

# “Nagomi” Seasonal Course

April 2026

## Starter

Chilled asparagus velouté

Toyama white shrimp

served with “CRAFT MISO *Nama-Koji*” jelly, perilla flower, and rice crackers

## Sashimi

Assortment of three seasonal fresh fish with garnishes

## Soup

Clear *dashi* soup with cherry shrimp and *wakame* fish cake

bracken fern, and fresh ginger

## Sushi

Lightly seared beltfish *Nigiri sushi*

served with citrus-scented miso

## Main Dish

Layered grilled *Ozaki* beef from *Miyazaki* prefecture

served with bamboo shoots, fiddlehead ferns (wild vegetables),

new onion, and butterbur miso

## Vinegared Dish

Firefly squid

with land seaweed, hosta shoots (*urui*), coastal herbs (beach silvertop)

served with mustard *Tosa* vinegar

## **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 Miyabi*” miso soup  
with potato and *ashitaba* (Japanese angelica leaf)

## **Sweet**

Miso and sake lees ice cream with cherry blossom powder

Miso-glazed *Mitarashi* dumpling

Seasonal fruit



GINZA 鼓 KUKI