

# “Sai” Seasonal Course

March 2026

## Starter

*Usui-mame* (green peas) *tofu*, *warabi* (bracken fern), lily bulb,  
served with a starchy broth made of organic sweet miso

## Cold Dish

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

## Soup

Clear *dashi* soup with young bamboo shoot  
finished with *kinome* (Japanese *sansho* leaves)

## Sushi

*Nigiri sushi* of lightly wrapped in spring cabbage  
served with miso *moromi*

## Main Dish

Soybean steak with  
steamed spring cabbage, *shiitake* mushroom, and fatsia sprouts  
served with homemade miso *chuno* sauce (Japanese style semi-sweet sauce)

## Vinegared Dish

Canola flower, accordion-cut cucumber  
grilled *eringi* mushroom, ginger, and radish with *Sanbaizu*-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 Zen white koji*”  
with fried new onion and *Edo komatsuna*

## **Sweet**

*Sakura* and miso blancmange with strawberries  
Grilled miso marinated green apple with cinnamon powder  
Seasonal fruit

