

“Sai” Seasonal Course

June, 2025

Starter

Soup of corn puree
with sea grapes and herbs

Cold Dish

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

Soup

Dashi soup with simmered eggplant, baby melon,
squash, and New Zealand spinach

Sushi

Nigiri sushi of sauteed *eringi* mushroom and boiled okra
served with miso *moromi*

Main Dish

Homemade tofu steak
Grilled seasonal vegetables with kelp *ponzu* sauce

Seasonal Vinegared Dish

White melon, fresh *yuba* (soy milk skin), and
sweet and sour pickled *myoga*
served with vinegar sauce

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 white koji*” miso soup
with giant taro, dried tofu, and *asatsuki* chives

Sweet

Miso flavored ice cream

Mochi made from arrowroot powder

served with soybean flour and miso flavored bean paste

Seasonal fruits



GINZA 鼓 KUKI