

Hana

¥ 10,800

Sakihassun

Sea urchin on yuba and taro stem,
Vinegared tomato with octopus,
Trout sushi wrapped in bamboo leaf,
Deep-fried river shrimp, and sweet potato

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Aizakana

Simmered eggplant
topped with deep-fried Sakura shrimp

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Deep-fried and grilled Fat greenling

Shirasu gohan

Steamed rice with whitebait

Kanmi

Japanese loquat, yomogi Tofu

Take

¥ 5,940

Weekday only

Sakizuke

Simmered eggplant with shrimp

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Nimono

Simmered beef and tomato

Hassun

Conger eel with vinegared cucumber,
Sesame Tofu with water shield,
Deep fried sweet-fish,
Sweet potato, and myouga ginger

Tosui Tofu

Tofu in seasoned soymilk served warm

Mame gohan

Steamed rice with green peas

Kanmi

Sweet adzuki bean jelly

Tsuki

¥ 13,500

Sakihassun

Sea urchin on yuba and taro stem,
Vinegared tomato with octopus,
Trout sushi wrapped in bamboo leaf,
Deep-fried river shrimp, and sweet potato

Age dengaku

Deep-fried Tofu with miso

Owan

Grilled Tilefish
and deep-fried wheat gluten in a hot broth

Otsukuri

Today's sashimi

Aizakana

Simmered eggplant
topped with deep-fried Sakura shrimp

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Charcoal-grilled "Ukai Wagyu" beef

Shirasu gohan

Steamed rice with whitebait

Kanmi

Japanese loquat, yomogi Tofu

Matsu

¥ 7,560

Sakizuke

Simmered eggplant with shrimp

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Nimono

Simmered beef and tomato

Hassun

Conger eel with vinegared cucumber,
Sesame Tofu with water shield,
Deep fried sweet-fish,
Sweet potato, and myouga ginger

Tosui Tofu

Tofu in seasoned soymilk served warm

Fukko aburayaki

Deep-fried and grilled Japanese sea bass

Mame gohan

Steamed rice with green peas

Kanmi

Sweet adzuki bean jelly

Shiba

Tokubetsu kaiseki

¥ 16,200

Sakizuke

Broiled pike conger and taro stem
topped with sea urchin and a plum sauce

Age dengaku

Deep-fried Tofu with miso

Shoka no Hassun

Simmered eggplant topped with deep-fried Sakura shrimp,
Chilled broad bean soup,
Trout sushi wrapped in bamboo leaf,
Sweet potato, and vinegared ginger

Agemono

Deep-fried Sweet-fish with Kyoto sweet pepper

Yose Tofu

Fresh homemade Tofu served warm

Roast beef

Premium "Ukai Wagyu" roast beef

Amadai gohan

Steamed rice with Tilefish and spring ginger

Kanmi

Soymilk pudding,
mango and melon topped with white wine jelly

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 May-June Menu

TOKYO SHIBA
TOUFUYA UKAI



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

Lunch

~ 3:00P.M.