

GINZA 鼓 KUKI is offering the seasonal courses for January and a premium sake paring course including eight kinds of sake.

GINZA 鼓 KUKI, a Japanese restaurant owned by Hikari Miso Co., Ltd., offers seasonal dishes with the excellence of miso and other ingredients made through traditional Japanese fermentation techniques. The restaurant is pleased to announce the details of its January menu. This month features fine dishes, including a *Shogoin Daikon* radish pureed soup using roasted soybean soup stock and miso moromi sauce, grilled Kagoshima black beef seasoned in sake lees and KUKI selection “Zen” miso-based sauce.



- ◆ “Kiwami” Seasonal Course (Reservation required one day in advance)
¥14,500 (¥15,950, tax included; a 10% gratuity will be added)

Starter

Shogoin Daikon radish pureed soup using roasted soybean soup stock and miso moromi sauce, topped with gold flakes

Hassun: Five kinds of delicacies

- *Boiled *Chijimi* spinach and crab *Tempura* *Kelp wrapped beef cheek
- * *Chawanmushi*, steamed egg custard featuring the marriage of sweet white miso and cream cheese, topped with herring roe and *Mitsuba* Japanese parsley stems
- * *Kuwai* arrowhead chips with truffle salt
- *Seared scallops with *Tai Shuto* (salted and fermented sea bream intestine) topped with chicory

Sashimi

Sashimi of the day and garnish

Soup

Steamed fish cake made from *Itoyori* golden threadfin bream and yam bulblets in clear soup, topped with seared *Karasumi* dried mullet roe, *Tsuruna* New Zealand spinach and Yuzu citrus peel

Small Dish

Japanese tiger prawn *Nigiri sushi* with miso tamari sauce

Grilled Dish

Grilled Kagoshima black beef round seasoned in sake lees and KUKI selection “Zen” miso-based sauce, served with lotus root chips and balsamic vinegar and beef tallow sauce

Refreshment

Yuzu citrus flavored brown rice tea granite

Hotpot

Kinki channel rockfish and oyster with shredded burdock, *Seri* dropwort and grilled tofu in red miso-flavored soup



Seasonal Vinegared Dish

Steamed *Ankimo* monkfish liver and *Chishato* stem lettuce seasoned in white miso, served with *Ponzu* vinegar and grated *Daikon* radish with seven-flavor chili pepper

Rice

Organic *Sasanishiki* rice from Miyagi Prefecture's Naruko Onsen, milled by Funakubo, a five-star rice meister

Shigureni seasoned beef, seasonal pickled vegetables and *Tsukudani* kelp

Miso Soup

KUKI selection "Zen" miso soup with *Shimonita* Japanese leek, fried tofu and green onion

Dessert

Matcha ice cream with sweet bean paste, miso-flavored homemade castella cake, sweet simmered kumquat and seasonal fruit

◆New Year Premium sake paring course ¥8,800 (¥9,680 tax included, a 10% gratuity will be added)

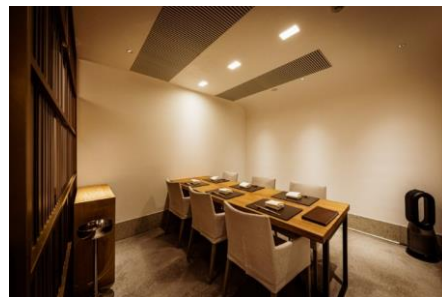
We offer eight kinds of premium sake to complement to our seasonal course.

- Masuizumi Junmai-Daiginjo "New Year's Special Chinese Zodiac Sign Bottle," Toyama Prefecture
- Kokuryu Ishidaya, Fukui Prefecture
- Kokuryu Shizuku Daiginjo, Fukui Prefecture
- Denshu Utou Junmai-Daiginjo, Aomori Prefecture
- Aramasa Kosumosu, Akita Prefecture
- Taka Junmai-Daiginjo Taka Yamadaho, Yamaguchi Prefecture
- Kikuhime Kukurihime, Ishikawa Prefecture
- Masumi Junmai-Ginjo Arabashiri, Nagano Prefecture





《 GINZA 鼓 KUKI Shop Information 》



A spacious private room is available.