

“Nagomi” Seasonal Course

September, 2024

Starter

Steamed fish dumpling in a starchy sauce of
“GINZA KUKI Tokusen “Zen white koji” miso
Turnip in the shape of rabbit and scallop

Sashimi

Sashimi of the day and garnish

Soup

Dobin-mushi, seasonal *matsutake* mushroom and conger pike,
prawn, ginkgo, lily bulb, Japanese parsley and chrysanthemum flowers
steamed in a small earthenware pot
yuzu citrus

Small Dish

Pressed sushi of grilled mackerel with miso-moromi
Ume plum flavored vinegared yam

Main Dish

Grilled Ozaki beef steak with miso and red wine sauce
served with grilled *manganji* red pepper, *kamo* eggplant
pumpkin, and cauliflower

Seasonal Vinegared Dish

Yam *somen* noodle, vinegared *kohada* fish
Boiled chrysanthemum greens and chrysanthemum flowers

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 Miyabi” three aged miso soup

With winter melon, *tofu* and *kujo* leeks

Sweet

“Miso *anmitsu* “

White miso flavored ice cream, miso flavored sweet bean paste, fig, chestnut, *kyoho* grape, *shiratama*, agar, and brown sugar syrup



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