

“Nagomi” Seasonal Course

May, 2025

Starter

Tofu of green asparagus from Hokkaido
served with miso jelly of “*GINZA KUKI Tokusen “Zen white koji”*”,
dry-cured ham, and edible flowers

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 in the shape of a samurai warrior helmet “*kabuto*”
Japanese tiger prawn, salmon, fava beans, shredded omelet, and kelp *tsukudani*

Main Dish

Please choose your main dish

*Grilled seasonal fish with miso *yuan* sauce

*Grilled Ozaki beef steak marinated in *shio koji*

Deep-fried stuffed spring potatoes, grilled young corn,
boiled *koshiabura* with egg yolk powder

Seasonal Vinegared Dish

Tomato, sea grapes, boiled turban shell, and saltwort
served with original 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 “Miyabi”*” miso soup
with *tofu* and Japanese parsley

Sweet

Miso flavored sweet bean jelly
Miso flavored ice cream with Japanese pepper
Seasonal fruits



GINZA 鼓 KUKI