

Hana

¥ 11,400

Sakihassun

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

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Oshinogi

Crab on steamed mochi rice with ginger
and beach silvertop

Tosui or Okina Tofu

(Choose either Tosui or Okina for the table.)

Tofu in warm seasoned soy milk

or

Tofu in warm konbu seaweed soup

Agemono

Deep-fried blowfish

Fukagawa Gohan

Steamed rice with clams and ginger

Kanmi

Honey-drizzled Hassaku orange

Take

¥ 6,450

Sakihassun

Bamboo shoot marinated with miso
Clam steamed in sake
with grated radish and ponzu;
Steamed shrimp sushi;
Mullet roe on blanched rape blossoms
with mustard sauce;
Deep-fried bracken; Sweet black beans

Age Dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Tosui Tofu

Tofu in warm seasoned soy milk

Yakimono

Grilled miso flavor Spanish mackerel
with deep fried taro

Shiba no torimeshi

Steamed rice with chicken

Kanmi

Sweet red beans soup
with deep-fried wheat gluten

Tsuki

¥ 14,200

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Grilled surf clam with wild parsley and chervil;
Pan-fried duck;
Dried mullet roe on blanched rape blossoms
with mustard sauce;
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 konbu seaweed soup

Yakimono

Charcoal-grilled Wagyu beef

Fukagawa Gohan

Steamed rice with clams and ginger

Kanmi

Honey-drizzled Hassaku orange

Matsu

¥ 8,100

Sakihassun

Bamboo shoot marinated with miso
Clam steamed in sake
with grated radish and ponzu;
Steamed shrimp sushi;
Mullet roe on blanched rape blossoms
with mustard sauce;
Deep-fried bracken; Sweet black beans

Age Dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Nimono

Simmered radish & miso chicken dumpling
with Japanese parsley and yuzu zest

Tosui Tofu

Tofu in warm seasoned soy milk

Agemono

Deep-fried yellowtail with radish & carrot pickles

Shiba no torimeshi

Steamed rice with chicken

Kanmi

Sweet red beans soup
with deep-fried wheat gluten

Shiba kaiseki

¥ 16,900

Yose Tofu

Freshly made warm Tofu

Age Dengaku

Deep-fried tofu with miso

Tanbabuta kabura-mushi

Steamed turnip with braised
"Tamba" brand pork belly

Otsukuri

Blowfish Sashimi style

Iseebi-Nabe

Spiny Lobster Hot pot flavored with
specially blended Miso

Tai Gohan

Grilled red snapper on top of cooked rice

Kanmi

Strawberry & Vanilla ice cream
with fresh strawberry and soy milk cream

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

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

Weekday only
Lunch
~ 3:00 P.M.

2022 January - February Menu

TOKYO SHIBA
TOUFUYA UKAI 

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