

GINZA 鼓 KUKI is offering the seasonal course with 12 dishes for August, including grilled *Managatsuo* harvest fish marinated in wasabi miso sauce and Kagoshima black beef fillet steak with 2 kinds miso sauce.

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 August menu. This month features fine dishes, including a chilled *Chawanmushi* steamed egg custard featuring the marriage of sweet white miso and cream cheese, grilled *Managatsuo* harvest fish marinated in wasabi miso sauce and white miso, and sake lees flavored ice cream.



◆ “Kiwami” Seasonal Course ¥14,520 (tax and gratuity included)

\*Reservation is required at least one day prior

**Starter**

Summer vegetable jelly seasoned with KUKI selection “Zen” white miso clear soup, topped with *Umibudo* sea grapes

**Sashimi**

Three kinds of sashimi of the day

**Clear Soup**

*Kisu* sand borer soup with *Chamame* green soybeans dumpling, topped with Indian spinach flower and grated green *Yuzu* citron

**Chilled Chawanmushi**

Steamed egg custard; Kuki’s signature dish featuring the marriage of sweet white miso and cream cheese, topped with sea eel roe sauce, grinded green leeks and grated ginger

**Grilled Dish**

Grilled *Managatsuo* harvest fish marinated in wasabi miso sauce, sweet vinegared *Myoga* ginger and wasabi

**Main**

Kagoshima black beef fillet steak with two kinds miso sauce, mashed potato with organic soymilk

**Seasonal Vinegared Dish**

Deep-fried *Hamo* sea eel and mini onions with sweet and spicy vinegar sauce, topped with pepper leaf buds

**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 “Miyabi” miso soup with grilled eggplant and zucchini

**Dessert**



White miso and sake lees flavored ice cream, sweet *Hanamame* scarlet runner beans seasoned with mirin and fresh fruit

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

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

Phone : (Outside Japan +81) 03-3572-5433 (reservation required)

Business hours : Lunch 12:00 AM – 2:30 PM (Last order 1:30 PM) \*until 21th August

Dinner 5:00 PM – 8:00 PM

Ginza Kuki COVID-19 Safety Protocols:

Healthy Team Members: daily temperature checks

Protective Equipment: masks on every team member

Social Distancing: reconfigured layouts

Placed tabletop dividers

Placed air purifiers, increased ventilation and air circulation

Clean Environment: tables disinfected after each visit

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

Instagram : [https://www.instagram.com/ginza\\_kuki/](https://www.instagram.com/ginza_kuki/)

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

Online shop with a selection of Hikari Miso's finest miso available for purchase.

Gift sets also available.

<https://www.ginzakuki-shop.com/>