

# Tousui Tofu course

Tofu-ya Ukai Saginuma

**Sesame Tofu**

~ Assorted seasonal ~

Dressed tomato, onion and seared octopus

Tofu skin, starchy soup and wasabi

Water shield with young ginger

Salmon sushi wrapped in bamboo leaf

Fried edamame cream covered with rice crackers

Simmered sweet potato with lemon

**Charcoal grilled Age-dengaku**

Thinly sliced deep fried Tofu with miso , shredded green onion

**Fresh homemade Tofu, Ukai original soy Sauce, Sea Salt Seasoned**

**Saesoned rice, white bait, Young ginger, Pickled vegetable**

**Soymilk pudding**

# Special course Tokusen

Tofu-ya Ukai Saginuma

**Cold Tofu with water shield**

**Charcoal grilled deep fried Tofu**

with sweet miso , shredded green onion, Japanese ginger  
dried bonito, dashi soy sauce

**The fish of the day**

**Hot pot : minced chicken ball and deep fried Tofu**

spring onion, green onion and watercress with Japanese pepper

**Simmered and soaked eggplant**

Grated Japanese white radish and fried Sakura shrimp

**Seasoned rice, white bait and young ginger with pickled plum,**

Pickled vegetable, miso soup

**Jellied pineapple**