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KABURAYA MATSUI

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

### HASHIWARI (APPETIZER)

Marinated Fried Sea Bream in Sweet Nanban-Vinegar,  
Cherry Tomato, Jabara(Accordion) Cucumber, Chrysanthemum

### TSUKURI (SASHIMI)

Seared Yellowtail (Hamachi) with Condiments, Topped with Grated Japanese  
Mountain Yam  
Myoga, Shiso, Aonori Seaweed

## SHOKADO-BENTO

### ZENSAI (SMALL DISHES / APPETIZERS)

Miso-Marinated Salmon Yūan-Yaki, Salted Boiled Egg  
Burdock Root (Gobo) Saikyo Miso Pickle  
Ohitashi of Molokheiya and Nameko Mushrooms, Pumpkin Fukusa (Wrapped Dish)

### TAKIAWASE (SIMMERED DISH)

Vegetable Shinodamaki Roll, Purple Sweet Potato Fu  
White Gourd (Tōgan), Spinach

### HIYABACHI (COLD DISH / SALAD)

Pork Shabu-Shabu, Fig, Lettuce Salad, Kiwi Dressing

### AGEMONO (FRIED DISH)

Goya (Bitter Melon) and Sweet Potato Kakiage, Maitake Tempura with Sansho Salt

### SHIRUMONO (SOUP)

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

### SHOKUJI (RICE DISH)

Kyoshikibu Rice, Pickles

### KANMI (DESSERT)

Pumpkin Chakin (Pumpkin Purse)

※Ingredients may vary depending on availability.

