

Hana

¥ 15,400

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Soy sauce grilled duck; Sweetened black soybeans;
Mullet roe on blanched rapeseed blossoms;
Boiled snow crab and greens

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Tosui or Okina Tofu

(Choose either Tosui or Okina for the table.)

Tofu in warm seasoned soy milk
or

Tofu in warm clear konbu soup

Fuku karaage

Deep-fried puffer fish

Tai Gohan

“Tai-meshi”, Grilled Japanese red snapper on steamed rice

Kanmi

Soy milk pudding with strawberry

Weekday only Lunch

~ 1:30P.M.

Take

¥ 11,000

Kanburi daikon

Simmered yellowtail with daikon radish

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Yakihassun

Pickled root vegetables and salmon roe;
Deep-fried spanish mackerel; Boiled prawn sushi;
Mullet roe on blanched rapeseed blossoms;
Deep-fried shiitake mushroom;
Sweetened black soybeans

“Nabe” hot pot dish

Premium tofu and Wagyu beef

Shiba no gomoku gohan

Japanese seasoned mixed rice with meat and vegetables

Kanmi

Sweet red beans soup with deep-fried millet wheat gluten

Tsuki

¥ 22,000

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Soy sauce grilled duck; Sweetened black soybeans;
Mullet roe on blanched rapeseed blossoms;
Boiled snow crab and greens

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

“Nabe” hot pot dish

Premium tofu, tile fish,
and Japanese parsley

Wagyu tataki

“Tataki” premium wagyu roast beef

Tai Gohan

“Tai-meshi”, Grilled Japanese red snapper on steamed rice

Kanmi

Soy milk pudding with strawberry

Additional Menu Item

Deep-fried puffer fish

¥3,300

Seasonal grilled fish

¥ 3,800

Charcoal-grilled Wagyu beef

¥ 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

Shiba kaiseki

¥ 33,000

Yose Tofu

Homemade fresh tofu,served warm

Kisetsu no osuiono

Seasonal soup

Kisetsu no hassun

Tender abalone; House-made mullet roe;
Julienned puffer fish with salted ponzu dressing

Age dengaku

Deep-fried tofu with miso

Tarabakani Furai

Crisp-fried king crab leg

Wagyu Shabu-shabu Consomme sitate

Premium wagyu beef, soy skin and seasonal vegetable

Hotate Gohan

Steamed rice with scallop topped with
lightly fied fuki buds

Kanmi

Seasonal dessert

Shiba Kaiseki can be ordered by group.

Festive kaiseki

¥ 25,000

A festive course featuring the finest seasonal
cuisine, beautifully crafted
to enhance your special moments.

We kindly ask that reservations for both the
Shiba kaiseki and the Festive kaiseki be made
at least three days in advance.

2026 January

- February

Menu

TOKYO SHIBA 
TOUFUYA UKAI

Our menus are subject to change.
13% service charge will be added to your bill.