

“Sai” Seasonal Course

May 2026

Starter

Chilled simmered tomato
with miso jelly and mustard greens

Cold Dish

Fresh *konjac* from *Hida, Gifu* Prefecture, with seasonal vegetables
served with *miso tamari* sauce and mustard vinegar miso sauce

Soup

Clear vegetable-based *dashi* broth
Koya tofu, grilled king oyster mushrooms, snow peas, and *sudachi* citrus

Sushi

Eggplant *kabayaki*-style *nigiri*
with a reduced miso-based glaze and *Arima sansho* pepper

Main Dish

Grilled soybean steak
mashed new potatoes and snap peas
served with a house-made miso demi-glace-style sauce

Vinegared Dish

Udo, sea grapes, *shiro-na* greens, and silky *yuba*
served with light 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

“*GINZA KUKI Tokusen Zen red koji*” miso soup
with *aosa* seaweed, tofu, and *mitsuba*

Sweet

Vegan ice cream with miso *mitarashi* sauce and grilled *Hokkaido* quinoa

Kinako tuile

Seasonal fruits



GINZA 鼓 KUKI