

“Mizuho” Seasonal Course

March, 2025

Starter

Simmered spring onion tofu
served with a clear miso sauce of “GINZA KUKI *Tokusen Zen white koji*” with soybean broth
bracken root and tree bud

Hassun: Five kinds of delicacies

Wrapped fatsia sprouts in *yuba*
Grilled miso marinated *shitake* mushroom and *awa-fu*
Miso flavored soymilk pudding
Miso marinated tofu
Dressed eggplant with crushed fava beans

Sashimi

Konjac Sashimi made at *Hida, Gifu* prefecture
Served with sauce of *miso-tamari* and mustard flavored vinegar miso sauce

Soup

Soup of green peas puree
with simmered tofu marinated in kelp,
kogomi (wild vegetables), rice crackers

Sushi

Nigiri sushi of *daikokuji-fu* with miso *moromi*

Fried Dish

Deep fried croquette of lily bulb
Boiled snap peas

Grilled Dish

Grilled spring vegetables with “Craft Miso Nama-Koji” wrapped *hosho*-paper,
Japanese wild parsley and pickled radish

Seasonal Vinegared Dish

Fresh *yuba*, *Funori* seaweed, *udo*, and canola flower
served with kelp *ponzu* 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 Miyabi*” miso soup
with *wakame* seaweed, deep fried tofu, and *warabi*

Sweet

Vegan ice cream, rice flour dumplings
Fava beans mousse, black sugar syrup, almond,
seasonal fruits, and edible flowers



GINZA 鼓 KUKI