

# **“Sai” Seasonal Course**

**December 2025**

## **Starter**

Tofu made from cauliflower, soybean *soboro* meat, and pine needle-shaped spinach  
served with paste of clear miso soup and *wasabi*

## **Appetizer**

Salad of Japanese parsley from *Akita* prefecture and Jerusalem artichoke,  
served with kiwi sauce

## **Cold Dish**

Fresh *konjac* sashimi made at *Hida, Gifu* prefecture, and seasonal vegetables  
served with *miso tamari* sauce and mustard-flavored vinegar miso sauce

## **Soup**

Clear *dashi* soup with *hiryuzu* (fried vegetables and *tofu*) with grated *daikon* radish  
*Kujo* leek, *yuzu* zest, *Shogoin* turnip, and rice cracker

## **Sushi**

*Matsumae* style *gunkan sushi* with miso  
Kelp, carrot, Chinese cabbage, perilla, and cucumber

## **Hot Pot**

Miso *sukiyaki* of seasonal vegetables  
with Chinese cabbage, leek, *Kyoto* carrot, thick *tofu*, *maitake* mushrooms  
*konjac* noodles, crown chrysanthemum, and *yuba*

## **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 needed)

## **Miso Soup**

Miso soup of “*GINZA KUKI Tokusen Zen white Koji*”  
with Brussels sprouts, lily bulb, and *Kujo* leek

## **Sweet**

Miso flavored soy milk brûlée with strawberries  
*Amazake* chiffon cake and seasonal fruits

