

“Sai” Seasonal Course

February 2026

Starter

Pureed soup of taro with a starchy sauce of miso and hosta leaves (wild vegetables)

Cold Dish

Fresh *konjac* sashimi from *Hida, Gifu* prefecture, with seasonal vegetables accompanied by *miso tamari* sauce and mustard-flavored vinegar miso sauce

Soup

Clear *dashi* soup with *hiriyuzu* (fried vegetables and *tofu*), deep-fried rice, *uguisuna* (Japanese mustard spinach), and *yuzu* citrus

Sushi

Nigiri sushi of miso marinated fresh onion and perilla flowers

Main dish

Soy bean steak with steamed lily root purée, leaf buds, and asparagus served with homemade miso *chuno* sauce (Japanese style semi-sweet sauce)

Vinegared Dish

Fresh *wakame* seaweed, turnip, Shandong cabbage, and *Shonai* green onions, with *Hassaku* orange 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

Miso soup of “*GINZA KUKI Tokusen Zen red koji*”
with *aosa* seaweed, *mizuna*, and *Kujo* leek

Sweet

Miso flavored vegan ice cream,

Amazake chiffon cake

Grilled miso marinated “Granny Smith” apple from *Nagano* Prefecture

Strawberries



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