

“Mizuho” Seasonal Course

February 2026

Starter

Pureed soup of taro with a starchy sauce of miso and hosta leaves (wild vegetables)

Seasonal Assortment

1. Roasted soybeans in a *Masu*-shaped *daikon* radish cube
2. Simmered carrot carved in the shape of an *oni* (demon)
3. Grilled fava beans
4. Miso marinated tofu and petit vert
5. Canola flowers dressed with mustard and vinegar miso
6. Grilled *awa-fu* (wheat bran) with leaf buds and miso

Cold Dish

Fresh *konjac* sashimi from *Hida*, *Gifu* prefecture, with seasonal vegetables accompanied by *miso tamari* sauce and mustard-flavored vinegar miso sauce

Soup

Clear *dashi* soup with *hiriyuzu* (fried vegetables and *tofu*), deep-fried rice, *uguisuna* (Japanese mustard spinach), and *yuzu* citrus

Sushi

Nigiri sushi of miso marinated fresh onion and perilla flowers

Fried Dish

Deep-fried fresh *yuba* and perilla leaves wrapped in rice paper served with *dashi* soup and grated *daikon* radish and ginger

Main dish

Soy bean steak with
steamed lily root purée, leaf buds, and asparagus
served with homemade miso *chuno* sauce (Japanese style semi-sweet sauce)

Vinegared Dish

Fresh *wakame* seaweed, turnip, Shandong cabbage, and *Shonai* green onions,
with *Hassaku* orange 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

Miso soup of “*GINZA KUKI Tokusen Zen red koji*”
with *aosa* seaweed, *mizuna*, and *Kujo* leek

Sweet

Miso flavored vegan ice cream,
Amazake chiffon cake
Grilled miso marinated “Granny Smith” apple from *Nagano* Prefecture
Strawberries



GINZA 鼓 KUKI