

“Nagomi” Seasonal Course

March, 2025

Starter

Simmered cod milt tofu served with a clear miso sauce of “GINZA KUKI Tokusen Zen white koji”
with soybean broth
bracken root and tree bud

Sashimi

Sashimi of the day and garnish

Soup

Steamed sea bream wrapped in cherry leaves, turnip, and *kogomi* (wild vegetables)

Sushi

Nigiri sushi of simmered clam with miso *tamari* sauce

Main Dish

Grilled *Ozaki* beef
served with sea urchin flavored sweet miso sauce and
grilled spring onion, snap peas, and mashed potatoes

Seasonal Vinegared Dish

Ark shell, *Funori* seaweed, *udo*, and canola flower
served with mustard flavored vinegar miso 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 Miyabi*” miso soup with clams and *asatsuski*

Sweet

Miso parfait

Sweet miso flavored ice cream, rice flour dumplings

Fava beans mousse, black sugar syrup,

seasonal fruits, and edible flowers



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