

## Hana

¥ 14,000

### Sakihassun

Taro jelly topped with sea urchin and wasabi;  
Boiled snow crab and mibuna greens;  
Mullet roe on blanched rape blossoms;  
Soy sauce grilled duck;  
Sweet black beans

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Tosui Tofu

Tofu in warm seasoned soy milk

### Fuku karaage

Deep-fried blowfish

### Tai Gohan

"Tai-meshi", Grilled red snapper on steamed rice

### Kanmi

Honeyed Hassaku orange

## Tsuki

¥ 17,000

### Sakihassun

Taro jelly topped with sea urchin and wasabi;  
Boiled snow crab and mibuna greens;  
Mullet roe on blanched rape blossoms;  
Soy sauce grilled duck;  
Sweet black beans

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Tosui Tofu

Tofu in warm seasoned soy milk

### Wagyu Tataki

"Tataki" premium wagyu roast beef

### Tai Gohan

"Tai-meshi", Grilled red snapper on steamed rice

### Kanmi

Honeyed Hassaku orange

## Shiba kaiseki

¥ 22,000

### Yose Tofu

Homemade fresh tofu

### Age dengaku

Deep-fried tofu with miso

### Buri tataki

Seared yellowtail

### Shiba hassun

Blowfish sashimi;  
Boiled shrimp sushi;  
Simmered abalone and soybeans

### Shinoda nabe

"Nabe" hot pot dish Fresh tuna, deep-fried tofu, green onion

### Wagyu sirloin sumibiyaki

Charcoal-grilled Wagyu beef sirloin with "moromi" soy sauce

### Kani gohan

Snow crab on steamed rice

### Kanmi

Seasonal dessert

Kindly accept our apologies in the event we are  
unable to make requested substitutions.

## Weekday only Lunch

~ 1:30 P.M.

## Take

¥ 8,800

### Goma-tofu

Sesame tofu

### Age Dengaku

Deep-fried tofu with miso

### Hassun

Pickled root vegetables and salmon roe;  
Bamboo shoot and marinated miso;  
Deep-fried yellowtail;  
Mullet roe on blanched rape blossoms;  
Steamed prawn sushi;  
Deep-fried bracken

### Tosui Tofu

Tofu in warm seasoned soy milk

### Gyu soboro-gohan

Flavored ground beef on steamed rice

### Kanmi

Sweet red beans soup with deep-fried wheat gluten

## Additional Menu Item

### Deep-fried blow fish

¥ 3,300

### Seasonal grilled fish

¥ 3,500

### Charcoal-grilled Wagyu beef fillet

¥ 6,600

## Okosamagozen

¥6,000

For 3-12 years old

### Bento Box

Steamed rice with ground chicken  
Deep-fried shrimp  
Deep-fried potatoes  
Omelet  
Today's grilled fish  
Grilled Wagyu hamburger steak

### Served on the side

Today's sashimi;  
Tosui Tofu - Tofu in warm seasoned soy milk;  
Ice cream; Furit

# 2025 January - February Menu

TOKYO SHIBA   
TOUFUYA UKAI

Our menus are subject to change.  
10% service charge will be added to your bill.