



箱矢
まつい

KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU (NOVEMBER, 2024)

HASHIWARI / APPETIZER

Stewed Autumn Daikon in Kombu Dashi
Shungiku and Shiitake Mushrooms Ohitashi, Yuzu, and Dengaku Miso

WANMONO / SOUP

Cauliflower in Sake lees(Kasu) Soup
Salmon Wrapped in Chinese Cabbage, Green Onions, and Shaved Katsuobushi

MUKOZUKE / SASHIMI

Yellowtail and Sea Bream
Garnish, Tosa Soy Sauce

AGEMONO / FRIED DISH

Cod Tempura Mizuna and Tomato Mustard Sauce

SUNOMONO / VINEGAR DISH

Vinegared Spanish Mackerel and Maitake Mushrooms
Grilled Green Onions and Persimmon

SHIIZAKANA / MAIN DISH

Braised Beef Brisket in a Japanese-Western Style with Demiglace
King Oyster Mushrooms and Mitsuba

TOMEWAN / CLEAR SOUP

Clear Soup
Green Onions, Nameko Mushrooms, and Thick Fried Tofu

SHOKUJI / RICE

Kyo-shikibu rice Three Types of Pickles

KANMI / DESSERT

Tarte Tatin

AFTER MEAL BEVERAGE

Espresso from Naples or Tea from Terashimaya Yahei Shoten

