



箱矢
まつ子

KABURAYA MATSUI

FUKIYOSE COURSE MENU (NOVEMBER ,2025)

APPETIZER

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

SASHIMI

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

SIMMERED DISH

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

COLD DISH

Marinated eggplant and yam in vinegar
– Myoga ginger –

TEMPURA

Chicken tenderloin, sweet potato, and Shiso leaf
– Tempura dipping sauce –

RICE

Grilled salmon and kelp rice ball

SOUP

Red miso soup with tofu and Nameko mushrooms

DESSERT

Purple sweet potato madeleine

※Ingredients may vary depending on availability.

