



箱矢
まつ葵

KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU **(APRIL, 2025)**

HASHIWARI (APPETIZER)

Blanched Spring Chives and Bamboo Shoots with Crispy Fried Jako
Simmered Pollock Roe with Ginger

WANMONO (SOUP)

Sawaniwan (Clear Soup)
Conger Eel, Sesame Tofu, Spring Cabbage, Mitsuba, Burdock Root

TSUKURI (SASHIMI)

First Bonito & Striped Jack
Served with Daikon Ken, Wasabi, Shiso, and Tosa Soy Sauce

YAKIMONO (GRILLED DISH)

Grilled Sea Bream with New Onion and Basil Leaf
Tomato & White Miso Sauce

HIYABACHI (COLD DISH)

Simmered Eggplant in Saikyo Miso, Braised Ganmodoki,
Sweet-Pickled Myoga, Nanohana, and Kinome

AGEMONO (DEEP-FRIED DISH)

Tempura of Smelt and Tara-no-me
Served with Matcha Salt

TOMEWAN (SOUP TO FINISH THE COURSE)

Egg Drop Soup with Mitsuba and Bara Nori

SHOKUJI (RICE)

Mini Donburi with Wagyu Beef Shigure-ni
Grated Daikon and Shichimi Togarashi

KANMI (DESSERT)

Cherry Blossom Bean Paste Terrine

AFTER-MEAL BEVERAGE

Neapolitan espresso or Terashimaya Yahei Shoten sencha

