

Kisetsu Kaiseki

¥ 8,800

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Grilled surf clam with wild parsley and chervil;
Dried mullet roe on blanched rape blossoms with mustard sauce;
Pan-fried duck;
Five-day vanillaed black beans

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Toromen or Okina Tofu

(Choose either Tosui or Okina for the table.)
Deep-fried tofu & crab in grated turnip broth
or
Tofu in warm clear konbu soup

Agemono

Deep-fried yellowtail with daikon & carrot pickles

Fukagawa Gohan

Steamed rice with clams and ginger

Kanmi

Honey-drizzled Hassaku orange

Tofu Kaiseki

¥ 12,000

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Grilled surf clam with wild parsley and chervil;
Dried mullet roe on blanched rape blossoms with mustard sauce;
Pan-fried duck;
Five-day vanillaed black beans

Owan

Seared cod milt & turnip in white miso soup
topped with deep-fried butterbur sprouts

Age Dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Tosui or Okina Tofu

(Choose either Tosui or Okina for the table.)
Tofu in warm seasoned soy milk
or
Tofu in warm clear konbu soup

Agemono

Deep-fried puffer

Fukagawa Gohan

Steamed rice with clams and ginger

Kanmi

Honey-drizzled Hassaku orange

Okosamagozen

¥ 4,290

for 3-12 year olds

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

Seasonal Specialties

Tokubetsu kaiseki

¥ 14,000

Yose Tofu

Freshly made warm tofu

Age Sumibiyaki

Charcoal-grilled Age-Dengaku

Tanbabuta kabura-mushi

Braised Tamba Pork belly

Karasumi Soba

Handmade Soba

Karasumi (dried mullet roe) flakes

Iseebi-Nabe

Spiny Lobster hot pot flavored with Miso

Tai Gohan

Grilled red snapper on steamed rice

Kanmi

Persimmon with warm adzuki bean smoothie

Weekday only Take Lunch ~3:00P.M.

¥ 6,450

Sakihassun

Clam steamed in sake with daikon and ponzu;
Dried mullet roe on blanched rape blossoms with mustard sauce;
Shrimp sushi, black bean,
Bamboo shoots dressed
with a leaf bud of Japanese pepper and miso

Age Dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Tosui or Okina Tofu

(Choose either Tosui or Okina for the table.)
Tofu in warm seasoned soy milk
or
Tofu in warm clear konbu soup

Yakimono

Grilled miso yuzu Spanish mackerel with deep fried taro

Shiba torimeshi

Steamed rice with chicken

Kanmi

Sweet red bean soup with deep-fried wheat gluten

All guests are required to order the same menu.

2021 January - February Menu

TOKYO SHIBA
TOUFUYA UKAI



Menu items are subject to change.
10% service charge will be added to your bill.