

# “Mizuho” Seasonal Course

May 2026

## Starter

Chilled simmered tomato  
with miso jelly and mustard greens

## Seasonal Assortment

1. Dressed *shiitake* mushrooms and *Kaga* cucumber with miso
2. Young onion and seaweed *tempura* fritter, *mitsuba*
3. Grilled asparagus
4. Boiled fava beans
5. *Tara-no-me* (aralia sprouts) wrapped in *yuba*

## Cold Dish

Fresh *konjac* from *Hida*, *Gifu* Prefecture, with seasonal vegetables  
served with *miso tamari* sauce and mustard vinegar miso sauce

## Soup

Clear vegetable-based *dashi* broth  
*Koya tofu*, grilled king oyster mushrooms, snow peas, and *sudachi* citrus

## Sushi

Eggplant *kabayaki*-style *nigiri*  
with a reduced miso-based glaze and *Arima sansho* pepper

## Grilled Dish

Grilled young corn with soy sauce,  
Zucchini, and red bell pepper

### **Main Dish**

Grilled soy-based steak  
mashed new potatoes and snap peas  
served with a house-made miso demi-glace-style sauce

### **Vinegared Dish**

*Udo*, sea grapes, *shiro-na* greens, and silky *yuba*  
served with light vinegar dressing

### **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**

“GINZA KUKI Tokusen Zen red koji” miso soup  
with *aosa* seaweed, tofu, and *mitsuba*

### **Sweet**

Vegan ice cream with miso *mitarashi* sauce and grilled *Hokkaido* quinoa  
*Kinako* tuile  
Seasonal fruits



GINZA 鼓 KUKI