

New Year Seasonal Course “Nagomi”

January, 2025

Celebratory toast

Homemade *Toso* New Year’s special sake topped with gold powder

Starter

Steamed cod and the seven spring herbs flavored grated turnip with a starchy sauce of “*GINZA KUKI Tokusen Zen white koji*”

Sashimi

Sashimi of the day and garnish

Soup

Grilled *Omi*-duck, simmered *Shogoin-daikon* radish, grilled *senjyu* onion, *yuzu* citrus, shredded green onion, and *kujyo* leeks

Sushi

Nigiri sushi of flounder marinated in kelp with miso moromi

Hot Pot

Hotpot of *Ozaki* beef with miso and Japanese sake lees, served with Japanese parsley, Chinese cabbage, *ebi-imo*(taro), deep-fried *tofu*, and sliced green onion

Seasonal Vinegared Dish

Sea cucumber with *ponzu* sauce
served with *Namasu* (shredded Japanese *daikon* radish and carrot marinated in sweetened vinegar), Licorice buds, and Brussels sprout

Rice

Sasanishiki rice from Miyagi Prefecture

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

Miso soup with three years aged miso of “*GINZA KUKI Tokusen Miyabi*”
with dried seasonal vegetables

(*daikon* radish, *kyo* carrot, *donko* mushroom, lily bulb, and *Kujyo* leeks)

Sweet

Kiwi fruit and *shio-koji* flavored ice cream

Miso flavored unbaked cheese cake

Seasonal fruits

