



箱矢
まつ子

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.

