



箱矢
まつい

KABURAYA MATSUI

SEASONAL SHOKADO KAISEKI-ZEN (NOVEMBER, 2024)

HASHIWARI / APPETIZER

Cauliflower Chawanmushi
Shiitake Mushrooms, Crispy Bacon, Mitsuba, Silver Sauce

SASHIMI

Yellowtail and Sea Bream
Served with Garnish and Tosa Soy Sauce

SHOKADO-BENTO

ZENSAI/APPETIZER

Grilled Salmon with Salt, Boiled Chrysanthemum and Shiitake Mushrooms,
Kyoto-style Thick Omelets, Simmered Taro in Six-sided Cut,
Maple Leaf-shaped Wheat Gluten

NIMONO/SIMMERED DISH

Saikyo Grilled Cod, Thick Fried Tofu, Horensou (Spinach)

HIYABACHI/COLD DISH

Chicken Breast with Eggplant and Myoga in Nanban Sauce,
Chopped Perilla Leaves

AGEMONO/FRIED DISH

Tempura of Autumn Vegetables
Maitake Mushrooms, Sweet Potatoes, Lotus Root, Shishito Peppers, Tempura
Sauce

SHIRUMONO/SOUP

Clear Soup
Shredded Nori, Green Onions, Temari Wheat Gluten

SHOKUJI/RICE

Kyoto-Shikibu Rice Two Types of Pickles

KANMI/DESSERT

Chestnut Pound Cake

