

Hana

¥ 14,000

Sakihassun

Soy milk and "Yuba" soy skin with caviar;
Boiled octopus, fresh tomato, and tomato jelly
topped with sliced onion;
Deep-fried sweetfish; Trout sushi;
Sweetened sweet potato

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Tosui Tofu

Tofu in warm seasoned soy milk

Amadai yakibitashi

Grilled tilefish and deep-fried eggplant
with grated radish

Shirasu gohan

Whitebait on steamed rice

Kanmi

Pineapple jelly and Yomogi tofu

Weekday only Lunch

~ 2:30 P.M.

Take

¥ 8,800 Available until May 2nd

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

Soy milk and "Yuba" soy skin with caviar;
Boiled octopus, fresh tomato, and tomato jelly
topped with sliced onion;
Deep-fried sweetfish; Trout sushi;
Sweetened sweet potato

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

Shirasu gohan

Whitebait on steamed rice

Kanmi

Pineapple jelly and Yomogi tofu

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 Available until May 6th

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

May

~ June

Menu

TOKYO SHIBA
TOUFUYA UKAI 

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