

## *Hana*

¥ 15,400

### *Sakihassun*

Mashed tofu and chrysanthemum salad;  
Chestnut; Ginkgo nuts; Sweet potato;  
Grilled and simmered sweetfish seasoned  
with sansho pepper;  
Scallop with crispy brown rice;  
Boiled shrimp sushi

### *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

### *Gintara miso-yuanyaki*

Yuzu and miso flavor grilled sable fish

### *Kinoko Gohan*

Seasonal mushrooms rice

### *Kanmi*

Poached pear in sugar and white wine syrup

## *Weekday only Lunch*

~ 1:30 P.M.

## *Take*

¥ 11,000

### *Awabi hourensou kikka hitashi*

Abalone and spinach with  
chrysanthemum vinegar

### *Age dengaku*

Deep-fried tofu with miso

### *Otsukuri*

Today's sashimi

### *Yakihassun*

Sesame tofu; Ginkgo nuts;  
Mushrooms and grated radish topped with salmon roe;  
Grilled and simmered sweetfish seasoned with sansho pepper;  
Yuzu and miso flavored grilled salmon;  
Grilled mackerel sushi

### *“Nabe” hot pot dish*

Homemade tofu  
and wagyu tail in consomme soup

### *Shiba no kuri gohan*

Chestnut rice

### *Kanmi*

Pumpkin cake topped with sweet red beans

## *Tsuki*

¥ 22,000

### *Sakihassun*

Mashed tofu and chrysanthemum salad;  
Chestnut; Ginkgo nuts; Sweet potato;  
Grilled and simmered sweetfish seasoned  
with sansho pepper;  
Scallop with crispy brown rice;  
Boiled shrimp sushi

### *Age dengaku*

Deep-fried tofu with miso

### *Otsukuri*

Today's sashimi

### *“Nabe” hot pot dish*

Premium tofu, duck dumpling  
and seasonal mushrooms

### *Wagyu tataki*

“Tataki” premium wagyu roast beef

### *Kinoko Gohan*

Seasonal mushrooms rice

### *Kanmi*

Poached pear in sugar and white wine syrup

## *Additional Menu Item*

### *Deep-fried Matsutake mushrooms*

¥5,500

### *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

### *Kisetsu no hassun*

Swimming crab with vinegar jelly and caviar;  
Soaked surf clam with chrysanthemum petals;  
Deep-fried matsutake mushroom and ginkgo nuts

### *Kumiage Tofu*

Homemade fresh tofu

### *Hamo matsutake konabe jūitate*

Small hot pot dish

Pike conger and matsutake mushroom on the side

### *Age dengaku*

Deep-fried tofu with miso

### *Otsukuri*

Today's sashimi

### *Wagyu Shabu-shabu Consomme sitate*

Premium wagyu beef, soy skin and seasonal vegetable

### *Matsutake Gohan*

Matsutake mushroom rice

### *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.

# *2025 September - October Menu*

TOKYO SHIBA  
TOUFUYA UKAI



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