

## Hana

¥ 14,000

### Sakihassun

Simmered soft turban shell with wild spring vegetables;  
Vinegared mozuku seaweed with octopus;  
Wrapped cured Sakura red snapper sushi

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Tosui Tofu

Tofu in warm seasoned soy milk

### Sawara fuki-misoyaki

Grilled spanish mackerel with "fuki" wild plants miso

### Takenoko Sakura-ebi gohan

Bamboo shoots and deep-fried Sakura shrimp  
on steamed rice

### Kanmi

Matcha flan with sweet red beans  
and strawberry

## Weekday only Lunch

~ 1:30 P.M.

## Take

¥ 8,800

### Yose Tofu

Homemade fresh tofu, served warm  
Seaweed and seasoned soy milk on the side

### Age Dengaku

Deep-fried tofu with miso

### Yakihassun

Green pea soup; Yuan-style grilled trout;  
Steamed rice and clam with starchy "Aosa" seaweed sauce

### Shinoda nabe

"Nabe" hot pot dish

Deep-fried tofu, bamboo shoots, and seaweed

### Sakuraebi gohan

Deep-fried Sakura shrimp on steamed rice

### Kanmi

Rice flour dumpling in sweet adzuki bean soup

Take course can be ordered by group.

## Tsuki

¥ 17,000

### Sakihassun

Simmered soft turban shell with wild spring vegetables;  
Vinegared mozuku seaweed with octopus;  
Wrapped cured Sakura red snapper sushi

### Age dengaku

Deep-fried tofu with miso

### Otsukuri

Today's sashimi

### Tosui Tofu

Tofu in warm seasoned soy milk

### Wagyu hire sumibiyaki

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

### Takenoko Sakura-ebi gohan

Bamboo shoots and deep-fried Sakura shrimp  
on steamed rice

### Kanmi

Matcha flan with sweet red beans  
and strawberry

## Additional Menu Item

Deep-fried bamboo shoots

¥ 2,200

Seasonal grilled fish

¥ 3,300

Charcoal-grilled Wagyu beef fillet

¥ 5,700

## 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

## Shiba kaiseki

¥ 22,000

### Yose Tofu

Homemade fresh tofu, served warm  
Salt, olive oil and green pea soup on the side

### Age dengaku

Deep-fried tofu with miso

### Botan-ebi to Haruyasai

Botan prawn and spring vegetables  
with citrus flavored jelly sauce

### Wagyu hire tataki

"Tataki" premium wagyu roast beef fillet

### Takenoko Shinoda nabe

"Nabe" hot pot dish  
Deep-fried tofu and bamboo shoots

### Awabi isoyaki

Simmered soft abalone and asparagus  
with abalone liver butter sauce

### Sakura-ebi gohan

Deep-fried sakura shrimp and rape blossoms on rice

### Kanmi

Seasonal dessert

Tokubetsu Kaiseki can be ordered by group.

2024

March

~ April

Menu

TOKYO SHIBA   
TOUFUYA UKAI

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