

“Nagomi” Seasonal Course

February 2026

Starter

Pureed scallops soup with miso espuma and hosta leaves (wild vegetables)

Sashimi

Assortment of three seasonal fresh fish with garnish

Soup

Dashi soup with an *Otafuku*-shaped pen shell, deep-fried rice, *uguisuna* (Japanese mustard spinach), and yuzu citrus

Sushi

Nigiri sushi of Spanish mackerel with miso *moromi*

Main Dish

Ozaki beef steak from *Miyazaki* Prefecture
steamed lily root purée, *kinome* leaf buds, and asparagus
served with miso *damari* and beef tallow sauce

Vinegared Dish

Lobster, Shandong cabbage, and *Shonai* green onions,
with *Hassaku* orange vinegar dressing

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

Miso soup of “*GINZA KUKI Tokusen Zen red koji*”
with *aosa* seaweed, *mizuna*, and *Kujo* leek

Sweet

Miso ice cream

Matcha flavored miso castella

Strawberries

