

# **“Nagomi” Seasonal Course**

**December 2025**

## **Starter**

Tofu made from cauliflower, snow crab, pine needle-shaped spinach  
served with paste of clear miso soup and *wasabi*

## **Appetizer**

Salad of Japanese parsley from *Akita* prefecture and prosciutto,  
served with kiwi sauce and Parmigiano cheese

## **Sashimi**

Assortment of three kinds of fresh fish of the season and garnish

## **Soup**

*Dashi* soup with deep-fried cod roe with rice cracker  
*Kujo* leek, *yuzu* zest, and *Shogoin* turnip

## **Sushi**

*Nigiri sushi* of sea bream topped with miso *moromi*

## **Hot Pot**

Miso *sukiyaki* of *Ozaki* beef from *Miyazaki* prefecture  
with Chinese cabbage, leek, *Kyoto* carrot, thick tofu, *maitake* mushrooms  
*konjac* noodles, and crown chrysanthemum

## **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 needed)

## **Miso Soup**

Miso soup of “*GINZA KUKI Tokusen Zen white Koji*”  
with Brussels sprouts, lily bulb, *kujo* leek

## **Sweet**

Miso flavored crème brûlée with strawberries  
miso sponge cake and seasonal fruits

