

Hana

¥ 14,000

Sakihassun

Peanut tofu with miso;
Pickled root vegetables and persimmon;
Grilled barracuda sushi;
Sweetened arrowhead; Steamed sliced duck

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Aizakana

Deep-fried and simmered "ebi-imo" potato

Tosui Tofu

Tofu in warm seasoned soy milk

Amadai wakasa-yaki

Grilled tilefish

Shake Gohan

Grilled salmon on steamed rice
Soy sauce flavored salmon roe on top

Kanmi

Poached apple with wine jelly sauce

Weekday only Lunch

~ 3:00P.M.

Take

¥ 8,800

Gyusuji daikon

Stewed beef tendon and simmered radish

Age Dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Yaki-hassun

Grilled miso flavored salmon;
Mashed tofu and persimmon salad;
Shimeji mushroom with Edo-na greens; Tasted boiled shrimp;
Sweet potato

Tosui Tofu

Tofu in warm seasoned soy milk

Tai gohan

"Tai-meshi", Grilled red snapper on steamed rice

Kanmi

Soy milk caramel pudding

Tsuki

¥ 17,000

Sakihassun

Peanut tofu with miso;
Pickled root vegetables and persimmon;
Grilled barracuda sushi;
Sweetened arrowhead; Steamed sliced duck

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Aizakana

Deep-fried and simmered "ebi-imo" potato

Tosui Tofu

Tofu in warm seasoned soy milk

Wagyu sumibi-yaki

Charcoal-grilled Wagyu beef fillet flavored with "moromi" soy sauce

Shake Gohan

Grilled salmon on steamed rice
Soy sauce flavored salmon roe on top

Kanmi

Poached apple with wine jelly sauce

Okosamagozen

¥6,000

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;
Fruits

Shiba kaiseki

¥ 22,000

Yose Tofu

Homemade fresh tofu, served warm
Rock salt and olive oil on the side

Age dengaku

Deep-fried tofu with miso

Awabi wan

Sliced abalone with seaweed soup

Shiba hassun

Boiled snow crab with vinegar jelly;
Deep-fried blow fish; Tuna sushi

Iseebi nabe

"Nabe" hot pot dish with white miso flavor soup
Spiny lobster and radish

Wagyu sirloin sumibiyaki

Charcoal-grilled Wagyu beef sirloin
with "moromi" soy sauce

Yurine gohan

Steamed rice with lily bulb

Kanmi

Seasonal dessert

2023

November

~ December

Menu

TOKYO SHIBA
TOUFUYA UKAI



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