

## Hana

¥ 14,000

### Sakihassun

Penut tofu with miso;  
Simmered sliced duck;  
Pickeled root vegetables and persimmon;  
Grilled barracuda sushi;  
Deep-fried arrowhead

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Tosui Tofu

Tofu in warm seasoned soy milk

### Amadaï yakimono

Grilled tilefish

### Shake Gohan

Grilled salmon on steamed rice  
Soy sauce flavoured salmon roe on top

### Kanmi

Poached apple with wine jelly

## Weekday only Lunch

~ 1:30 P.M.

## Take

¥ 8,800

### Sakizuke

Stewed premium wagyu beef and radish

### Age Dengaku

Deep-fried tofu with miso

### Yaki-hassun

Mashed tofu and persimmon salad;  
Yuzu and miso flavoured grilled sable fish;  
Shimeji mushroom with Edo-na greens;  
Tasted boiled shrimp;  
Simmered and deep-fried "ebi-imo" potato;  
Sweet potato

### Tosui Tofu

Tofu in warm seasoned soy milk

### Tai gohan

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

### Kanmi

Soy milk caramel pudding

## Tsuki

¥ 17,000

### Sakihassun

Penut tofu with miso;  
Simmered sliced duck;  
Pickeled root vegetables and persimmon;  
Grilled barracuda sushi;  
Deep-fried arrowhead

### 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

### Shake Gohan

Grilled salmon on steamed rice  
Soy sauce flavoured salmon roe on top

### Kanmi

Poached apple with wine jelly

## Additional Menu Item

Deep-fried blow fish

¥ 2,800

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

## Shiba kaiseki

¥ 22,000

### Yose Tofu

Homemade fresh tofu

### Age dengaku

Deep-fried tofu with miso

### Shogoin-kabu to aigamo

Simmered shogoin-turnip and seared duck

### Shiba hassun

Soft steamed abalone; Marinated tuna sushi;  
Bigfin reef squid with mullet roe;  
Deep-fried blowfish and ginkgo nuts

### Toromen-tofu kani nabe

"Nabe" hot pot dish

Premium "Ginjo" tofu and snow crab

### Wagyu sirloin sumibiyaki

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

### Yurine gohan

Lily bulb on steamed rice

### Kanmi

Seasonal dessert

2024

November

~ December

Menu

TOKYO SHIBA   
TOUFUYA UKAI

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