

## Hana

¥ 14,000

### Sakihassun

Abalone with marinated mozuku seaweed;  
Red wine bayberry; Cured barracuda sushi;  
Simmered shrimp top with mullet roe;  
Egg omelet with "Aosa" seaweed;  
Steamed sliced duck

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Tosui Tofu

Tofu in warm seasoned soy milk

### Suzuki sisoyaki

Grilled Japanese sea bass  
with vinegared vegetables and Shiso

### Shiroebi gohan

Deep-fried white shrimp on steamed rice

### Kanmi

Poached fig with red wine jelly

## Tsuki

¥ 17,000

### Sakihassun

Abalone with marinated mozuku seaweed;  
Red wine bayberry; Cured barracuda sushi;  
Simmered shrimp top with mullet roe;  
Egg omelet with "Aosa" seaweed;  
Steamed sliced duck

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Tosui Tofu

Tofu in warm seasoned soy milk

### Wagyu tataki

"Tataki" premium wagyu roast beef

### Shiroebi gohan

Deep-fried white shrimp on steamed rice

### Kanmi

Poached fig with red wine jelly

## Shiba kaiseki

¥ 22,000

### Kumiage Tofu

Homemade fresh tofu  
Seasoned soy milk & seaweed on the side

### Age dengaku

Deep-fried tofu with miso

### Tomorokoshi surinagashi

Chilled sweet corn soup

### Seasonal hassun

Thin-cut Squid somen noodle with mullet roe;  
Conger eel sushi; Steamed taro; Red wine bayberry compote

### Okoze karaage

Deep-fried stone fish

### Suki nabe

Soft simmered premium wagyu beef in tail consomme soup

### Inaniwa udon

Inaniwa udon noodles

### Kanmi

Seasonal dessert

Tokubetsu Kaiseki can be ordered by group.

## Weekday only Lunch

~ 1:30 P.M.

## Take

¥ 8,800

### Goma tofu

Sesame tofu

### Age Dengaku

Deep-fried tofu with miso

### Yakihassun

Grilled miso flavored Japanese mackerel;  
Grilled eel with cucumber;  
Chilled corn soup; Red wine bayberry;  
Pickled Zucchini;  
Deep-fried Okura with brown rice

### Tosui Tofu

Tofu in warm seasoned soy milk

### Shiroebi gohan

Deep-fried white shrimp on steamed rice

### Aoume kuzukiri

Plum with kudzu noodle in citrus syrup

Take course can be ordered by group.

## Additional Menu Item

Chilled sweet corn soup

¥ 1,800

Seasonal grilled fish

¥ 3,300

Charcoal-grilled Wagyu beef fillet

¥ 6,600

## 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; Fruit

# 2024 July - August Menu

TOKYO SHIBA   
TOUFUYA UKAI

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