

GINZA 鼓 KUKI is celebrating its third anniversary this October and offering a special course limited for this month.

GINZA 鼓 KUKI is pleased to announce that it is celebrating its third anniversary this October. To express gratitude to our customers, the restaurant is offering a special menu for October. The chef will prepare fine dishes featuring savory autumn foods and KUKI's selected miso using various techniques, to show the customers appreciation and give them joy.



Six kinds of delicacies



Hotpot



Starter



Dessert

◆ 3rd Anniversary Special Course (Reservation is required at least one day prior)

¥14,500 (¥15,950 tax included, a 10% gratuity will be added)

Starter

Seared *Kumoko* soft roe tofu with KUKI selection “Miyabi” miso ponzu vinegar sauce, topped with *Yuzu* peel, grated *Daikon* radish with red pepper

Hassun: Six kinds of delicacies

Boiled snow crab and *Shirona* Chinese cabbage, *Annoimo* sweet potato ball, *Karasumi* dried mullet roe cracker, simmered *Nagori-Ayu* sweet fish with Japanese pepper, miso-glazed *Tukimi-Dango* dumpling and *Matsuba-Ginnan* ginkgo nuts

Sashimi

Sashimi of the day and garnish

Soup

Shrimp and lotus root dumpling with lotus root puree soup, topped with chrysanthemum leaves, *Sudachi* citron and young *Shiso* flower

Small Dish

Seared *nigiri sushi* with *Kue* longtooth grouper seasoned in *Saikyo* miso, served with miso-tamari sauce

Main

Yuan-style grilled Yamagata beef fillet seasoned in miso-based sauce, simmered sweet potato with lemon-flavored syrup, wasabi and wasabi leaf

Refreshment

Brown rice tea and *Fuyuugaki* persimmon granite

Hotpot

Nodoguro rosy sea bass and *Matsutake* mushroom Shabu-Shabu, served with KUKI selection “Miyabi” miso-flavored soup and *Yuzu* pepper

Seasonal Vinegared Dish

Daikoku-shimeji mushroom and *Awabidake* mushroom seasoned in mushroom-

HIKARI MISO

flavored vinegar sauce, topped with buckwheat sprouts

Rice

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

Miso Soup

Seasonal "Miso Nouveau" miso soup with *Shogoinkabu* turnip, burdock root and *Kujonegi* leek

Dessert

White miso and sake lees flavored ice cream with apple sauce, miso flavored homemade castella cake, sweet simmered chestnut and shine muscat grapes

*Course menus are subject to change depending on ingredient availability. Thank you for your understanding.

*We also offer a short course with 9 dishes including main dish of your choice.

◆ Autumn *Hiyaoroshi* sake paring with nine kinds of sake (Reservation is required at least one day prior)

¥5,500 (¥6,050 tax included, a 10% gratuity will be added)

We offer eight kinds of *Hiyaoroshi* sake to complement to our 3rd Anniversary course.



< GINZA 鼓 KUKI >

Address: GINZA-A5 4th Floor, 5-9-16 Ginza, Chuo-ku, Tokyo, Japan

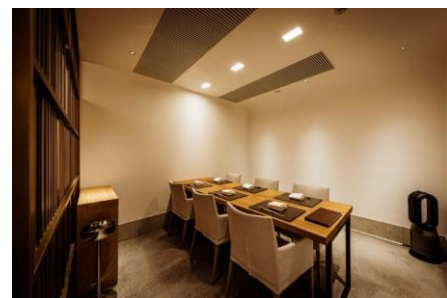
Phone: 03-3572-5433 (reservation required)

Business hours: 5:00 PM – 9:00 PM

Closed on the second and fourth Monday, Sundays and holidays (including summer and New Year's holidays)

Seats: 20 (counter: 6 seats, table: 8 seats, private room: 6 seats)

We maintain a social distancing dining layout.



Spacious private room is available.



HP : <https://ginzakuki.com/>

Instagram: https://www.instagram.com/ginza_kuki/

Facebook: <https://www.facebook.com/ginzakuki/>

<Inquiries regarding this matter>

Please contact our Public Relations department, Hikari Miso Co., Ltd. TEL:03-5940-8848