



箱矢
まつい

KABURAYA MATSUI

JUNE SEASONAL PREMIUM KAISEKI MENU (OCTOBER, 2025)

SAKIZUKE (APPETIZER)

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

WANMONO (SOUP)

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

TSUKURI (SASHIMI)

Tuna belly, bonito, and striped jack
Daikon julienne, Shiso, fresh Wasabi, and Tosa soy sauce

NIMONO (SIMMERED DISH)

Shinshu salmon with grilled eggplant
Yuba-Tamamiso sauce and finely chopped Suguki pickles

NIMONO (SIMMERED VEGETABLE)

Simmered taro, Chrysanthemum-flavored silver sauce and maple-shaped wheat gluten

KUCHIYASU (PALATE CLEANSER)

Two kinds of grapes with sesame dressing
Red-stemmed radish and Daikoku mushrooms

AGEMONO (FRIED DISH)

Conger eel tempura and mugwort tuber Kakiage
Tempura dipping sauce

SHIIZAKANA (MAIN DISH)

Wagyu steak, Hoba-miso and red wine sauce with zucchini and chestnuts

TOMEWAN (SOUP TO FINISH THE COURSE)

Red miso soup, Fried Tofu dried chrysanthemum

SHOKUJI (RICE COURSE)

Kyoto-Shikibu rice, Pickles

KANMITSU (DESSERT)

Sweet potato terrine

AFTER-MEAL BEVERAGE

Espresso (Naples) or Sencha (Uji)

※Ingredients may vary depending on availability.

