



箱矢
まつ子

KABURAYA MATSUI

FUKIYOSE COURSE MENU (JULY, 2025)

APPETIZER

Octopus, cherry tomato, young corn, and Manganji pepper tofu
Topped with plum vinegar jelly

SASHIMI

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

FRIED DISH

Deep-fried seabass and eggplant in light broth
Topped with Tororo-kombu kelp, shredded Shiso, and Myoga ginger

PALATE CLEANSER

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

GRILLED DISH

Pikata-style amberjack (Kanpachi) with Japanese-style thick sauce
Bitter melon and okra

RICE

Rice ball with chopped kelp
Flavored with Nori seaweed and Kinzanji-miso-wasabi soy sauce

SOUP

Clear broth with Nameko mushrooms and grilled Fu wheat gluten

DESSERT

Chilled pistachio madeleine

