

# “MIZUHO” Seasonal Course

June, 2024

## Starter

*Yuba* (bean curd skin)

served with pureed soup of corn, baby melon, radish, and croutons

## Hassun: Five kinds of delicacies

\*Grilled asparagus marinated in miso

\*Fresh seasonal cucumber with original *moromi*-miso

\*Pickled white melon cucumber with *shiso* leaves

\* Deep-fried lotus root and Japanese mustard flavored miso

\*Japanese cabbage *shirona* and *kombu* kelp dressed with Japanese ginger

## Sashimi

Konjac Sashimi made at *Hida, Gifu* prefecture

Served with sauce of *miso-tamari*

## Hot Pot

Simmered *tofu* with seasonal vegetables

Served with kelp dashi ponzu

## Small Dish

*Somen* noodles served with chilled dipping sauce made from *miso-tamari*

white wood ear mushroom, water shield, and grated ginger

### **Fried Dish**

Grilled eggplant with two kinds of miso  
green chili and tree buds

### **Main Dish**

Grilled soybean steak and *shiitake* mushroom served with red wine miso sauce,  
grilled seasonal vegetables

### **Seasonal Vinegared Dish**

Pickled wood ear mushroom, stem of taro, and tomato  
served with green vinegar sauce made from cucumber

### **Rice**

*Sasanishiki* organic rice from, 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 *Ashitaba* parsley, tofu, and deep fried bean curd

### **Sweet**

Miso-flavored vegan ice cream

Homemade cherry candy

Seasonal fruits

