

# “MIZUHO” Seasonal Course

March, 2024

## Starter

Pureed soup of green pea  
Topped with grilled rice crackers

## Hassun: Five kinds of delicacies

- \*Sauteed Konjac with sesame oil and red pepper
  - \**Kinpira* of lotus root
  - \*Fried fatsia sprouts with sesame seeds
  - \* Smoked *shiitake* mushroom marinated in miso
- \*Boiled spinach and horsetail in bonito-flavored soy sauce
- \* Deep-fried *yuba* with *Fuki* (butterbur sprout) miso

## Sashimi

Konjac Sashimi made at *Hida, Gifu* prefecture  
Bamboo shoots, and garnish  
Served with sauce of *miso-tamari*

## Hot Pot

Simmered *tofu* with seasonal vegetables  
Served with kelp dashi ponzu

## Small Dish

Steamed sticky rice with bamboo leaves  
served with *maitake* mushroom, fried *tofu*,  
shaved burdock root, carrot and *shitake* mushroom

### **Fried Dish**

Tempura of seasonal wild vegetables  
served with grated *daikon* radish, Japanese ginger  
Dashi soup of *miso-tamari*

### **Main Dish**

Grilled soybean steak served with fresh green *shungiku* (edible chrysanthemum) sauce,  
Simmered seasonal vegetables with sweet miso dressing

### **Seasonal Vinegared Dish**

*Daitokuji-fu* (wheat bran), *Udo* (wild vegetables), canola flower,  
served with vinegar miso

### **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 “Hana” miso soup  
with turnip and *Ashitaba* leaves

### **Sweet**

Miso-flavored vegan ice cream

Baked donuts of soy pulp

Seasonal fruits

