



KABURAYA MATSUI DINNER MENU

Seasonal Kaiseki Course menu (July, 2024)

OSHINOGI	Soy milk Agar-jelly with Matcha miso Marinated Horse mackerel with Vegetables in Sweet & Sour sauce Bitter gourd & Kyoto Fried-tofu cooked in sugar & Soy sauce with sesame
WAN-MONO	Parsley Clear soup with Simmered "KAMO-NASU" Eggplant and Wasabi wheat bran
SASHIMI	Raw sliced fish of striped horse mackerel & Sea bream served with Seasoning Tosa sashimi soy sauce
AGE-MONO	Deep-fried breadcrumbs of Sea bass served with "SHISO" Genovese sauce and Dried Lemon
HIYABACHI	Marinated Fruits Tomato in Dashi stock Braised Sea eel in Sugar & Soy sauce Boild Water shield & Black Edamame soybeans Dashi soup of light soy sauce taste
SHIZAKANA	Grilled Wagyu beef with Grated daikon, chopped Okra MOROMI-MISO steak sauce
TOME-WAN	Soup made with red miso with Stick Tofu skin, green spring onion Sansho powder
SHOKUJI	Steamed KYOSHIKIBU rice & assorted of 3kinds Japanese Pickles
KANMI	Blueberry pound cake & Vanilla Ice cream Neapolitan espresso or Sencha from Uji Hinode-en