

Hana

¥ 10,800

Sakihassun

Taro jelly topped with sea urchin
Surf clam & Japanese parsley
Pan-fried duck with Japanese pepper

Age dengaku

Deep fried Tofu with miso

Oshinogi

Crab on steamed mochi rice

Otsukuri

Today's sashimi

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Seaweed coated grilled sea bream with pickles

Fukagawa gohan

Steamed rice with clam

Hassaku

Honey drizzled Hassaku orange

Take

¥ 5,940

Weekday only

Sakizuke

Fish & scallop dumpling and bamboo shoot
topped with deep-fried butterbur

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Nimono

Simmered Shogoin daikon topped with miso

Hassun

Clam steamed in sake with daikon and ponzu
Wheat and millet gluten with sesame dressing
Shrimp sushi

Tosui Tofu

Tofu in seasoned soymilk served warm

Tori meshi

Steamed rice with chicken

Kanmi

Sweet red beans on soy milk jelly

Tsuki

¥ 13,500

Sakihassun

Taro jelly topped with sea urchin
Surf clam & Japanese parsley
Pan-fried duck with Japanese pepper

Age dengaku

Deep fried Tofu with miso

Owan

Seared cod mist and turnip in white miso soup
topped with deep-fried butterbur sprouts

Oshinogi

Crab on steamed mochi rice

Otsukuri

Today's sashimi

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Charcoal-grilled "Ukai Wagyu" beef

Fukagawa gohan

Steamed rice with clam

Hassaku

Honey drizzled Hassaku orange

Matsu

¥ 7,560

Sakizuke

Fish & scallop dumpling and bamboo shoot
topped with deep-fried butterbur

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Nimono

Simmered Shogoin daikon topped with miso

Hassun

Clam steamed in sake with daikon and ponzu
Wheat and millet gluten with sesame dressing
Shrimp sushi

Tosui Tofu

Tofu in seasoned soymilk served warm

Buri tatsutaage

Deep fried yellowtail

Tori meshi

Steamed rice with chicken

Kanmi

Sweet red beans on soy milk jelly

Shiba Tokubetsu kaiseki

¥ 16,200

Sakizuke

Abalone, fried taro, and ginkgo nuts

Otsukuri

Today's sashimi

Age dengaku

Deep-fried Tofu with miso

Kanburi koumiyaki

Teriyaki yellowtail with grated mountain potato

Toromen Tofu

Deep fried tofu and crab nabe

Roast beef

Premium "Ukai Wagyu" roast beef

Yurine gohan

Steamed rice with lily bulb & salmon roe

Kanmi

Fried gluten with sweet red bean & strawberry

This is a two-hour course.
Kindly accept our apologies in the event we are
unable to make requested substitutions.

Okosamagozen

¥ 3,780

3-12 years old

Bento Box

Steamed rice with ground meat
Today's simmered vegetables

Deep-fried shrimp

Deep-fried potatoes

Omelet

Today's grilled fish

Grilled beef

Served separately

Today's sashimi

Tosui Tofu - Tofu in seasoned warm soymilk soup
Fruit and ice cream

2018 January-February Menu

TOKYO SHIBA
TOUFUYA UKAI



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

~ 3:00P.M.
Lunch