



箱矢
まつ
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KABURAYA MATSUI

SEASONAL KAISEKI COURSE MENU (NOVEMBER, 2025)

APPETIZER

Steamed Sea bream with persimmon sauce
– Crown daisy, shredded ginger –

CLEAR SOUP

Oyster and Maitake mushroom soup
– Daikon radish, yuzu peel –

SASHIMI

Kombu-cured scallop, greater amberjack
– Daikon, Shiso, fresh Wasabi, Tosa style soy sauce –

SIMMERED DISH

Yellowtail simmered in Saikyo-miso
– Snow peas, brown rice wheat gluten –

PALATE CLEANSER

Turnip, myoga ginger, and deep-fried tofu
– Radish sprouts –

MAIN DISH

Roast Wagyu beef with Kujo green onion and lily bulb sauce
– Lotus root crisp –

SOUP TO FINISH THE COURSE

Red miso soup with tofu and Nameko mushrooms

RICE

Kyoshikibu rice with pickles

DESSERT

Sweet potato terrine

AFTER-MEAL DRINK

Espresso (Passalacqua, Naples) or Sencha green tea (Terashimaya Yahei Store, Uji)

※Ingredients may vary depending on availability.

