

Tosui Tofu Course

Tofu-ya Ukai Saginuma

JPY 5,500-

焼き胡麻とうふ

Grilled Sesame Tofu cake with sesami paste

～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

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 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 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.