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KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU (SEPTEMBER, 2025)

SAKIZUKE (APPETIZER)

Kumiage Yuba (freshly scooped tofu skin), Ohitashi of Molokheiya
Nameko Mushrooms, Salmon Roe (Ikura) marinated in Soy Sauce, Chrysanthemum

WANMONO (SOUP)

Deep-Fried Salmon with a Brown Rice Coating
Seared Maitake Mushrooms, Spinach, Sudachi Citrus

TSUKURI (SASHIMI)

Seared Yellowtail (Hamachi), Sea Bream (Tai)
Myoga (Japanese Ginger), Shiso, Fresh Wasabi, Tosa Soy Sauce

SHUNSAI (SEASONAL DISH)

Matsutake Mushroom and Pike Conger (Hamo) Fry, Sansho Pepper-Sour Cream

KUCHI YASUME (PALATE CLEANSER)

Crab Meat with Cucumber and Pear in Tosa Vinegar, Yuzu Peel

SHIIZAKANA (MAIN DISH)

Grilled Wagyu Beef with Homemade Moromi Miso Sauce, Yamaimo, Fried Sweet
Potato, Aonori

TOMEWAN (SOUP TO FINISH THE COURSE)

Red Miso Soup (Akadashi), Green Onions, Tororo Kombu (Shredded Kelp)

SHOKUJI (RICE DISH)

Kyoshikibu Rice, Pickles

KANMI (DESSERT)

Semifreddo with Finely Chopped Figs and Hōjicha Flavor

AFTER-MEAL BEVERAGE

Espresso from Passalacqua (Naples) or Sencha Green Tea from Terashimaya Yahei
Shoten (Uji)

※Ingredients may vary depending on availability.

