

## *Hana*

¥ 14,000

### *Sakihassun*

Pickled spring vegetables and simmered soft turban shell;  
Vinegared mozuku seaweed with octopus;  
Wrapped cured red snapper sushi

### *Age dengaku*

Deep-fried tofu with miso

### *Otsukuri*

Today's sashimi

### *Tosui Tofu*

Tofu in warm seasoned soy milk

### *Yaki sakana*

Seasonal grilled fish

### *Takenoko Sakura-ebi gohan*

Bamboo shoots and deep-fried Sakura shrimp  
on steamed rice

### *Kanmi*

Matcha flan with sweet red beans and strawberry

## *Weekday only Lunch*

~ 1:30 P.M.

## *Take*

¥ 8,800

### *Sakizuke*

Simmered new potatoes and premium wagyu beef

### *Age Dengaku*

Deep-fried tofu with miso

### *Yakihassun*

Grilled trout; Simmered bamboo shoot;  
Seasonal wild vegetable tempura;  
Pickled spring vegetables and deep-fried sakura shrimp

### *Tosui Tofu*

Tofu in warm seasoned soy milk

### *Takenoko gohan*

Bamboo shoots on steamed rice

### *Kanmi*

Matcha warabimochi in "Sakura", sweet bean soup

## *Tsuki*

¥ 17,000

### *Sakihassun*

Pickled spring vegetables and simmered soft turban shell;  
Vinegared mozuku seaweed with octopus;  
Wrapped cured red snapper sushi

### *Age dengaku*

Deep-fried tofu with miso

### *Otsukuri*

Today's sashimi

### *Tosui Tofu*

Tofu in warm seasoned soy milk

### *Wagyu hire tataki*

"Tataki" premium wagyu roast beef

### *Takenoko Sakura-ebi gohan*

Bamboo shoots and deep-fried Sakura shrimp  
on steamed rice

### *Kanmi*

Matcha flan with sweet red beans and strawberry

## *Additional Menu Item*

Deep-fried bamboo shoots

¥ 2,500

Seasonal grilled fish

¥ 3,300

Charcoal-grilled Wagyu beef fillet

¥ 5,700

## *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

## *Shiba kaiseki*

¥ 22,000

### *Yose Tofu*

Homemade fresh tofu  
Salt, olive oil and green pea soup on the side

### *Age dengaku*

Deep-fried tofu with miso

### *Shiba hassun*

Vinegared mozuku seaweed with red clam;  
firefly squid and pickled spring vegetables;  
Cured trout sushi

### *Maguro wakatake nabe*

Fresh tuna, bamboo shoot, seaweed and deep-fried tofu on the side

### *Hitokuchi soba*

Handmade soba noodles

### *Wagyu sirloin sumibiyaki*

Charcoal-grilled Wagyu beef sirloin

### *Sirauo gohan*

Deep-fried Japanese Icefish and rape blossoms on rice

### *Kanmi*

Seasonal dessert

Tokubetsu Kaiseki can be ordered by group.

2025

*March*

*~ April*

*Menu*

TOKYO SHIBA  
TOUFUYA UKAI 

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