



箱矢  
まつい

KABURAYA MATSUI

## SEASONAL SHOKADO KAISEKI-ZEN (JUNE, 2025)

### OPENING DELICACY

Chilled savory soy milk and tomato Dashi jelly  
Grilled zucchini, cashew nuts, black olives

### SASHIMI

Seared sea bass (Suzuki) and avocado carpaccio  
Red shiso sprouts, avocado oil, and white miso Tosa-style soy sauce

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## SHOKADO-BENTO

### APPETIZERS

Grilled sea bream marinated in Sagohachi-style rice malt  
Salt-simmered egg, Deep-fried river shrimp  
Okra dressed with Kinzanji Miso and Wasabi, Sweet corn Tofu

### FRIED DISH

Tempura of Japanese whiting (Kisu)  
With snap peas and paprika  
Served with tempura dipping sauce

### COLD DISH

Chilled tofu with dashi  
Cucumber, eggplant, shiso, myoga ginger, chopped kelp  
Served with light soy sauce

### GRILLED DISH

Grilled pork with yogurt-mayonnaise marinade  
Pea shoots

### SOUP

Clear broth with fish cake (kamaboko), Mitsuha herbs, and Tororo Kombu kelp

### RICE

Kyoshikibu rice  
With seasonal pickle

### DESSERT

Smooth sweet red bean (Koshi-an) jelly

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