

## Hana

¥ 11,400

### Sakihassun

Tofu skin and taro stem topped with sea urchin,  
Vinegared tomato with lightly seared octopus,  
Trout sushi wrapped in bamboo leaf,  
Deep-fried river shrimp, Sweet potato

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Aizakana

Simmered and deep-fried eggplant  
topped with Sakura shrimp

### Tosui Tofu

Tofu in warm seasoned soy milk

### Yakimono

Grilled deep-fried Tilefish

### Shirasu gohan

Steamed rice with whitebait

### Kanmi

Japanese loquat, Yomogi tofu

## Take

¥ 6,450

### Sakihassun

Conger eel with vinegared cucumber,  
Mozuku seaweed water shield,  
Deep-fried Sweet-fish,  
Trout sushi wrapped in bamboo leaf,  
Deep-fried potato

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Nimono

Simmered beef and tomato

### Tosui Tofu

Tofu in warm seasoned soy milk

### Koshiabura gohan

Steamed rice with wild vegetables

### Kanmi

Sweet adzuki beans jelly,  
Almond ice cream filled with wafers

## Tsuki

¥ 14,200

### Sakihassun

Tofu skin and taro stem topped with sea urchin,  
Vinegared tomato with lightly seared octopus,  
Trout sushi wrapped in bamboo leaf,  
Deep-fried river shrimp, Sweet potato

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Aizakana

Simmered and deep-fried eggplant  
topped with Sakura shrimp

### Tosui Tofu

Tofu in warm seasoned soy milk

### Yakimono

Charcoal-grilled Wagyu beef

### Shirasu gohan

Steamed rice with whitebait

### Kanmi

Japanese loquat, Yomogi tofu

## Matsu

¥ 8,100

### Sakihassun

Conger eel with vinegared cucumber,  
Mozuku seaweed water shield,  
Deep-fried Sweet-fish,  
Trout sushi wrapped in bamboo leaf,  
Deep-fried potato

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Nimono

Simmered beef and tomato

### Tosui Tofu

Tofu in warm seasoned soy milk

### Fukko aburayaki

Deep-fried and grilled Japanese sea bass  
with Hyuganatsu citrus

### Koshiabura gohan

Steamed rice with wild vegetables

### Kanmi

Sweet adzuki beans jelly,  
Almond ice cream filled with wafers

Gen-emon kiln

## Tokubetsu kaiseki

¥ 16,900

### Yose Tofu

Fresh warm homemade tofu  
Serve with original salt, matsuba kelp  
and green pea sauce

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Aizakana

Abalone served with thick sauce  
of soft-shelled turtle

### TOKYO X nabe

Seasonal Japanese pepper & vegetable Nabe  
sliced of Premium "Tokyo X" pork

### Yaki-Anago gohan

Steamed rice with grilled conger  
and spring burdock

### Kanmi

Pineapple sorbe served on pineapple  
compote and soymilk jelly

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

## Okosamagozen

¥ 4,290

3-12 years old

### Bento Box

Steamed rice with ground chicken

Today's simmered vegetables

Deep-fried shrimp

Deep-fried potatoes

Omelet

Today's grilled fish

Grilled Wagyu hamburger steak

Served separately

Today's sashimi

Tosui Tofu - Tofu in warm seasoned soy milk

Ice cream

Weekday only  
Lunch  
~ 3:00P.M.

## 2021 May-June Menu

TOKYO SHIBA  
TOUFUYA UKAI



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