

“Sai” Seasonal Course

April 2026

Starter

Chilled asparagus velouté
with fresh *yuba*
served with “CRAFT MISO *Nama-Koji*” jelly, perilla flower, and rice crackers

Cold Dish

Fresh *konjac* from *Hida, Gifu* prefecture, with seasonal vegetables
served with *miso tamari* sauce and mustard vinegar miso sauce

Soup

Clear *dashi* soup with grilled sesame *tofu*, *wakame* seaweed
bracken fern, and fresh ginger

Sushi

Nigiri sushi lightly wrapped in spring cabbage
served with miso *moromi*

Main Dish

Soy bean steak with
steamed spring cabbage, fiddlehead ferns (wild vegetables), and fresh onion
served with house-made miso demi-glace

Vinegared Dish

Nagaimo yam, blanched celery
land seaweed, hosta shoots (*urui*), coastal herbs (beach silvertop)
served with mustard vinegar dressing

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

“*GINZA KUKI Tokusen Miyabi*” miso soup
with potato and *ashitaba* (Japanese angelica leaf)

Sweet

Vegan miso ice cream with cherry blossom powder

Miso-glazed *Mitarashi* dumpling

Seasonal fruit



GINZA 鼓 KUKI