

Hana

¥ 15,400

Sakihassun

Abalone with marinated mozuku seaweed;
Bayberry poached in red wine;
Seared barracuda sushi;
Simmered prawn top with mullet roe;
Pike conger tempura; Steamed sliced duck

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Tosui Tofu

Tofu in warm seasoned soy milk

Yakizakana

Grilled seasonal fish

Unagi gohan

Charcoal-grilled Japanese eel on steamed rice

Kanmi

Porched fig with red wine jelly

Weekday only Lunch

~ 1:30P.M.

Take

¥ 11,000

Uzaku

Grilled eel, cucumber, bitter gourd,
and white wood ear mushroom in sweet vinegar

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Yakihassun

Chilled corn soup; Grilled sea bass;
Sesame tofu with seaurchin;
Crispy okura in brown rice coating;
Bayberry poached in red wine; Pickled zucchini

“Nabe” hot pot dish

Homemade fresh tofu
and wagyu tail in consomme soup

Jyako gohan

Dried baby sardines on steamed rice

Kanmi

Plum with kudzu noodle in citrus syrup

Tsuki

¥ 22,000

Sakihassun

Abalone with marinated mozuku seaweed;
Bayberry poached in red wine;
Seared barracuda sushi;
Simmered prawn top with mullet roe;
Pike conger tempura; Steamed sliced duck

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Kisetsu nabe

Seasonal hot pot

Wagyu tataki

“Tataki” premium wagyu roast beef

Unagi gohan

Charcoal-grilled Japanese eel on steamed rice

Kanmi

Porched fig with red wine jelly

Additional Menu Item

Chilled sweet corn soup

¥ 1,800

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; Fruit

Shiba kaiseki

¥ 33,000

Seasonal hassun
Steamed tender abalone;
Sea urchin in shell;
sashimi of marbled flounder

Kumiage Tofu

Homemade fresh tofu

Zyunsai Konabe sitate

Small hot pot dish
Pike conger and watershield on the side

Age dengaku

Deep-fried tofu with miso

Okoze Fritto

Scorpion-fish fritters

Wagyu Shabu-shabu Consomme sitate

Premium wagyu beef, soy skin and seasonal vegetable

Tai Chazuke

Sea bream with sesame sauce
served with dashi broth on the side

Kanmi

Seasonal dessert

Tokubetsu 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.

2025 July - August Menu

TOKYO SHIBA 
TOUFUYA UKAI

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