

## *Hana*

¥ 14,000

### *Sakihassun*

Boiled octopus, fresh tomato, and tomato jelly;  
Soymilk and “Yuba” soy skin with sea urchin;  
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

### *Fukko aburayaki*

Grilled Japanese sea bass and deep-fried eggplant with grated radish

### *Shirasu gohan*

Whitebait on steamed rice

### *Kanmi*

Yomogi tofu and Pineapple jelly

## *Weekday only Lunch*

~ 1:30 P.M.

## *Take*

¥ 8,800

### *Marunasu ebi hukumeni*

Deep-fried and simmered eggplant topped with Sakura shrimp

### *Age Dengaku*

Deep-fried tofu with miso

### *Yakihassun*

Vinegared mozuku seaweed with octopus;  
Salt-grilled Spanish Mackerel; Sweet potato;  
Grilled conger eel sushi wrapped in bamboo leaf;  
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

## *Tsuki*

¥ 17,000

### *Sakihassun*

Boiled octopus, fresh tomato, and tomato jelly;  
Soymilk and “Yuba” soy skin with sea urchin;  
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 hire tataki*

“Tataki” premium wagyu roast beef

### *Shirasu gohan*

Whitebait on steamed rice

### *Kanmi*

Yomogi tofu and Pineapple jelly

## *Additional Menu Item*

Deep-fried eggplant with sesame sauce

¥ 2,800

Seasonal grilled fish

¥ 3,800

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

## *Shiba kaiseki*

¥ 22,000

### *Matsumae Tofu*

Chilled Tofu with water shield

### *Age dengaku*

Deep-fried tofu with miso

### *Shiba hassun*

Taro stem, kombu-cured “Botan-ebi” spot prawn,  
and caviar with light vinegar dressing;  
“Yuba” soy skin topped with sea urchin; Sweet potato;  
Steamed soft abalone; Deep-fried sweetfish

### *Maru-nasu gomakake*

Deep-fried round eggplant with rich sesame sauce

### *Tachiuo shioyaki*

Grilled cutlassfish

### *Wagyu hana-sansho nabe*

“Nabe” hot pot dish

Premium Kuroge wagyu, green onion  
and Japanese pepper flower on the side

### *Shiro-ebi gohan*

Steamed rice with deep-fried white shrimp

### *Kanmi*

Seasonal dessert

Tokubetsu Kaiseki can be ordered by group.

## *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.

# *2025 May-June Menu*

TOKYO SHIBA  
TOUFUYA UKAI



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