



箱矢
まつい

KABURAYA MATSUI

SEASONAL SHOKADO KAISEKI-ZEN (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-INSPIRED DISH

Yellowtail and mizuna salad
Radish, Bubu-arare, wasabi dressing

SHOKADO-BENTO

ZENSAI /ASSORTED APPETIZERS

Beef Shigure-ni, salted simmered egg, Kinpira-style simmered chikuwa and soybeans
Shirona (Japanese greens) Ohitashi, sweet potato simmered with lemon

AGEMONO /FRIED DISH

Deep-fried mackerel and mochi in dashi broth
Daikon, ginger, Kaiware daikon, shaved Tuna flakes

NIMONO /SIMMERED DISH

Shogoin turnip and Ume-shaped carrot, gently simmered
Yuzu zest, white miso and lily bulb sauce

HIYABACHI /COLD DISH

Pork, snap peas, and myoga with sesame-vinegared sauce

SHIRUMONO/SOUP

Clear soup with Nameko mushrooms, tofu, and Mitsuba

SHOKUJI/RICE

Kyoshikibu rice Two kinds of pickles

KANMI /DESSERT

White bean paste cookie

