



箱矢
まつい

KABURAYA MATSUI

FUKIYOSE COURSE MENU (DECEMBER, 2024)

HASHIWARI/APPETIZERS

Grilled eel rolled in egg omelet
Chrysanthemum greens and persimmons in sesame tofu dressing

TSUKURI/SASHIMI

Tuna and Sea bream
Garnished with traditional condiments and served with Tosa soy sauce

YAKIMONO/GRILLED DISH

Grilled salted yellowtail
Accompanied by edamame sticks, lemon, and grated daikon

HIYABACHI/COLD DISH

Chilled Udon noodles with sesame ponzu dressing
Topped with daikon radish, Wasabina greens, and walnuts

SHIIZAKANA/MAIN DISH

Grilled chicken thigh marinated in Moromi miso
Served with Maitake mushrooms and snow peas

TOMEWAN/SOUP TO FINISH THE COURSE

Miso soup with tofu, green onions, and shredded nori

SHOKUJI/RICE

Shiso rice ball with Murasaki-zuke pickles

KANMI/DESSERT

Vanilla ice cream

