

“Nagomi” Seasonal Course

June, 2025

Starter

Soup of onion puree
with caviar and herbs

Sashimi

Sashimi of the day and garnish

Soup

Steamed pike conger cooked in a soup stock
simmered eggplant, baby melon, and New Zealand spinach

Sushi

Nigiri sushi of pickled bonito in miso *damari*
fresh ginger and *asatsuki* chives

Main Dish

Please choose your main dish

*Grilled seasonal fish with miso *yuan*

*Grilled *Ozaki* beef steak with two kinds of sauce, miso and *yuzu*

grilled white asparagus, zucchini, and squash

Seasonal Vinegared Dish

Overnight dried sand borer with white melon,
sweet and sour pickled myoga
served with vinegar sauce

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 Zen white koji*” miso soup
with giant taro, dried tofu, *asatsuki* chives

Sweet

Miso flavored fig ice cream

Roll crepe with *maccha* flavored cream with red bean paste

Seasonal fruits



GINZA 鼓 KUKI