



箱矢
まつ葵

KABURAYA MATSUI

FUKIYOSE COURSE MENU **(APRIL ,2025)**

ZENSAI (APPETIZERS)

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

TSUKURI (SASHIMI DISH)

Spring Bonito & Striped Jac
Served with Daikon Ken, Wasabi, Shiso, and Tosa Soy Sauce

NIMONO (SIMMERED DISH)

Saikyo-Miso Simmered Spring Yellowtail
Served with Braised Ganmodoki, Eggplant, and Kinome

HIYABACHI (COLD DISH)

Hojicha-Flavored Simmered Pork Shoulder
Broccoli with Sesame Dressing

AGEMONO (DEEP-FRIED DISH)

Assorted Tempura
Smelt, Eggplant, Nanohana, with Matcha Salt

SHOKUJI (RICE DISH)

Grilled Rice Ball with Ume & Shiso

SHIRUMONO (SOUP DISH)

Egg Drop Clear Soup with Mitsuba and Bara Nori

KANMI (DESSERT)

White Chocolate and Matcha Brownie

