



箱矢
まつ子

KABURAYA MATSUI

FUKIYOSE COURSE MENU (JUNE, 2025)

APPETIZER

Chilled Somen noodles with simmered conger eel (Anago)
Myoga ginger, shredded omelet, Shiso leaf, Umami-rich Dashi broth

SASHIMI

Seared sea bass (suzuki) and lean tuna
Served with daikon radish threads, red shiso sprouts, fresh wasabi, and
Tosa-flavor soy sauce

GRILLED DISH

Grilled pork marinated in yogurt and mayonnaise
With paprika and pea shoots

COLD DISH

Chilled tofu with dashi
Topped with cucumber, eggplant, Shiso, myoga, chopped kelp, and light soy sauce

FRIED DISH

Tempura of Japanese whiting (Kisu)
Snap peas, zucchini, paprika
Served with dipping sauce

RICE

Onigiri rice ball with Kinzanji miso and Wasabi
Topped with toasted sesame seeds

SOUP

Blended Miso soup with Tororo Kombu kelp and Mitsuha herbs

DESSERT

Smooth red bean jelly (Koshi-an)

