

“Sai” Seasonal Course

December, 2024

Starter

Simmered *Shogoin*-turnip with Japanese parsley and *yuzu* citrus flavored miso

Sashimi

Konjac Sashimi made at *Hida, Gifu* prefecture

Served with sauce of *miso-tamari* and mustard flavored vinegar miso sauce

Soup

Deep-fried sesame tofu with a fresh first soup stock

Lily bulb, grilled *shiitake* mushroom, *yuzu* citrus, and Japanese parsley

Sushi

Nigiri sushi of *daikokuji-fu* (wheat bran) with *moromi* miso

Hotpot

Japanese style hotpot, with seasonal mushrooms and *yuba*

with soup of white miso and soy milk

served with Japanese parsley, Chinese cabbage, *kyo* carrot,

Shimonita green onion, and konjac noodles,

Seasonal Vinegared Dish

Black fungus marinated in *konbu ponzu* vinegar

served with cabbage, colored *daikon* radish,

lotus root marinated in sweet vinegar

Rice

“*Sasanishikii*” 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

Miso soup of “*GINZA KUKI Tokusen Zen white koji*”
with cauliflower, *hiratake* mushroom, and *kujo* leeks

Sweet

Vegan ice cream, simmered kumquat with syrup,
White sweet dumpling with miso flavored sweet bean paste

