

“Nagomi” Seasonal Course

August, 2025

Starter

Puree of *Hokkaido* tomatoes “North Sweet”
Hokkaido snow crab from *Funka* Bay,
and fresh *somen* noodles with parmesan cheese

Sashimi

Sashimi of the day and garnish

Soup

Dashi soup of sardine ball
sudachi citrus, chopped *myoga* ginger, roasted sesame seeds,
oboro-kombu, and green onion sprouts

Sushi

Two kinds of seasonal fresh *nigiri sushi* with miso *moromi*
Sword tip squid and *wasabi*
Horse mackerel, leek, and ginger

Main Dish

Roast beef of *Ozaki* beef from *Miyazaki* prefecture
served with rich miso and beef sauce
Grilled seasonal vegetables

Seasonal Vinegared Dish

Boiled North Pacific giant octopus, fresh mushroom,
turnip, turnip leaf, and needle radish
served with *dashi ponzu* vinegar

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 Miyabi*” miso soup

with spaghetti squash, *shirona* cabbage, and deep fried tofu

Sweet

Anmitsu with miso

White miso ice cream, miso bean paste, seasonal fruits,

Shiratama mochi, agar, and black honey

