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KABURAYA MATSUI

## SEASONAL SHOKADO KAISEKI-ZEN (AUGUST, 2025)

### CHILLED DISH

Chilled Inaniwa Udon

Red Manganji Pepper, Black Garlic, Sudachi, Umami Dashi

### SASHIMI

Kanpachi (Greater Amberjack) with Aromatic Seasoning

Myoga Ginger, Shiso, White Sesame, Mizuna, White Miso Tosa-flavor Soy Sauce

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## SHOKADO-BENTO

### APPETIZERS

Salmon Confit with Umeboshi Mayonnaise, Salt-Simmered Egg

Goya (Bitter Melon) Ohitashi, Nagaimo (Japanese Yam) Kombu Roll

### STEAMED DISH

Banbanji-style Chicken Breast

Cucumber, Red Onion, Sesame Ponzu

### COLD DISH

Chilled Pumpkin and Feta Cheese Salad

Olive, Balsamic Soy Sauce

### TEMPURA-STYLE ASSORTMENT

Manganji Pepper Tofu, Tomato, Corn

Dashi Salt

### SOUP

Red Miso Soup with Kyo-age (Fried Tofu) and Okra

### RICE

Kyoshikibu Rice

Assorted Pickles

### DESSERT

Chilled Brown Sugar Pound Cake

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