

## *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 or Okina Tofu*

(Choose either Tosui or Okina for the table.)

Tofu in warm seasoned soy milk  
or

Tofu in warm clear konbu soup

### *Yakizakana*

Grilled seasonal fish

### *Unagi gohan*

Charcoal-grilled Japanese eel on steamed rice

### *Kanmi*

Porched fig with red wine jelly

## *Weekday only Lunch*

~ 1:30 P.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 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

### *“Nabe” hot pot dish*

Ginjo tofu, sweet snapper with matsutake mushrooms

### *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

### *Hamo matsutake Konabe sitate*

Small hot pot dish  
Conger eel and matsutake mushrooms 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.