

# “Mizuho” Seasonal Course

June, 2025

## Starter

Soup of corn puree  
with sea grapes and herbs

## Hassun: Five kinds of delicacies

Grilled *manganji* green pepper soaked in dashi  
Deep-fried *kagabuto* cucumber  
Dressed green beans with miso and sesame paste  
Tofu marinated in miso  
Miso flavored *kinpira* of bell pepper

## Cold Dish

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

## Soup

*Dashi* soup with simmered eggplant, baby melon,  
squash, and New Zealand spinach

## Sushi

*Nigiri sushi* of sauteed *eringi* mushroom and boiled okra  
served with miso *moromi*

### **Fried Dish**

*Tempura* of seasonal vegetables  
served with miso *tamari dashi* soup, grated *daikon* radish, and ginger

### **Main Dish**

Homemade tofu steak  
Grilled seasonal vegetables with kelp *ponzu* sauce

### **Seasonal Vinegared Dish**

White melon, fresh *yuba* (soy milk skin), and  
sweet and sour pickled *myoga*  
served with vinegar sauce

### **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 white koji*” miso soup  
with giant taro, dried tofu, and *asatsuki* chives

### **Sweet**

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

