

Hana

¥ 14,000

Sakihassun

Boiled octopus, fresh tomato, and tomato jelly;
Soymilk and “Yuba” soy skin with sea urchin;
Deep-fried sweetfish; Trout sushi;
Sweet potato

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today’s sashimi

Tosui Tofu

Tofu in warm seasoned soy milk

Fukko aburayaki

Grilled Japanese sea bass and deep-fried eggplant with grated radish

Shirasu gohan

Whitebait on steamed rice

Kanmi

Yomogi tofu and Pineapple jelly

Weekday only Lunch

~ 1:30 P.M.

Take

¥ 8,800

Marunasu ebi hukumeni

Deep-fried and simmered eggplant topped with Sakura shrimp

Age Dengaku

Deep-fried tofu with miso

Yakihassun

Vinegared mozuku seaweed with octopus;
Salt-grilled Spanish Mackerel; Sweet potato;
Grilled conger eel sushi wrapped in bamboo leaf;
Seasonal wild vegetable’s tempura

Tosui Tofu

Tofu in warm seasoned soy milk

Shirasu gohan

Whitebait on steamed rice

Mizu yokan

Sweet adzuki beans jelly

Tsuki

¥ 17,000

Sakihassun

Boiled octopus, fresh tomato, and tomato jelly;
Soymilk and “Yuba” soy skin with sea urchin;
Deep-fried sweetfish; Trout sushi;
Sweet potato

Age dengaku

Deep-fried tofu with miso

Otsukuri

Today’s sashimi

Tosui Tofu

Tofu in warm seasoned soy milk

Wagyu hire tataki

“Tataki” premium wagyu roast beef

Shirasu gohan

Whitebait on steamed rice

Kanmi

Yomogi tofu and Pineapple jelly

Additional Menu Item

Deep-fried eggplant with sesame sauce

¥ 2,800

Seasonal grilled fish

¥ 3,800

Charcoal-grilled Wagyu beef fillet

¥ 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

¥ 22,000

Yose Tofu

Homemade fresh tofu

Age dengaku

Deep-fried tofu with miso

Shiba hassun

Taro stem, kombu-cured “Botan-ebi” spot prawn,
and caviar with light vinegar dressing;
“Yuba” soy skin topped with sea urchin; Sweet potato;
Steamed soft abalone; Deep-fried sweetfish

Maru-nasu gomakake

Deep-fried round eggplant with rich sesame sauce

Tachiuo shioyaki

Grilled cutlassfish

Wagyu hana-sansho nabe

“Nabe” hot pot dish

Premium Kuroge wagyu, green onion
and Japanese pepper flower on the side

Shiro-ebi gohan

Steamed rice with deep-fried white shrimp

Kanmi

Seasonal dessert

Tokubetsu Kaiseki can be ordered by group.

2025 May-June Menu

TOKYO SHIBA
TOUFUYA UKAI



Our menus are subject to change.
10% service charge will be added to your bill.