



箱矢
まつい

KABURAYA MATSUI

SEASONAL SHOKADO KAISEKI-ZEN (NOVEMBER, 2025)

APPETIZER

Cauliflower and persimmon dressed with anchovy miso
– Radish sprouts –

SASHIMI

Greater amberjack
– Julienned Daikon, Shiso, fresh Wasabi, Tosa-style soy sauce –

SHOKADO-BENTO

STARTERS

Crown daisy and Maitake mushroom with Dashi soy
Soft-boiled salted egg, turnip tofu
Grilled salmon marinated in Yūan sauce, red and white Namasu (vinegared vegetables)

TEMPURA

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

COLD DISH

Marinated eggplant and yam in vinegar
– Myoga ginger –

SIMMERED DISH

Simmered Spanish mackerel with Ganmodoki tofu fritter and snow peas

SOUP

Red miso soup with Tofu and Nameko mushrooms

RICE

Kyoshikibu rice with pickles

DESSERT

Purple sweet potato madeleine

※Ingredients may vary depending on availability.

