



箱矢
まつい

KABURAYA MATSUI

FUKIYOSE 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

TSUKURI /SASHIMI

Buri (yellowtail), young bluefin tuna
Daikon, shiso, fresh wasabi, Tosa soy sauce

YAKIMONO /GRILLED DISH

Kuwayaki-style grilled winter Spanish mackerel
Snap peas, grated daikon, yuzu zest

HIYABACHI /COLD DISH

Chilled tofu with pork shabu-shabu, myoga, and Kaiware daikon
Moromi miso, sesame sauce

AGEMONO /FRIED DISH

Scallop and Seri (Japanese parsley) kakiage
Sweet potato tempura, tempura dipping sauce

TOMEWAN /SOUP TO FINISH THE COURSE

Awase miso soup with Nameko mushrooms and Mitsuba

SHOKUJI /RICE DISH

Ume (plum) and Shirasu (whitebait) rice ball

KANMI /DESSERT

Yuzu yokan (citrus-flavored sweet bean jelly)

