries  
*Amazake* chiffon cake and seasonal fruits



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