

# “Nagomi” Seasonal Course

**August, 2024**

## **Starter**

Cold miso soup “*Hiyajiru*-style”  
with striped horse mackerel and seasonal vegetables  
*Miyazaki* cucumber, *myoga* ginger, *shiso* leaf, flying fish stock, dried sesame seeds,  
roasted sesame seeds, yuzu pepper

## **Sashimi**

Sashimi of the day and garnish

## **Soup**

Grilled red snapper and winter melon  
with fresh *dashi* soup topped with plenty of *sudachi* oranges

## **Small Dish**

Chilled soba noodles  
served with our unique soba soup made with miso *damari*  
soft boiled egg and condiments

## **Main Dish**

Grilled Ozaki beef steak marinated in wasabi and miso  
served with grilled potato aged a year in snow,  
paprika, mini carrots, and *masumi*-eggplant

## **Seasonal Vinegared Dish**

Noodle squash, abalone, and *shirona*  
served with grated pear and vinegar sauce

## **Rice**

*Sasanishiki* organic 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 Tokachi mushrooms, swiss chard, and *Kujo* leeks

## **Sweet**

“Miso *anmitsu* “

White miso flavored ice cream, miso flavored sweet bean paste,  
watermelon, *shiratama*, agar, and brown sugar syrup

