

# Tosui Tofu Course

## Tofu-ya Ukai Saginuma

JP 5,500-yen

胡麻とうふ  
Sesame Tofu

～季節盛り合わせ～

菜の花と鶏松風 大根なます  
かぶら餅あられ揚げ 海老寿司 昆布巻 梅麩

～ Assorted seasonal ingredients ~

Seasoned boiled Canola flower, Chicken meatloaf sprinkled with poppy seeds  
Pickled White Radish and Salmon roe  
Fried white turnip cake covered with Rice crackers  
Boiled prawn Sushi  
Rolled Kelp with Taro  
Japanese dry wheat gluten shaped of Plum blossom

あげ田楽  
Deep fried Tofu with sweet Miso

豆水とうふ  
Tofu in warm seasoned Soy Milk with salted Kelp

さつま芋ご飯  
Seasoned rice with Sweet potato  
Picled vegetable, Miso soup

豆乳ブランマンジェ  
Soy milk Pudding

～ For the additional option ~

大山鶏照り焼き  
Grilled Daisen Chicken Teriyaki + ¥1,100

ふぐ唐揚げ  
Fried Puffer fish + ¥2,200

特撰和牛網焼き  
Grilled premium Wagyu beef + ¥3,300

# *Special Course Tokusen*

*Tofu-ya Ukai Saginuma*

*JP 9,900-yen*

寄せ立てとうふ 豆水出汁 塩昆布

*Fresh home made Tofu  
Soy milk soup , Seasoned Kelp*

あげ田楽・あげ炭火焼き

*Chacoal grilled deep fried Tofu with sweet Miso  
Thinly sliced green onion, Japanese ginger, dried bonito with Soy saurce*

本日の湊より

*Sashimi (sliced raw fish) 2 kinds*

芹と信田鍋

*Hot Pot : Japanese parsley, Deep-fried tofu*

河豚唐揚げ

*Fried Pufferfish*

月光百合根ごはん

*Seasoned rice with Hokkaido Lily bulb  
Miso Soup , Vegetable*

苺パフェ

*Strawberry parfait*