



箱矢
まつ子

KABURAYA MATSUI

FUKIYOSE COURSE MENU (AUGUST ,2025)

CHILLED DISH

Chilled Inaniwa Udon with Red Manganji Pepper, Black Garlic, Sudachi, Umami Dashi
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SASHIMI

Kanpachi (Greater Amberjack) and Hirame (Flounder) with Daikon Ken, Shiso, Fresh Wasabi, Tosa-flavor Soy Sauce

FRIED DISH

Hamo (Pike Conger) with Fragrant Herbs, Manganji Pepper Tofu Tempura, Fig with Balsamic Sauce

COLD DISH

Chilled Pumpkin and Feta Cheese Salad with Olive and Balsamic Soy Sauce

GRILLED DISH

Stir-fried Pork and Tomato with Sweet Soy Glaze, served with Lettuce

RICE

Onigiri with Ume, Ao-shiso, and Myoga

SOUP

Red Miso Soup with Kyo-age and Okra

DESSERT

Chilled Brown Sugar Pound Cake

※Ingredients are subject to slight changes depending on market availability.

