

Hana

¥ 12,200

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 • Matsumae Tofu

(Choose one for the table.)

Tofu in warm seasoned soy milk
or

Chilled Tofu with water shield in a konbu broth

Yakimono

Grilled deep-fried Tilefish

Shirasu gohan

Steamed rice with whitebait

Kanmi

Japanese loquat, Yomogi tofu

Take

¥ 7,300

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 • Matsumae Tofu

(Choose one for the table.)

Tofu in warm seasoned soy milk
or

Chilled Tofu with water shield in a konbu broth

Koshiabura gohan

Steamed rice with wild vegetables

Kanmi

Sweet adzuki beans jelly,
Almond ice cream filled with wafers

Tsuki

¥ 15,000

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 • Matsumae Tofu

(Choose one for the table.)

Tofu in warm seasoned soy milk
or

Chilled Tofu with water shield in a konbu broth

Yakimono

Charcoal-grilled Wagyu beef

Shirasu gohan

Steamed rice with whitebait

Kanmi

Japanese loquat, Yomogi tofu

Matsu

¥ 8,900

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 • Matsumae Tofu

(Choose one for the table.)

Tofu in warm seasoned soy milk
or

Chilled Tofu with water shield in a konbu broth

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

Tableau Tokubetsu kaiseki

¥ 17,700

Sakizuke

Octopus, shrimp and wild summer vegetables
top on caviar

Age Dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Amadai matsukasa-yaki

Grilled deep-fried Tilefish

Wagyu Hnasansho nabe

Premium Wagyu beef
and seasonal vegetable nabe
with Japanese "Sansho" pepper

Anago gohan

Steamed rice with grilled conger and
spring burdock In classic pot

Kanmi

Pineapple sorbet, compote and soymilk jelly

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

Okosamagozen

¥ 4,500

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

2022 June Menu

TOKYO SHIBA
TOUFUYA UKAI



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

Weekday only
~ 3:00 P.M.
Lunch