



箱矢
まつい

KABURAYA MATSUI

SEASONAL SHOKADO KAISEKI-ZEN (DECEMBER, 2024)

ONBACHI/WARM DISH

Deep-fried taro and Shichimi-seasoned wheat gluten in savory dashi broth
Accompanied by Shishito pepper, Daikon radish, and ginger

TSUKURI/SASHIM

Marinated tuna tartare
Served with Moromi miso, green onions, Shiso, sesame oil, and Tosa soy sauce

SHOKADO-BENTO

ZENSAI/APPETIZERS

Grilled salted yellowtail
Chrysanthemum greens and persimmons in sesame Tofu dressing
Simmered egg
Kimpira-stir-fried lotus root and Kyoto carrot with yuzu pepper

NIMONO/SIMMERED DISH

Braised sea bream and turnip Garnished with snow peas and Yuzu peel

HIYABACHI/COLD DISH

Pasta salad with mushrooms and Orecchiette
Featuring Maitake, Shimeji mushrooms, broccoli and anchovy sauce

AGEMONO/FRIED DISH

Pork fillet cutlet with Miso-flavored crust Served with Wasabina greens

SHIRUMONO/SOUP

Clear soup with tofu, green onions, and Tororo kombu

SHOKUJI/RICE

Kyoto-Shikibu Rice Accompanied by two kinds of seasonal pickle

KANMI/DESSERT

Oni Manju (steamed sweet potato cake)

