

Hana

¥ 15,400

Sakihassun

Penut tofu with miso; Simmered sliced duck;
Pickeled root vegetables and persimmon;
Grilled barracuda sushi; Sweetened arrowhead

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

Amadai yakimono

Grilled tilefish

Kani Gohan

Snow crab on steamed rice

Kanmi

Poached apple with wine jelly

Weekday only Lunch

Take

~ 1:30P.M.

¥ 11,000

Sakizuke

Simmered rdish topped with "Yuba" tofu skin
and crab in a thickened dashi sauce

Age Dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Yaki-hassun

Mushed tofu and persimmon salad;
Barracuda with crispy brown rice; Tasted boiled prawn;
Simmered and deep-fried "ebi-imo" potato;
Shiitake mushroom with leafy greens

"Nabe" hot pot dish

Premium tofu and wagyu beef

Shake gohan

Grilled salmon on steamed rice
with soy sauce flavoured salmon roe on top;
Ginger-simmered beef on the side

Kanmi

Soymilk caramel pudding

Tsuki

¥ 22,000

Sakihassun

Penut tofu with miso; Simmered sliced duck;
Pickeled root vegetables and persimmon;
Grilled barracuda sushi; Sweetened arrowhead

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

"Nabe" hot pot dish

Premium tofu, crab and
grated radish in the thick sauce

Wagyu hire tataki

"Tataki" premium wagyu roast beef

Kani Gohan

Snow crab on steamed rice

Kanmi

Poached apple with wine jelly

Additional Menu Item

Deep-fried "ebi-imo" potato
(Available from Oct.31)

¥2,200

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

Crab topped with Caviar;
Simmered and soaked green vegetable with abalone;
Deep-fried puffer fish

Yose Tofu

Homemade fresh tofu, served warm

Kisetsu no osuimono

Seasonal soup

Age dengaku

Deep-fried tofu with miso

Yaki taraba gani

Grilled king crab

Wagyu Shabu-shabu Consomme shitate

Premium wagyu beef and seasonal vegetables

Yurine Gohan

Lily bulb and seared mullet roe on steamed 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 November -December Menu

TOKYO SHIBA
TOUFUYA UKAI



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