

“Nagomi” Seasonal Course

July, 2024

Starter

Chilled simmered winter melon
with miso flavored starchy sauce mixed with crab meat
grated seasonal ginger

Sashimi

Sashimi of the day and garnish

Soup

Simmered conger pike
Turnip, *myoga*-ginger,
Thick cucumber of *Kaga*, and sesame seed

Cold Dish

Chilled simmered abalone and seasonal vegetables with miso flavored jelly
Young corn, zucchini, tomato, *edamame*, and water shield

Main Dish

Grilled Ozaki beef steak marinated in yogurt and miso
served with grilled *Kamo* eggplant and *Manganji* pepper
Baby leaves with salted *koji* dressing

Seasonal Vinegared Dish

Simmered turban shell, aloe vera, Indian spinach, and radish
served with mustard flavored vinegar miso 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 “Zen red koji” miso soup
with corn and mulukhiya

Sweet

White miso flavored ice cream with blueberry sauce
Monaka (wafer cake) in miso flavored sweet bean paste
Seasonal fruits



GINZA 鼓 KUKI