



箱矢  
まつい

**KABURAYA MATSUI**

## **SEASONAL KAISEKI COURSE MENU (DECEMBER, 2024)**

### **HASHIWARI/APPETIZERS**

Chrysanthemum greens and persimmons in sesame tofu dressing  
Kimpira-Stir-fried lotus root and Kyoto carrot with yuzu pepper

### **WANMONO/SOUP**

Red snapper soup with grilled rice cake, white leek, and Mitsuba in Irizake-Sake-broth

### **TSUKURI/SASHIMI**

Marinated tuna tartare

Served with Moromi miso, green onions, shiso, sesame oil, and Tosa soy sauce

### **NIMONO/SIMMERED DISH**

Braised winter yellowtail

Accompanied by Daikon radish, snow peas, and yuzu peel

### **HASHIYASUME/PALATE CLEANSER**

Grilled sea bream wrapped in layers of Senmai-zuke(pickled turnip)  
Garnished with chopped pistachios

### **SHIIZAKANA / MAIN DISH**

Wagyu steak with Sakekasu(sake lees) and white Miso sauce  
Served with Daikon radish, walnuts, and Wasabina greens

### **TOMEWAN/SOUP TO FINISH THE COURSE**

Miso soup with tofu, green onions, and shredded nori

### **SHOKUJI/RICE AND PICKLES**

Kyo-Shikibu rice

Accompanied by three kinds of seasonal pickles

### **KANMI / DESSERT**

Yuzu peel Yokan with white bean paste

### **AFTER - MEAL BEVERAGE**

Choice of Neapolitan espresso or Terashimaya Yahei Shoten's sencha green tea

