

Hana

¥ 11,400

Sakihassun

Deep-fried turban shell with bamboo shoot;
Vinegared mozuku seaweed with octopus;
Konbu cured sea bream sushi wrapped in sakura leaves

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Aizakana

Steamed clam with yuba and sea urchin

Tosui Tofu

Tofu in warm seasoned soymilk

Yakimono

Grilled and deep fried Landlocked masu salmon
with wild spring vegetables in a vinegar sauce

Takenoko sakura-ebi gohan

Steamed rice with bamboo shoot
and deep-fried sakura shrimp

Kanmi

Green tea, soy, coconut, cream jelly
with strawberry and sweet azuki beans

Take

¥ 6,450

Sakihassun

Chilled green pea soup;
Spring vegetables in dashi
topped with deep-fried sakura shrimp;
Bamboo shoot & stewed soft octopus;
Sea bream sushi wrapped in Sasa

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Nimono

Braised Tamba pork belly
with new potatoes and field mustard

Tosui Tofu

Tofu in warm seasoned soymilk

Hijiki gohan

Steamed rice with hijiki seaweed

Kanmi

Deep-fried home made sweet azuki beans-paste bun
wrapped in yuba skin

Tsuki

¥ 14,200

Sakihassun

Deep-fried turban shell with bamboo shoot;
Vinegared mozuku seaweed with octopus;
Konbu cured sea bream sushi wrapped in sakura leaves

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Aizakana

Steamed clam with yuba and sea urchin

Tosui Tofu

Tofu in warm seasoned soymilk

Yakimono

Charcoal-grilled Wagyu beef

Takenoko sakura-ebi gohan

Steamed rice with bamboo shoot
and deep-fried sakura shrimp

Kanmi

Green tea, soy, coconut, cream jelly
with strawberry and sweet azuki beans

Matsu

¥ 8,100

Sakihassun

Chilled green pea soup;
Spring vegetables in dashi
topped with deep-fried sakura shrimp;
Bamboo shoot & stewed soft octopus;
Sea bream sushi wrapped in Sasa

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Nimono

Braised Tamba pork belly
with new potatoes and field mustard

Tosui Tofu

Tofu in warm seasoned soymilk

Masu fukimiso-yaki

Grilled trout top with miso and "fuki" wild plants

Hijiki gohan

Steamed rice with hijiki seaweed

Kanmi

Deep-fried home made sweet azuki beans-paste bun
wrapped in yuba skin

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

Hassun

Deep-fried turban shell with bamboo shoot,
Vinegared mozuku seaweed with octopus,
Konbu cured sea bream sushi wrapped in sakura leaves

Otsukuri

Grilled and sliced bonito with Ponzu sauce

Syunsai nabe

Seasonal wild spring vegetable nabe with
a sliced and a ball of Premium Wagyu beef

Sakura-ebi gohan

Copper kettle cooked rice topped with
deep-fried sakura shrimp

Kanmi

Strawberry sorbe and soymilk jelly served with berries

(This is a two-hour course.

Kindly accept our apologies in the event
we are unable to make requested substitutions.)

Weekday only
Lunch
~ 3:00P.M.

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

2021 March - April Menu

TOKYO SHIBA
TOUFUYA UKAI



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