



箱矢
まつ
子

KABURAYA MATSUI

FUKIYOSE COURSE MENU (OCTOBER ,2025)

SAKIZUKE (APPETIZER)

Roast duck with sweet and sour pear
Fig compote, chopped green Shiso

SASHIMI

Bonito, striped jack
Daikon, Shiso, fresh Wasabi, Tosa-style soy sauce

NIMONO (SIMMERED DISH)

Simmered Sea bream
Mitsuba, ginger

KUCHIYASU (PALATE CLEANSER)

Two kinds of grapes with sesame dressing
Red-stemmed Daikon, Shimeji mushrooms

YAKIMONO (GRILLED DISH)

Chicken with Moromi miso glaze
Hishio miso, grated Daikon, green onion

SHOKUJI (RICE DISH)

Rice ball with cod roe and kombu

SHIRUMONO (SOUP)

Red miso soup
Fried tofu, dried chrysanthemum

KANMI (DESSERT)

Sweet potato truffle-style

※Ingredients may vary depending on availability.

