

# New Year Special Course “Mizuho”

January 2026

## Starter

Simmered turnip topped with paste of *kintoki* carrots and gold powder served with a starchy sauce of the seven spring herbs and miso

## Seasonal Assortment

1. Miso flavored butterbur sprouts confit
2. Deep-fried Japanese arrowhead and *ebi-imo* taro
3. Brussels sprouts and *maitake* mushrooms with *shio koji* dressing
4. Kelp cured canola flowers and licorice buds
5. Grilled *yomogi-fu* (mugwort) and miso *moromi*

## Cold Dish

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

## Soup

Clear *dashi* soup with *hiriyuzu* (fried vegetables and *tofu*) with Japanese greens, carrots, *shitake* mushrooms, and *yuzu* cut into pine needle -shapes

## Sushi

*Nigiri sushi* of miso marinated fresh onion

## Fried Dish

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

### **Hot Pot**

Miso and sake lees hot pot with seasonal vegetables  
*Oura* burdock, *Shimonita* leeks, Japanese parsley,  
*Kyoto* carrots, wheat bran, and thick fried tofu

### **Vinegared Dish**

Canola flowers, fresh *yuba*, “Granny Smith” apple from *Nagano* Prefecture,  
pickled *daikon* radish and carrot  
served with kelp vinegar

### **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 Miyabi*”  
with tofu, deep-fried tofu, and *Kujo* leek

### **Sweet**

“Craft Miso Nama Koji” and black bean vegan ice cream  
kumquat candied in syrup, and  
*Amazake* chiffon cake



GINZA 鼓 KUKI