

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～

桜海老と春菜浸し 汲み上げ湯葉 春鯛桜すし
筍おかか揚げ 焼き椎茸 三色チーズよせ 桜麩

～ Assorted seasonal ingredients ~

Seasoned boiled green and Sakura shrimps
Fresh Yuba (Tofu skin) with Starchy Soup
Sea Bream Sushi covered with Cherry Leaf
Fried ball with Bamboo shoot, Bonito flakes
Grilled Shiitake mushroom
Sakura soft cheese, Dried gultin cake

あげ田楽
Deep fried Tofu with sweet Miso

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

筍ご飯
Seasoned rice with Bamboo shoot
Picled vegetable, Miso soup

豆乳ブランマンジェ
Soymilk Pudding

～ For the additional option ~

大山鶏照り焼き
Teriyaki Chicken from Daisen, Tottori Pref. + ¥1,100

太刀魚唐揚げ
Fried Swordfish + ¥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 桜塩

Fresh home made Tofu

Soy milk soup , Seasoned Kelp , Sakura salt

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

鮑と春菜浸し

Fresh sliced Abarone seasoned with Spring green

名物 信田鍋

Hot Pot : Fresh Wakame seaweed, Bamboo shoot

Deep-fried Tofu, Japanese pepper leaves

アスパラふらい

Asparagus deep-fried with Bread Crumbs , Lemon salt

桜海老ご飯 味噌汁

Seasoned Rice served with Sakura Shrimp

Miso Soup , Vegetable

桜餅

Sakura mochi

※ *All the listed prices include 10% consumption tax,
10% surcharge will be additionally applied.*