

Hana

¥ 15,400

Sakihassun

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

Amadaï yakimono

Grilled tilefish

Kani Gohan

Snow crab on steamed rice

Kanmi

Poached apple with wine jelly

Weekday only Lunch

~ 1:30P.M.

Take

¥ 11,000

Sakizuke

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

Age Dengaku

Deep-fried tofu with miso

Yaki-hassun

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

"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; Pine corn 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

¥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 sitate
Premium wagyu beef and seasonal vegetables

Yurine Gohan

Lily bulb 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.

Hana

¥ 15,400

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Soy sauce grilled duck; Sweetened black soybeans;
Mullet roe on blanched rapeseed blossoms;
Boiled snow crab and greens

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

Fuku karaage

Deep-fried puffer fish

Tai Gohan

“Tai-meshi”, Grilled Japanese red snapper on steamed rice

Kanmi

Soy milk pudding with strawberry

Tsuki

¥ 22,000

Sakihassun

Taro jelly topped with sea urchin and wasabi;
Soy sauce grilled duck; Sweetened black soybeans;
Mullet roe on blanched rapeseed blossoms;
Boiled snow crab and greens

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

“Nabe” hot pot dish

Premium tofu, tile fish,
and Japanese parsley

Wagyu tataki

“Tataki” premium wagyu roast beef

Tai Gohan

“Tai-meshi”, Grilled Japanese red snapper on steamed rice

Kanmi

Soy milk pudding with strawberry

Shiba kaiseki

¥ 33,000

A seasonal tasting course crafted
with specially selected premium ingredients.

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.

Weekday only Lunch

~ 1:30P.M.

Take

¥ 11,000

Kanburi daikon

Simmered yellowtail with daikon radish

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today's sashimi

Yakihassun

Pickled root vegetables and salmon roe;
Deep-fried spanish mackerel; Boiled prawn sushi;
Mullet roe on blanched rapeseed blossoms;
Deep-fried shiitake mushroom;
Sweetened black soybeans

“Nabe” hot pot dish

Premium tofu and Wagyu beef

Shiba no gomoku gohan

Japanese seasoned mixed rice with meat and vegetables

Kanmi

Sweet red beans soup with deep-fried millet wheat gluten

Additional Menu Item

Deep-fried puffer fish

¥3,300

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

2026 January - February Menu

TOKYO SHIBA 
TOUFUYA UKAI

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