

Tosui Tofu Course

Tofu-ya Ukai Saginuma

JP 5,500-yen

胡麻とうふ
Sesame Tofu

～季節の彩り～

トマトと新玉葱 汲みあげ湯葉・じゅん菜 鱒笹寿司
稚鮎羽二重粉揚げ 丸十蜜煮

～ *Assorted seasonal ingredients* ～

Fresh onion and tomato salad

Fresh Yuba (Tofu skin) with Starchy Soup , Water Shield

Salmon Sushi covered with Bamboo leaf

Young sweet fish deep-fried with rice flour

Satsuma sweet potato

あげ田楽

Deep fried Tofu with sweet Miso

豆水とうふ

Tofu in warm seasoned Soy Milk with salted Kelp

しらすご飯

Seasoned rice with Baby sardines

Pickled vegetable, Miso soup

豆乳ブランマンジェ

Soymilk Pudding

～ *For additional options* ～

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

じゅん菜とうふ

*Freshly made Tofu with Water shield in Chilled kelp stock
Salted plum paste*

あげ田楽・あげ炭火焼き

*Chacoal grilled deep fried Tofu with sweet Miso
Shredded green onion , Japanese ginger
Dried bonito , Dashi soy saurce*

初鰹 藁 (わら) 焼き

*Sashimi : Strawfire light roasted Bonito
Sliced Onion , Wasabi , Japanese mustard*

名物 信田鍋

*Hot Pot : Fresh Watercress , Bamboo shoot
Deep-fried Tofu , Seven spice chilli pepper*

茄子煮びたし 蟹あん

*Braised Japanese eggplant
Starchy Crab sauce , Grated Daikon radish*

太刀魚たれ焼き 生姜御飯

*Teriyaki Sword fish
Seasoned rice with Young ginger
Miso Soup*

パイナップル

Pineapple parfait

The prices include 10% consumption tax. An additional 10% service charge will be added.