

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;
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

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;
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

Shiba kaiseki

¥ 22,000

Matsumae Tofu

Tofu and water shield in chilled clear konbu broth

Age dengaku

Deep-fried tofu with miso

Seasonal hassun

Steamed hairy crab and cucumber
with vinegar flavored jelly, caviar on top;
"Yuba" soy skin topped with sea urchin;
Steamed soft abalone; Sweet potato; Deep-fried sweetfish

Tachiuo shioyaki

Salt-grilled hairtail

Marunasu ebifukumeni

Deep-fried and simmered eggplant topped with Sakura shrimp

Wagyu tail consommé soup

"Nabe" hot pot dish
Premium wagyu beef and homemade fresh tofu
& steamed ginger rice

Kanmi

Seasonal dessert

Tokubetsu Kaiseki can be ordered by group.

Weekday only Lunch

~ 1:30 P.M.

Take

¥ 8,800

Marunasu ebifukumeni

Deep-fried and simmered eggplant
topped with Sakura shrimp

Age Dengaku

Deep-fried tofu with miso

Yakihassun

"Yuba" soy skin topped with sea urchin;
Boiled octopus and tomato, sliced onion on top;
Deep-fried and grilled Japanese sea bass
Seasonal wild vegetable's tempura

Tosui Tofu

Tofu in warm seasoned soy milk

Shirasu gohan

Whitebait on steamed rice

Mizu yokan

Sweet adzuki beans jelly

Take course can be ordered by group.

Additional Menu Item

Deep-fried eggplant with sesame sauce

¥ 2,200

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; Furit

Matsumae Tofu

Summer only

Chilled tofu with water shield in konbu broth
Additional charge : 2,000 yen/person

(We ask that everyone in your group
the same taste.)

2024 May - June Menu

TOKYO SHIBA 
TOUFUYA UKAI

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