

“NAGOMI” Seasonal Course

May, 2024

Starter

Chilled asparagus soup with sea urchin
and miso jelly of “GINZA KUKI Tokusen “Miyabi”

Sashimi

Sashimi of the day and garnish

Soup

Simmered longtooth grouper with egg tofu,
wild vegetable *udo* carved to resemble an iris, and leaf buds

Small Dish

Chirashi-sushi (scattered sushi) in the shape of a samurai warrior helmet “*kabuto*”
Japanese tiger prawn, salmon, fava beans, shredded omelet and shiitake mushroom

Main Dish

Grilled Ozaki beef marinated *shio koji* and seasonal vegetables
served with original potato salad

Seasonal Vinegared Dish

Zabuton wood ear mushrooms
wild vegetable kogomi and radish
served with original *ponzu* sauce (pine nut, almond etc.)

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 white koji” miso soup

with grilled eggplant, Japanese cabbage *shirona* and Japanese parsley

Sweet

Fava beans ice cream

Miso flavored sweet beans jelly

Seasonal fruits



GINZA 鼓 KUKI