



箱矢  
まつい

**KABURAYA MATSUI**

# **JUNE SEASONAL PREMIUM KAISEKI 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**

Tuna, Kanpachi (Greater Amberjack), Hirame (Flounder)  
Served with Fine Julienned Daikon (Ken), Shiso, Fresh Wasabi, Tosa-flavor Soy Sauce

## **GRILLED DISH**

Salt-grilled Ayu (Sweetfish), Pickled Young Ginger

## **WESTERN-STYLE CHAWANMUSHI**

Steamed Egg Custard with Foie Gras, Arima Sansho Pepper, Watercress

## **FRIED DISH**

Hamo (Pike Conger) Tempura in Aonori-infused Batter, Manganji Pepper Tempura  
Fig and Balsamic Reduction

## **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**

Red Miso Soup with Kyoto-style Deep-fried Tofu and Okra

## **RICE**

Kyoshikibu rice with 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.

