

Hana

¥ 11,400

Sakihassun

Noodle style seaweed with steamed abalone;
Red wine bayberry;
Vinegared sweet fish sushi wrapped in Sasa;
Dried mullet roe on boiled shrimp;
Japanese pumpkin "Kasutera" sponge cake

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Aizakana

Grilled eel with deep fried eggplant

Tosui or Matsumae Tofu

(Choose one for the table.)

Tofu in warm seasoned soy milk

or

Tofu with water shield in a chilled konbu broth
(+1,500yen per person)

Yakimono

Grilled "Yuzu" citrus flavored white fish
and okra tempura

Shiraebi gohan

Steamed rice with glass shrimp

Kanmi

Poached fig serve with sorbet and red wine jelly

Take

¥ 6,450

Ayu somen

"Somen" Japanese fine noodles
with tasted sweet fish in child broth
Served with "Tade" Japanese herb tempura

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Hassun

Chilled corn soup;
Marinated eggplant and grilled eel;
Red wine bayberry;
Vinegared cured barracuda sushi wrapped in Sasa;
Curry flavored sliced duck and Edamame

Tosui or Matsumae Tofu

(Choose one for the table.)

Tofu in warm seasoned soy milk

or

Tofu with water shield in a chilled konbu broth
(+1,500yen per person)

Jaco manganji gohan

Steamed rice with juvenile sardines
& Manganji pepper

Kanmi

Plum with kudzu noodle in a citrus syrup

Tsuki

¥ 14,200

Sakihassun

Noodle style seaweed with steamed abalone;
Red wine bayberry;
Vinegared sweet fish sushi wrapped in Sasa;
Dried mullet roe on boiled shrimp;
Japanese pumpkin "Kasutera" sponge cake

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Aizakana

Grilled eel with deep fried eggplant

Tosui or Matsumae Tofu

(Choose one for the table.)

Tofu in warm seasoned soy milk

or

Tofu with water shield in a chilled konbu broth
(+1,500yen per person)

Yakimono

Charcoal-grilled Wagyu beef

Shiraebi gohan

Steamed rice with glass shrimp

Kanmi

Poached fig serve with sorbet and red wine jelly

Matsu

¥ 8,100

Ayu somen

"Somen" Japanese fine noodles
with tasted sweet fish in child broth
Served with "Tade" Japanese herb tempura

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Hassun

Chilled corn soup;
Marinated eggplant and grilled eel;
Red wine bayberry;
Vinegared cured barracuda sushi wrapped in Sasa;
Curry flavored sliced duck and Edamame

Tosui or Matsumae Tofu

(Choose one for the table.)

Tofu in warm seasoned soy milk

or

Tofu with water shield in a chilled konbu broth
(+1,500yen per person)

Takabe shioyaki

Grilled Yellow-striped butterflyfish
with grilled tomato and deep-fried green beans

Jaco manganji gohan

Steamed rice with juvenile sardines
& Manganji pepper

Kanmi

Plum with kudzu noodle in a citrus syrup

Tokubetsu kaiseki

¥ 16,900

Matsumae Tofu

Chilled Tofu with water shield
in a konbu broth

Age dengaku

Deep-fried tofu with miso

Fresh assorted fish

Wrapped pike conger sushi, Boiled prawn sushi,
Squid noodle style

Yakimono

Grilled hairtail

Aizakana

Simmered and deep-fried eggplant

TOKYO X nabe

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

Ayu gohan

Steamed rice with grilled sweet-fish & ginger
topped with fresh fersicaria leaf

Kanmi

Japanese sweets "Anmitsu"

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

Matsumae Tofu

Summer only

Chilled tofu with water shield in konbu broth
Additional charge : 1,500 yen/person

2021 July-August Menu

TOKYO SHIBA
TOUFUYA UKAI



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

For weekday only
Lunch

~ 3:00 P.M.