

# 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 sesasoned 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

# 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 fried fuki buds

## Kanmi

Seasonal dessert

Shiba Kaiseki can be ordered by group.



## 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

## 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.