



Tempura Matsui  
222 E 39<sup>th</sup>  
212-986-8885  
*TempuraMatsui.com*

Dinner Course Menu (Sample)  
\$200

Sakizuke

- Homemade Sesame Tofu topped with Wasabi and Dashi

Appetizer

- Simmered Octopus Sakura-ni
- Simmered Eggplant Hisui-ni
- Tomato in Aspic

Chawan-mushi with Red Rice, Tai fish and Uni Ankake

Assorted Sashimi with Tuna, Tai and Sake-Steeped Abalone

Tempura

- Shrimp (with Grilled Shrimp heads)
- Seasonal Fish
- Seasonal Vegetables

Hamo with Cucumber and Plum Sauce

Rice Choice from

- Ten-don (vegetable and seafood tempura over rice)
- Ten-cha (vegetable and seafood mixed kakiage tempura over tea-soaked rice)
- Ten-bara (vegetable and seafood mixed kakiage tempura over rice)

Akadashi Miso Soup

Homemade Pickles

Dessert

- Homemade Warabi Mochi with Kuromitsu Syrup