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KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU (JUNE, 2025)

HASHIWARI/OPENING DELICACIES

Marinated Japanese whiting (Kisu) with New onion in sweet vinegar
Nagaimo yam with Kyoto-style Shibazuke pickles and Sudachi citrus

WANMONO/SOUP COURSE

Grunt fish (isaki) delicately coated with kuzu starch
Water shield (junsai), grilled eggplant, kinome herb

SASHIMI

Seared sea bass (suzuki)
Lean tuna (akami)
Served with shredded daikon, red shiso sprouts, fresh wasabi,
Tosa-flavor soy sauce

YAKIMONO/GRILLED COURSE

Sea bream marinated in Sagohacchi-style rice malt,
oven-roasted with seasonal vegetables
Asparagus, tomato, young corn, finished with a hint of butter

KUCHI-YASUME/REFRESHING INTERLUDE

Chilled somen noodles with simmered conger eel (anago)
Topped with myoga ginger, chopped kelp, shredded omelet, shiso, and savory dashi

SHIIZAKANA/MAIN COURSE

Wagyu beef simmered in Saikyo-style sweet white miso
Accompanied by bell pepper and pea shoots

TOMEWAN/SOUP TO FINISH

Blended miso soup
Tororo kombu kelp and mitsuba herb

SHOKUJI/RICE

Kyoshikibu rice (Kyoto variety) with seasonal pickles

KANMI/DESSERT

Minazuki – a traditional June sweet with sweetened beans

AFTER-MEAL BEVERAGE

Choice of espresso from Naple or Terashimaya Yahei's premium Japanese green tea

