



箱矢
まつ子

KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU (JULY, 2025)

COLD DISH

Pike conger (Hamo) coated in Kuzu starch
with summer vegetables and plum vinegar jelly
Young corn, mozzarella cheese, Myoga ginger, avocado oil

SOUP

Chilled tomato soup
Whiting(Kiu), Manganji pepper tofu, Okra

SASHIMI

Young bluefin tuna (Yokowa) and sea bream
Fine julienned Daikon (ken), Shiso leaf, freshly grated Wasabi, Tosazu soy sauce

FRIED DISH

Panko-fried amberjack (Kanpachi)
Served with okra and Kinzanji miso-wasabi soy sauce

PALATE CLEANSER

Melon, fig, and seared sweet corn
Dressed in white vinegar and garnished with Sudachi zest

MAIN COURSE

Wagyu beef steak (cubed) and grilled eggplant with Miso
With bitter melon and pickled ginger shoot

SOUP TO FINISH THE COURSE

Clear broth with Nameko mushrooms, grilled Fu wheat gluten, and Nori seaweed

RICE

Kyoshikibu rice with seasonal pickles

DESSERT

Kuzu starch pudding with brown sugar syrup

AFTER-MEAL DRINK

Eespresso (Naples/Passalacqua) or sencha green tea (Uji/Terashimaya Yahei Shoten)

