

Hana

¥ 10,800

Saki Hassun

Simmered pikeconger with matsutake
Mackerel brulleé sushi
Salmon roe on amitake mushroom
Simmered shrimp coated with mullet roe

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Aizakana

Deep-fried taro, Maitake mushroom & crab

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Grilled butterfish with yuzu-miso

Matsutake Gohan

Steamed rice with matsutake mushroom

Kanmi

Grapes in white wine gelée
Adzuki bean mochi with wheat gluten cookie

Tsuki

¥ 13,500

Saki Hassun

Simmered pikeconger with matsutake
Mackerel brulleé sushi
Salmon roe on amitake mushroom
Simmered shrimp coated with mullet roe

Owan

Sea bream with shimeji mushroom & soup

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Today's sashimi

Aizakana

Deep-fried taro, Maitake mushroom & crab

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Charcoal-grilled "Ukai Wagyu" beef

Matsutake Gohan

Steamed rice with matsutake mushroom

Kanmi

Grapes in white wine gelée
Adzuki bean mochi with wheat gluten cookie

Shiba Tokubetsu kaiseki

¥ 16,200

Amadai iimushi

Steamed rice with tile fish & matsutake mushroom

Age dengaku

Deep-fried Tofu with miso

Otsukuri

Assorted sashimi

Yakimono

Grilled Japanese spiny lobster & "Karasumi" dried mullet roe

Yose Tofu

Fresh warm homemade Tofu

Roast beef

Premium "Ukai Wagyu" roast beef

Aki-shake Gohan

Steamed rice with salmon,
maitake mushroom & salmon roe soy sauce

Kanmi

Grape sherbet
Azuki bean mochi with wheat gluten cookie

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

Take

¥ 5,940

Weekday lunch

Hagi-mushi

Steamed alfonso and vegetables

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Nimono

Deep-fried tofu and shrimp simmered

Hassun

Sweet fish with roe simmered
Poached spinach with tofu dressing
Simmered ginger beef on taro stems
Sea bream sushi

Tosui Tofu

Tofu in seasoned soymilk served warm

Kuri okowa

Steamed rice and millet with chestnuts

Kanmi

Grilled arrowroot with adzuki bean

Lunch

~ P.M. 3:00

Matsu

¥ 7,560

Hagi-mushi

Steamed alfonso and vegetables

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Nimono

Deep-fried tofu and shrimp simmered

Hassun

Sweet fish with roe simmered
Poached spinach with tofu dressing
Simmered ginger beef on taro stems
Sea bream sushi

Tosui Tofu

Tofu in seasoned soymilk served warm

Yakimono

Grilled salmon with yuzu citrus

Kuri okowa

Steamed rice and millet with chestnuts

Kanmi

Grilled arrowroot with adzuki bean

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 September-October Menu

TOKYO SHIBA
TOUFUYA UKAI



10% service charge will be added to your bill.