

“Mizuho” Seasonal Course

March 2026

Starter

Usui-mame (green peas) *tofu*, *warabi* (bracken fern), lily bulb,
served with a starchy broth made of organic sweet miso

Seasonal Assortment

1. Grilled white asparagus with craft miso
2. *Wasabi* shoots marinated in soy sauce
3. Kelp-cured canola flowers and boiled fava beans
4. Deep-fried new potatoes with *sakura* salt
5. Spring *udo* and pine nuts dressed with vinegar miso

Cold Dish

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

Soup

Clear *dashi* soup with young bamboo shoot
finished with *kinome* (Japanese *sansho* leaves)

Sushi

Nigiri sushi of lightly wrapped in spring cabbage
served with miso *moromi*

Grilled Dish

Grilled bamboo shoot
with *urui* and *kogomi* mountain vegetables,
served with *dengaku*-miso sauce

Vinegared Dish

Canola flower, accordion-cut cucumber
grilled *eringi* mushroom, ginger, and radish with *Sanbaizu*-vinegar

Main Dish

Soybean steak with
steamed spring cabbage, *shiitake* mushroom, and fatsia sprouts
served with homemade miso *chuno* sauce (Japanese style semi-sweet sauce)

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 Zen white koji*”
with fried new onion and *Edo komatsuna*

Sweet

Sakura and miso blancmange with strawberries
Grilled miso marinated green apple with cinnamon powder
Seasonal fruit



GINZA 鼓 KUKI