

“Mizuho” Seasonal Course

November, 2024

Starter

Simmered *Shogoin*-turnip with Japanese parsley and *yuzu* citrus flavored miso

Hassun: Five kinds of delicacies

**Hime*-daikon radish with homemade *moromi* miso

* Miso marinated grilled *Daikoku-shimeji* mushroom

*Simmered lemon flavored sweet potato and deep fried ginkgo nuts

*Miso marinated tofu and boiled Jerusalem artichoke

*Boiled Japanese parsley and mushrooms in soy sauce and dashi

Sashimi

Konjac Sashimi made at *Hida*, *Gifu* prefecture

Served with sauce of *miso-tamari* and mustard flavored vinegar miso sauce

Soup

Deep-fried tofu with vegetables with a fresh first soup stock

Ebi-imo (taro), *yuzu* citrus and *Mizuna*

Small Dish

Inari sushi of seasonal vegetables and *konjac* in fried *tofu*

Fried Dish

Deep fried taro with seaweed *tempura*

Grilled seasonal eggplant with *dengaku*-miso

Pickled lotus root

Hotpot

Japanese style hotpot, with seasonal mushrooms and *yuba*
with soup of “GINZA KUKI Tokusen Miyabi” three year aged miso

Seasonal Vinegared Dish

Persimmon and tofu salad
with soy milk dressing

Rice

“*Sasanishikii*” rice from, 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 big *nameko* mushrooms and *kujo* leeks

Sweet

Vegan ice cream, simmered chestnut with syrup,
Seasonal fruits



GINZA 鼓 KUKI