



箱矢
まつ
子

KABURAYA MATSUI

FUKIYOSE COURSE MENU (SEPTEMBER, 2025)

SAKIZUKE (APPETIZER)

Kumiage Yuba, Molokheiya & Nameko Mushrooms, Ikura, Chrysanthemum

TSUKURI (SASHIMI)

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

AGEMONO (FRIED DISH)

Salmon coated with Brown Rice, Goya & Sweet Potato Kakiage, Sansho Salt

KUCHIYASUME (PALATE CLEANSER)

Crab, Cucumber & Pear in Tosa Vinegar, Yuzu Peel

YAKIMONO (GRILLED DISH)

Grilled Chicken Moromi-Yaki with Hishio Miso, Yamaimo, Aonori

SHOKUJI (RICE DISH)

Rice Ball with Cod Roe & Kombu

SHIRUMONO (SOUP)

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

KANMI (DESSERT)

Pumpkin Purse (Chakin)

※Ingredients may vary depending on availability.

