



箱矢
まつ葵

KABURAYA MATSUI

SEASONAL SHOKADO KAISEKI-ZEN (MAY, 2025)

STARTER

New Potatoes and Boiled Octopus Dressed with Bonito Oil
Lightly Pickled Cucumber, Dashi Salt

SASHIMI

Sliced Sea Bream (Sogi-zukuri)
Daikon (Ken), Shiso Leaf, Spicy Grated Daikon, Homemade Ponzu Sauce

SHOKADO-BENTO

APPETIZERS

Grilled Domyoji Wheat Gluten with Kinome Miso
Snap Peas and Sakura Shrimp Dressed with Sesame Sauce
Salt-Boiled Egg, Spanish Mackerel Grilled with Green Tea Salt Koji,
Duck Wrapped with Fig

TEMPURA

Deep-Fried Koya Tofu, Chikuwa Fish Cake, and Shishito Pepper

COLD DISH

Chicken Breast Dressed with Plum Dressing
New Onion, Kaiware Daikon Sprouts

SIMMERED DISH

Bamboo Shoot and Fried Tofu with Fresh Seaweed Sauce

SOUP

Miso Soup (Blend of Red and White Miso)
Kyoto-style Deep-fried Tofu, Green Onion

RICE

Kyoshikibu Rice (Kyoto Specialty), Assorted Pickles

DESSERT

Lemon Pound Cake

