



箱矢
まつ
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KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU (AUGUST, 2025)

APPETIZER

Grilled Anago (conger eel), cucumber, and Myoga with summer-style Zaku dressing
Sesame sauce subtly scented with Kobore-Ume (sweet Mirin lees)

SOUP

Parboiled Isaki (grunt fish) coated with egg yolk
White gourd, Yuba, pickled plum

SASHIMI

Kanpachi (Greater Amberjack), Hirame (Flounder)
Served with fine julienned Daikon (Ken), Shiso, fresh Wasabi, Tosa-flavor soy sauce

FRIED DISH

Hamo (pike conger) tempura in Aonori-infused batter
Manganji-tofu tempura
Fig-balsamic vinegar sauce

PALATE CLEANSER

Chilled Inaniwa-udon noodles
Red Manganji pepper, black garlic, Sudachi, savory Dashi

MAIN COURSE

Wagyu beef and tomato Sukiyaki
Eggplant, Mizuna greens

SOUP TO FINISH THE COURSE

Red Miso soup with Kyoto-style deep-fried Tofu and Okra

RICE

Kyoshikibu rice, Seasonal pickles

DESSERT

White peach Kuzu-yose (kudzu jelly)

AFTER-MEAL BEVERAGE

Neapolitan espresso or Terashimaya Yahei Shoten's sencha

※Please note that the menu may vary slightly depending on the availability of seasonal ingredients.

