

# “Nagomi” Seasonal Course

March 2026

## Starter

*Usui-mame* (green peas) *tofu*, *asari* clam, *warabi* (bracken fern), lily bulb,  
served with a starchy broth made of long aged miso

## Sashimi

Assortment of three seasonal fresh fish with garnishes

## Soup

Clear *dashi* soup with clam and young bamboo shoot  
finished with *kinome* (Japanese *sansho* leaves)

## Sushi

*Nigiri sushi* of lightly cured spring sea bream (*kombu-jime*)  
served with miso *moromi*

## Main Dish

Grilled miso-marinated *Ozaki* beef steak from *Miyazaki* prefecture  
served with steamed spring cabbage, shiitake mushroom, and fatsia sprouts

## Vinegared Dish

*Torigai* (Japanese cockle), canola flower,  
scored cucumber, ginger, and radish with *Tosazu*-vinegar

## **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 white koji*”  
with fried new onion and *Edo komatsuna*

## **Sweet**

*Sakura* and miso blancmange with strawberries

*Hojicha* langue de chat cookies

Seasonal fruit

