



箱矢
まつい

KABURAYA MATSUI

JUNE SEASONAL PREMIUM KAISEKI MENU (JUNE, 2025)

OPENING DELICACIES

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

SOUP COURSE

Pike conger (Hamo) delicately coated with Kuzu starch
Water shield (Junsai), corn Tofu, and Kinome herb

SASHIMI

Salt-Grilled Sea Bass
Pounded Okra, Bamboo Shoot, Shredded Red Shiso

SASHIMI

Seared sea bass (Suzuki)
Fatty tuna (Toro)
Accompanied by shredded daikon, red Shiso sprouts, fresh Wasabi, and Tosa soy sauce

GRILLED COURSE

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

ACCOMPANIMENT

Grilled foie gras marinated in Saikyo miso
Served with deep-fried eggplant and roasted duck breast

REFRESHING INTERLUDE

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

MAIN COURSE

Wagyu steak
Served with bell pepper, pea shoots, homemade ponzu sauce, and grated spicy daikon

SOUP TO FINISH

Blended Miso soup with Tororo Kombu kelp and Mitsuha herb

RICE

Kyoshikibu rice with seasonal pickles

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

