

# *Tosui Tofu Course*

## *Tofu-ya Ukai Saginuma*

*JPY 5,500-*

胡麻とうふ  
*Sesame Tofu*

~季節盛り合わせ~

旬の魚 汲みあげ湯葉 海老寿司 かぶら餅あられ揚げ  
大根なます 金柑 梅麩 鳥松風

~ *Assorted seasonal ingredients* ~

*Today's Sashimi*

*Yuba (Tofu skin) topped with glossy amber-colored paste*  
*Shrimp sushi*

*Deep-fried turnip and mochi ball*

*Marinated Japanese White Radish and Carrot*

*Kumquat Wheat Gluten Cake*

*Minced chicken cake with raisins and poppy seeds*

あげ田楽

*Deep fried Tofu with sweet Miso*

豆水とうふ

*Tofu in warm seasoned Soy Milk with salted Kelp*

野菜五目ご飯

*Seasoned rice with Sea bream*

*Miso soup, Japanese 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 sauce + ¥ 1,100*

ふぐ唐揚げ

*Fried Puffer fish + ¥ 2,200*

特撰和牛網焼き

*Grilled premium Wagyu beef + ¥ 3,300*

ずわい蟹天ぷら

*Snow Crab Tempura + ¥ 3,500*

# *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*

寒平目からすみ掛け

*Flounder sashimi with a sprinkle of mullet roe*

ねぎま鍋

*Hot Pot : Medium fatty tuna and  
premium Iwatsu leek from Hyogo prefecture,  
simmered in a rich tuna broth, with whole peppercorns*

鮑と聖護院大根

*Boiled Shogoin turnip from Kyoto, and  
Abalone with thick sauce*

月光ゆり根ご飯

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

日向夏

*Hyuganatsu orange with honey*

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