



箱矢
まつ
子

KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU (OCTOBER , 2025)

SAKIZUKE (APPETIZER)

Roast duck with sweet-and-sour pear
Fig compote with finely chopped Shiso

WANMONO (SOUP)

Clear soup with sea bream and Matsutake mushrooms
Yuzu-flavored rice dumpling, Mitsuba

TSUKURI (SASHIMI)

Bonito and striped jack
Daikon, Shiso, fresh Wasabi, Tosa soy sauce

NIMONO (WARM DISH)

Shinshu salmon and grilled eggplant
Yuba with Tamamiso sauce, chopped Suguki

KUCHIYASU (PALATE CLEANSER)

Two kinds of grapes in sesame dressing
Red-stemmed Daikon, Daikoku mushrooms

SHIIZAKANA (MAIN DISH)

Wagyu beef steak
Hoba-Miso and red wine sauce, zucchini, chestnuts

TOMEWAN (SOUP TO FINISH)

Red miso soup
Fried Tofu, dried chrysanthemum

SHOKUJI (RICE COURSE)

Kyoto-Shikibu rice
Japanese Pickles

KANMI (DESSERT)

Sweet potato terrine

AFTER MEAL BEVERAGE

Espresso (Naples) or Sencha (Uji)

※Ingredients may vary depending on availability.

