

Hana

¥ 14,000

Sakihassun

Abalone with marinated mozuku seaweed;
Red wine bayberry; Cured barracuda sushi;
Simmered shrimp top with mullet roe;
Egg omelet with "Aosa" seaweed;
Steamed sliced duck

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Tosui Tofu

Tofu in warm seasoned soy milk

Suzuki sisoyaki

Grilled Japanese sea bass
with vinegared vegetables and Shiso

Shiroebi gohan

Deep-fried white shrimp on steamed rice

Kanmi

Porched fig with red wine jelly

Tsuki

¥ 17,000

Sakihassun

Abalone with marinated mozuku seaweed;
Red wine bayberry; Cured barracuda sushi;
Simmered shrimp top with mullet roe;
Egg omelet with "Aosa" seaweed;
Steamed sliced duck

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

Shiroebi gohan

Deep-fried white shrimp on steamed rice

Kanmi

Porched fig with red wine jelly

Shiba kaiseki

¥ 22,000

Matsumae Tofu

Tofu and water shield in chilled clear konbu broth

Age dengaku

Deep-fried tofu with miso

Tomorokoshi surinagashi

Chilled sweet corn soup

Seasonal hassun

Thin-cut Squid somen noodle with mullet roe;
Conger eel sushi; Steamed taro; Red wine bayberry compote

Okoze karaage

Deep-fried stone fish

Suki nabe

Soft simmered premium wagyu beef in tail consomme soup

Inaniwa udon

Inaniwa udon noodles

Kanmi

Seasonal dessert

Tokubetsu Kaiseki can be ordered by group.

Weekday only Lunch

~ 1:30 P.M.

Take

¥ 8,800

Goma tofu

Sesame tofu

Age Dengaku

Deep-fried tofu with miso

Yakihassun

Grilled miso flavored Japanese mackerel;
Grilled eel with cucumber;
Chilled corn soup; Red wine bayberry;
Pickled Zucchini;
Deep-fried Okura with brown rice

Tosui Tofu

Tofu in warm seasoned soy milk

Shiroebi gohan

Deep-fried white shrimp on steamed rice

Aoume kuzukiri

Plum with kudzu noodle in citrus syrup
(Plum prepared in liquor)

Take course can be ordered by group.

Additional Menu Item

Chilled sweet corn soup

¥ 1,800

Seasonal grilled fish

¥ 3,300

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; Fruit

Matsumae Tofu

Summer only

Chilled tofu with water shield in konbu broth
Additional charge : 2,000 yen/person

(We ask that everyone in your group
the same taste.)

2024 July

- August

Menu

TOKYO SHIBA 
TOUFUYA UKAI

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