



箱矢
まつ子

KABURAYA MATSUI

SEASONAL SHOKADO KAISEKI-ZEN (JULY, 2025)

APPETIZER

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

SASHIMI

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

SHOKADO-BENTO-BOX

SEASONAL STARTERS

Braised eel with Arima-sansho pepper, Hajikami, fig dressed with sesame sauce,
Kinpira-style stir-fry of bitter melon and Kyoto-style fried tofu, Edamame

SIMMERED DISH

Soy-braised chicken breast, salted boiled egg, and Okra

COLD DISH

Melon, Myoga ginger, young corn
Dressed in white vinegar sauce

FRIED DISH

Deep-fried seabass and eggplant in light broth
Topped with Tororo-kombu kelp and shredded shiso

SOUP

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

RICE

Kyoshikibu rice
With seasonal pickles

DESSERT

Chilled pistachio madeleine

