

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
Soymilk 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 瀬戸内天日塩

Freshly made tofu using our unique blend, four kinds of domestic soybeans and natural Nigari from Izu Oshima Rich and flavorful soy milk broth, Seto inland sea salt

名物 あげ田楽・あげ炭火焼き

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

真鯛からすみ掛け

Sea bream sashimi with a sprinkle of mullet roe

蟹みぞれ鍋

Hot Pot : Bonito flakes broth, King (Taraba) crab Syogoin turnip from Kyoto, Grated turnip, Yuzu pepper

河豚から揚げ

Crispy fried pufferfish served with sudachi

月光ゆり根ご飯

Seasoned rice with premium moonlight lily from Hokkaido Miso Soup, Japanese pickles

洋ナシ(ル レクチエ)

Pear le lecchie

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