

# “Mizuho” Seasonal Course

July, 2025

## Starter

Tofu noodles of soy milk  
Shavings of kelp, okra, bell pepper, water shield, and *wasabi*  
served with *dashi* soup of miso *tamari*

## Hassun: Five kinds of delicacies

Steamed *ishikawa* taro with *dengaku* miso  
Grilled *Yanaka* ginger wrapped in *yuba*  
Dressed celery and figs with spicy miso sauce  
Grilled *edamame* and deep-fried corn  
Sauteed konjac with sesame oil and red pepper in a cup of *hozuki* (ground cherry)

## Cold Dish

Fresh konjac sashimi made at *Hida, Gifu* prefecture  
Served with sauce of *miso tamari* and mustard flavored vinegar miso sauce

## Soup

Soup stock with  
winter melon, giant taro, radish, New Zealand spinach, and fresh ginger

## Sushi

*Sushi* roll with cucumber  
miso *moromi*, perilla, pickled ginger, and roasted sesame

## Fried Dish

Deep-fried homemade tofu croquette and grilled asparagus  
with original miso sauce

### **Main Dish**

Fried *Himekawa* giant eggplant  
*manganji* green pepper, zucchini, and tomato  
served with richly aged miso starch sauce

### **Seasonal Vinegared Dish**

Grapara leaf, morning glory, beets, and shredded ginger  
served with kelp *ponzu* jelly

### **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 Zen red koji*” miso soup  
with kohlrabi, molokhia (Egyptian spinach)

### **Sweet**

Miso flavored ice cream with pistachio  
*Mochi* made from arrowroot powder  
served with soybean flour and miso flavored bean paste  
Seasonal fruits



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