

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

Yose Tofu

Homemade fresh tofu, served warm

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.