

# *Tosui Tofu Course*

## *Tofu-ya Ukai Saginuma*

*JP 5,500-yen*

胡麻とうふ  
*Sesame Tofu*

～季節盛り合わせ～

お造り 汲みあげ湯葉 春菜浸し 筍おかか揚げ  
木の芽福草 春子椎茸

～ *Assorted seasonal ingredients* ~  
*Today's Sushi*

*Yuba (Tofu skin) with Olive oil, Seto sea salt*  
*Spring Japanese Parsley*

*Deep-fried edamame and bamboo shoots with bonito flakes*  
*Bamboo Shoot and Kinome flavored Fish Cake*  
*Grilled Shiitake mushroom*

あげ田楽  
*Deep fried Tofu with sweet Miso*

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

筍ご飯  
*Seasoned rice with Bamboo shoot*  
*Pickled vegetable, Miso soup*

豆乳ブランマンジェ  
*Soymilk Pudding*

～ *For the additional option* ~

大山鶏照り焼き  
*Teriyaki Chicken from Daisen, Tottori Pref. + ¥ 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*

# *Special Course Tokusen*

*Tofu-ya Ukai Saginuma*

*JPY 9,900-*

寄せ立てとうふ 昆布出汁 瀬戸内天日塩

*Freshly made tofu using our unique blend, four kinds of domestic soybeans and natural Nigari from Izu Oshima  
Kombu broth , Shredded Kombu, 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*

本日のわら焼き

*Today's sashimi in the traditional Edo style  
Sliced onion , Japanese mustard , Tosa soy sauce*

若竹蛤と信田鍋

*Hot Pot : Fresh Wakame sea weed, Bamboo shoot  
Orient clam, Deep-fried Tofu, Japanese pepper leaves*

アスパラふらい

*Bread Crumb-fried Asparagus, Lemon*

桜海老ご飯

*Seasoned Rice served with Sakura Shrimps  
Miso Soup , Japanese pickles*

苺パフェ

*Strawberry parfait*

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