



箱矢
まつ
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KABURAYA MATSUI

JUNE SEASONAL PREMIUM KAISEKI MENU (DECEMBER, 2025)

箸割HASHIWARI / OPENING APPETIZER

Grilled Unagi (white-style) with balsamic soy
Grated Tsukune-imo, powdered sansho

椀物WANMONO / CLEAR SOUP

Sake lees soup with deep-fried winter Spanish mackerel coated in brown rice flour
Shichimi wheat gluten, Nanohana (rapeseed blossom), yuzu

造りTSUKURI / SASHIMI

Tuna, sea bream, striped jack
Daikon, shiso, fresh wasabi, Murosaba blended soy sauce

煮物NIMONO / SIMMERED DISH

Simmered alfonsino
Burdock root, kinome

冷鉢HIYABACHI / COLD DISH

Salt-grilled winter yellowtail with creamy Yuba sauce
Spinach, Kintoki carrot
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焼物YAKIMONO / GRILLED DISH

Salt-grilled winter yellowtail
Fresh Yuba, Spinach, Kintoki carrot

口替KUCHIGAWARI / PALATE CLEANSER

Chilled Himokawa udon
Whitebait, Mizuna, Hishio dashi

強肴SHIIZAKANA / MAIN DISH

Wagyu Ichibo steak with white miso demi-glace
Lotus root, broccoli

留椀TOMEWAN / SOUP TO FINISH THE COURSE

Red miso soup
Tororo kelp, Kyoto-style deep-fried tofu

食事SHOKUJI / RICE

Kyoshikibu rice
Pickles

甘味KANMI / DESSERT

Sake lees ice cream and apple compote with Monaka wafer

食後のお飲物ONOMIMONO/AFTER-MEAL DRINK

Espresso (Passalacqua / Naples) or Sencha gren tea (Terashimaya Yahei Shoten / Uji)

※Ingredients may vary depending on availability.

