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KABURAYA MATSUI

JUNE SEASONAL PREMIUM KAISEKI MENU (SEPTEMBER, 2025)

SAKIZUKE (APPETIZER)

Kumiage Yuba, Molokheiya & Nameko Mushrooms, Ikura, Chrysanthemum

WANMONO (SOUP)

Salmon coated with Brown Rice, Seared Maitake, Spinach, Sudachi

TSUKURI (SASHIMI)

Akami Tuna, Yellowtail, Sea Bream, Myoga, Shiso, Fresh Wasabi, Tosa Soy Sauce

YAKIMONO (GRILLED DISH)

Salt-Grilled Sweetfish (Ayu), Pickled Young Ginger, Sudachi

TAKIAWASE (SIMMERED DISH)

Simmered Conger Eel (Anago), Purple Sweet Potato Fu, White Gourd, Spinach

AGEMONO (FRIED DISH)

Matsutake & Hamo Fry, Sansho Pepper Sour Cream

KUCHIYASUME (PALATE CLEANSER)

Crab, Cucumber & 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)

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

SHOKUJI (RICE DISH)

Kyoshikibu Rice, Pickles

KANMI (DESSERT)

Hōjicha Semifreddo with Finely Chopped Figs

AFTER-MEAL BEVERAGE

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

※Ingredients may vary depending on availability.

