

Hana

¥ 10,800

Saki Hassun

Peanut tofu with miso
Pickles topped with salmon roe
Deep-fried rice cracker coated scallop
Wrapped salmon sushi

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Aizakana

Steamed yam & surf clam

Tosui Tofu

Tofu in seasoned soymilk served warm

Shiba no jibuni

Grilled, braised, and deep-fried pork Shiba style

Tai gohan

Grilled red snapper on steamed rice

Kanmi

Persimmon & adzuki beans

Take

¥ 5,940

Weekday only

Sakizuke

Quail dumpling & taro cake

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Nimono

Deep-fried, simmered Tofu dumpling and crab

Hassun

Salmon roe on turnip pickle
Rice cracker coated deep-fried shrimp
Mushroom with green leafy vegetable

Tosui Tofu

Tofu in seasoned soymilk served warm

Imo gohan

Steamed rice with sweet potato

Kanmi

Toasted sesame Tofu with black sesame red bean paste

Tsuki

¥ 13,500

Saki hassun

Peanut tofu with miso
Pickles topped with salmon roe
Deep-fried rice cracker coated scallop
Wrapped salmon sushi

Age dengaku

Deep-fried Tofu with miso

Owan

Crab & fish dumpling, maitake mushroom soup

Otsukuri

Today's sashimi

Aizakana

Steamed yam & surf clam

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Charcoal-grilled "Ukai Wagyu" beef

Tai gohan

Grilled red snapper on steamed rice

Kanmi

Persimmon & adzuki beans

Matsu

¥ 7,560

Sakizuke

Quail dumpling & taro cake

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Nimono

Deep-fried, simmered Tofu dumpling and crab

Hassun

Salmon roe on turnip pickle
Rice cracker coated deep-fried shrimp
Mushroom with green leafy vegetable

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Deep-fried blowfish with small green peppers

Imo gohan

Steamed rice with sweet potato

Kanmi

Toasted sesame Tofu with black sesame red bean paste

Shiba

Tokubetsu kaiseki

¥ 16,200

Saki hassun

Seared blowfish with mibuna greens and yuzu
Japanese spiny lobster topped with caviar
Persimmon with tofu dressing

Age dengaku

Deep-fried Tofu with miso

Kaburamushi

Simmered tilefish and turnip dumpling
topped with wasabi and ginkgo nut

Yakimono

Charcoal-grilled King crab

Yose Tofu

Freshly made warm Tofu

Roast beef

Premium "Ukai Wagyu" roast beef

Taichazuke

Rice with sea bream and green tea dashi

Kanmi

Soy milk ice cream with seasonal fruit
"Atelier" cookie

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

2017 November-December Menu

TOKYO SHIBA
TOUFUYA UKAI



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