

“Sai” Seasonal Course

November, 2024

Starter

Simmered *Shogoin*-turnip with Japanese parsley and *yuzu* citrus flavored miso

Sashimi

Konjac Sashimi made at *Hida, Gifu* prefecture

Served with sauce of *miso-tamari* and mustard flavored vinegar miso sauce

Soup

Deep-fried tofu with vegetables with a fresh first soup stock

Ebi-imo (taro), *yuzu* citrus and *Mizuna*

Small Dish

Inari sushi of seasonal vegetables and *konjac* in fried *tofu*

Hotpot

Japanese style hotpot, with seasonal mushrooms and *yuba*
with soup of “*GINZA KUKI Tokusen Miyabi*” three year aged miso

Seasonal Vinegared Dish

Persimmon and tofu salad
with soy milk dressing

Rice

“*Sasanishikii*” rice from, 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 Hana*” miso soup
with big *nameko* mushrooms and *kujo* leeks

Sweet

Vegan ice cream, simmered chestnut with syrup,
Seasonal fruits



GINZA 鼓 KUKI