

# **“Sai” Seasonal Course**

**July, 2025**

## **Starter**

Tofu noodles of soy milk  
Shavings of kelp, okra, bell pepper, water shield, and *wasabi*  
served with *dashi* soup of miso *tamari*

## **Cold Dish**

Fresh konjac sashimi made at *Hida, Gifu* prefecture  
Served with sauce of *miso tamari* and mustard flavored vinegar miso sauce

## **Soup**

Soup stock with  
winter melon, giant taro, radish, New Zealand spinach, and fresh ginger

## **Sushi**

*Sushi* roll with cucumber  
miso *moromi*, perilla, pickled ginger, and roasted sesame

## **Main Dish**

Fried *Himekawa* giant eggplant  
*manganji* green pepper, zucchini, and tomato  
served with richly aged miso starch sauce

## **Seasonal Vinegared Dish**

Grapara leaf, morning glory, beets, and shredded ginger  
served with kelp *ponzu* jelly

## **Rice**

*Sasanishiki* rice from *Naruko, 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**

“*GINZA KUKI Tokusen Zen red koji*” miso soup  
with kohlrabi, molokhia (Egyptian spinach)

## **Sweet**

Miso flavored ice cream with pistachio

*Mochi* made from arrowroot powder

served with soybean flour and miso flavored bean paste

Seasonal fruits



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