

# “Nagomi” Seasonal Course

November, 2024

## Starter

Simmered *Shogoin*-turnip and *Mio*-chicken  
with Japanese parsley and egg yolk miso

## Sashimi

Sashimi of the day and garnish  
Miyazaki “*zabuton-kikurage* wood ear mushrooms” with *Ponzu* sauce

## Soup

Grilled soft cod roe with a fresh first soup stock  
*Ebi-imo* (taro), *yuzu* citrus and *Mizuna*

## Sushi

Tokushima “*Sudachi* citrus yellowtail” *nigiri* with *moromi* miso

## Hotpot

*Shabu-shabu*, Japanese style hotpot, with Ozaki beef  
with soup of “*GINZA KUKI Tokusen Miyabi*” miso,  
served with *Maitake* mushrooms, Chinese cabbage, *Edo-komatsuna*, (spinach mustard),  
*Hime*-carrot, *sasagaki* burdock, and green onion

## Seasonal Vinegared Dish

Half raw dried bonito and chicken breast strips salad  
winter cabbage, baby leaf, and radish  
with *ponzu* dressing

## **Rice**

“*Sasanishiki*” 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 Hana*” miso soup  
with big *nameko* mushrooms and *kujo* leeks

## **Sweet**

Persimmon and miso flavored pound cake

Apple and *amazake* flavored ice cream

seasonal fruits



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