

Hana

¥ 14,000

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Boiled snow crab and mibuna greens;
Mullet roe on blanched rape blossoms with mustard flavor;
Soy sauce grilled duck; Sweet black bean

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Ebi shinjo

Steamed shrimp cake with grated radish kudzu sauce

Tosui Tofu

Tofu in warm seasoned soy milk

Fuku karaage

Deep-fried blowfish

Shirasu Gohan

Whitebait on steamed rice

Kanmi

Honeyed Hassaku orange

Tsuki

¥ 17,000

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Boiled snow crab and mibuna greens;
Mullet roe on blanched rape blossoms with mustard flavor;
Soy sauce grilled duck; Sweet black bean

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Ebi shinjo

Steamed shrimp cake with grated radish kudzu sauce

Tosui Tofu

Tofu in warm seasoned soy milk

Wagyu sumibiyaki

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

Shirasu Gohan

Whitebait on steamed rice

Kanmi

Honeyed Hassaku orange

Shiba kaiseki

¥ 22,000

Yose Tofu

Homemade fresh tofu, served warm

Age dengaku

Deep-fried tofu with miso

Kanburi daikon

Grilled yellowtail and simmered radish

Shiba hassun

Blowfish sashimi;
Simmered abalone and soybeans;
Broiled mackerel sushi

Shinoda nabe

"Nabe" hot pot dish Deep-fried tofu and Japanese parsley

Wagyu sirloin sumibiyaki

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

Kani gohan

Steamed rice and crab

Kanmi

Seasonal dessert

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

Weekday only Lunch

~ 2:30 P.M.

Take

¥ 8,800

Sakihassun

Bamboo shoot marinated with miso;
Steamed shrimp sushi; Deep-fried bracken;
Boiled octopus with grated radish and ponzu;
Mullet roe on blanched rape blossoms with mustard flavor;
Sweet black bean

Age Dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Tosui Tofu

Tofu in warm seasoned soy milk

Buri karaage

Deep-fried yellowtail

Shiba no torimeshi

Steamed rice with chicken

Kanmi

Sweet red beans soup with deep-fried wheat gluten

Okosamagozen

¥6,000

For 3-12 years old

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; Furit

2024 January ~ February Menu

TOKYO SHIBA
TOUFUYA UKAI



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