



箱矢
まつい

KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU (FEBRUARY, 2025)

HASHIWARI / APPETIZER

Rape blossoms, Ume-fu (plum wheat gluten), Kyoto-age (fried tofu)
Benitade (red water pepper), mustard-vinegared miso dressing

WAN-MONO / SOUP

Clear soup with buri (yellowtail), grilled mochi, Seri (Japanese parsley), and shaved
Tuna flakes

TSUKURI / SASHIMI

Young bluefin tuna, sweet shrimp, kombu-cured scallop
Daikon, shiso, fresh wasabi, Tosa soy sauce

YAKIMONO / GRILLED DISH

Grilled winter Spanish mackerel with fragrant butter
Lotus root senbei, rape blossoms with barley miso sauce

REISAI / COLD DISH

Seared Wagyu beef
Shirona (Japanese greens) Ohitashi, chopped myoga, balsamic soy sauce

SHIIZAKANA / MAIN DISH

Grilled combination of Ebi-imo taro and splendid alfonsino
Yuzu zest, white miso and lily bulb white sauce

TOMEWAN / SOUP TO FINISH THE COURSE

Awase miso soup with Nameko mushrooms, tofu, and Mitsuba

SHOKUJI / RICE

Kyoshikibu rice Three kinds of pickles

KANMI / DESSERT

Sake lees and sweetened bean pound cake

AFTER-MEAL BEVERAGE

Neapolitan espresso or Terashimaya Yahei Shoten's sencha

