

New Year Special Course “Sai”

January 2026

Starter

Simmered turnip topped with paste of *kintoki* carrots and gold powder
served with a starchy sauce of the seven spring herbs and miso

Cold Dish

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

Soup

Clear *dashi* soup with *hiriyuzu* (fried vegetables and *tofu*)
with Japanese greens, carrots, *shitake* mushrooms,
and *yuzu* cut into pine needle -shapes

Sushi

Nigiri sushi of miso marinated fresh onion

Hot Pot

Miso and sake lees hot pot with seasonal vegetables
Oura burdock, *Shimonita* leeks, Japanese parsley,
Kyoto carrots, wheat bran, and thick fried tofu

Vinegared Dish

Canola flowers, fresh *yuba*, “Granny Smith” apple from *Nagano* Prefecture,
pickled *daikon* radish and carrot
served with kelp vinegar

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 Miyabi*”
with tofu, deep-fried tofu, and *Kujo* leek

Sweet

“Craft Miso Nama Koji” and black bean vegan ice cream
kumquat candied in syrup, and
Amazake chiffon cake

