



箱矢
まつい

KABURAYA MATSUI

FUKIYOSE COURSE MENU (NOVEMBER, 2024)

KOBACHI / SMALL DISH

Blanched Shungiku (Chrysanthemum Leaves) and Shiitake Mushrooms
Simmered Taro in Six-sided Cut with Miso Paste
Mini Steamed Cauliflower

SASHIMI

Yellowtail and Sea Bream
Served with Garnish and Tosa Soy Sauce

YAKIMONO/GRILLED DISH

Grilled Pork Loin with Miso Marinade
Maitake Mushrooms and Broccoli

HIYABACHI/COLD DISH

Chilled Soba Noodles with Grated Daikon
Green Onions, Shaved Bonito, Shredded Nori,
Grated Daikon, Men-tsuyu dipping sauce

AGEMONO/FRIED DISH

Cod Fry
Mizuna (Japanese Mustard Greens) with Pickled White Sesame Tartare Sauce

TOMEWAN/SOUP

Clear Soup

SHOKUJI/RICE

Grilled Eel Rice Ball

KANMI/DESSERT

Vanilla ice cream

