

“Nagomi” Seasonal Course

April, 2025

Starter

Soup of asparagus puree, urchin,
rice crackers and perilla flower

Sashimi

Sashimi of the day and garnish

Soup

Steamed fish cake of trout, *warabi*, and leaf bud

Sushi

Nigiri sushi of spring sea bream with miso *moromi* sauce

Main Dish

Please choose your main dish

*Grilled seasonal fish with miso *yuan*

*Roast beef of *Ozaki* beef served with fresh onion and miso sauce

Simmered bamboo shoots and salad vegetables

Seasonal Vinegared Dish

Firefly squid, saltwort, *urui*, and glehnia root
served with mustard flavored vinegar miso 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 Zen* white *koji*” miso soup with potato and *ashitaba*

Sweet

Miso flavored sake lees ice cream, cherry blossoms

Rice dumpling with miso *mitarashi* sauce

Seasonal fruits



GINZA 鼓 KUKI