

Tousui Tofu course

Tofu-ya Ukai Saginuma

JP¥5,500-

Sesame Tofu

Assorted seasonal

Charcoal grilled Age-dengaku

Thinly sliced deep fried Tofu with miso, green onion

Tofu in warm seasoned soymilk with salted kelp

Seasoned rice with mushrooms and salmon

miso soup and pickled vegetables

Soymilk pudding

Special course Tokusen

Tofu-ya Ukai Saginuma

JP¥9,900-

Tofu with Matsutake mushroom

Charcoal grilled deep fried Tofu
with sweet miso , shredded green onion,
Japanese ginger, dried bonito, dashi soy sauce

Today's fish dish

Hot pot Tofu, mushrooms starchy soup
Black Japanese chili

Grilled tilefish

Lemon, spinach

Seasoned rice with ginger
Tofu with simmered beef tail

Jellied grape

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