

# Tosui Tofu Course

Tofu-ya Ukai Saginuma

JPY 5,500-

胡麻とうふ  
*Sesame Tofu*

～季節盛り合わせ～

青菜お浸し 汲みあげ湯葉 かます寿司  
南瓜揚げ 秋刀魚山椒煮 いちちょう丸十 揚げ銀杏

～ *Assorted seasonal ingredients* ~

*Boiled seasoned green with a light soy sauce dressing*  
*Yuba (Tofu skin) topped with glossy amber-colored paste*  
*Barred mackerel sushi*  
*Fried pumpkin ball*  
*Simmered Mackerel seasoned with Japanese pepper*  
*Steamed Sweet potato shaped of Ginkgo leaf*  
*Fried Ginkgo nut*

あげ田楽  
*Deep fried Tofu with sweet Miso*

豆水とうふ  
*Tofu in warm seasoned Soy Milk with salted Kelp*

きのこご飯  
*Seasoned rice with various mushrooms*  
*Miso soup and pickles*

豆乳ブランマンジェ  
*Soy milk Pudding*

*Please choose your main course (Additional options)*

大山鶏照り焼き  
*Grilled Daisen Chicken with sweet soy sause + ¥ 1,100*

ふぐ唐揚げ  
*Fried Pufferfish + ¥ 2,200*

特撰和牛網焼き  
*Grilled premium Wagyu beef + ¥ 3,300*

# *Special Course Tokusen*

*Tofu-ya Ukai Saginuma*

*JPY 9,900-*

寄せ立てとうふ 豆水出汁 塩昆布

*Freshly made tofu using a unique blend of  
4 domestic soybeans and natural Nigari from Izu Oshima  
Rich and flavorful soy milk broth , Salted Kelp*

名物 あげ田楽・あげ炭火焼き

*Charcoal grilled deep fried Tofu with sweet Miso  
Shredded green onion , Japanese ginger  
Dried bonito , Dashi soy sauce*

戻り鰹 わら焼き

*Straw-torched Bonito sashimi in the traditional Edo style  
Sliced onion , Japanese mustard , Tosa soy sauce*

秋茄子の海老そぼろあんかけ

*Deep-fried Eggplant topped with minced shrimp sauce*

鱧と松茸鍋

*Hot Pot : pike conger from Awaji , Sliced Matsutake mushrooms  
Yuba tofu skin and Sudachi citrus*

鮭はらこ飯

*Seasoned rice with Autumn delicacy salmon and Salmon roe  
Miso Soup*

葡萄の甘味

*Shine Muscat mixed with sorbet and jelly*

*The prices include 10% consumption tax. An additional 10% service charge will be added.*