

Tousui Tofu course

Tofu-ya Ukai Saginuma

JP ¥ 5,500

Sesame Tofu

~ Assorted seasonal ~

Japanese green, hairy crab and cloud ear mushroom

Tofu skin, starchy sauce and wasabi

Water shield with young ginger

Barracuda sushi wrapped in bamboo leaf

Fried chicken ball covered with corn

Simmered sweet potato with lemon

Charcoal grilled Age-dengaku

Thinly sliced deep fried Tofu with miso, green onion

Tofu in warm seasoned soymilk with salted kelp

Seasoned rice with dried white bait, manganji pepper

miso soup and pickled vegetables

Soymilk pudding

Special course Tokusen

Tofu-ya Ukai Saginuma

JP ¥ 9,900

Cold home made Tofu with water shield

Parboiled conger eel,

Japanese white radish, onion and pickled plum

Charcoal grilled deep fried Tofu

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

Fried and simmered eggplant

Hairy crab starchy sauce

Tofu in warm beef tail soup

Beef belly, green onion

Seasoned rice, sweetfish and ginger with dried green seaweed

Pickled vegetable, miso soup

Jellied pineapple

Vegetable Course Ukai Saginuma

Sesame Tofu

Tastes of the season

Japanese green and cloud ear mushroom

Tofu skin with salt and olive oil

Water shield with young ginger

Shiitake mushroom sushi wrapped in bamboo leaf

Simmered sweet potato with lemon

Soy meat ball

Charcoal grilled Age-dengaku

Thinly sliced deep fried Tofu with miso, green onion

Fresh homemade Tofu, Ukai original soy sauce, salt

**Seasoned rice with Japanese ginger, Pickled
vegetables**

Sweet red beans soup with shiratama dumplings