

# Course Meal

(Tax included, a 5% service charge will be added except for course meals.)

## ❖ Hanaguruma Course Meal 8,800 Yen \* Reservations Required

*Tempura Kaiseki Course Meal in Tastes of Seasons*

*Appetizer, Soup, Otsukuri (Sashimi), Side Dish, Tempura,  
Soba (Buckwheat) Noodle, Dessert*

## ❖ Kagome Course Meal 13,000 Yen \* Reservations Required/Counter Only

*Luxurious Course Meal of Freshly Fried Tempura, Sushi, and Soba*

*Appetizer, Soup, Otsukuri (Sashimi), Sushi, Tempura,  
Soba (Buckwheat) Noodle, Dessert*

# Sakana (Side Dishes for Drinks)

(Tax included, a 5% service charge will be added  
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❖ 3 Kinds of Side Dishes 1,000 Yen

*Today's Side Dishes 3 Kinds*

❖ Bakurai 700 Yen

*Salted Sea Cucumber and Sea Squirt*

❖ Yakimiso (Grilled Miso) 600 Yen

*Buckwheat Seeds, Dried Bonito Flakes, Shiso Leaves, Scallions*

❖ Shuto Cheese with Itafu 700 Yen

*Shuto (Salted and Fermented Bonito) and*

*Mascarpone Dressing with Itafu (Japanese Dry Wheat Gluten)*

❖ Shuto Mozuku Seaweed 500 Yen

*Japanese Mozuku Seaweed with*

*Shuto (Salted and Fermented Bonito)*

❖ Salted and Fermented Squid 500 Yen

*Classic Side Dish*

❖ Ultrafine Plum Crystal 400 Yen

*Chopped Shark Cartilage into Thin Strips and*

*Mixed with Plum Paste and Tobiko (Flying fish roe)*

# Ippin (Masterpiece)

(Tax included, a 5% service charge will be added  
except for course meals.)

- ❖ Yuba (Tofu Skin) Sashimi 800 Yen  
*100% Japanese Soybeans*
  
- ❖ Assorted Pickles Vegetables 600 Yen  
*With Homemade Marinated Rice Bran*
  
- ❖ Tomato Salad 1,200 Yen  
*Amela Tomatoes with Kujo-negi Green Onion*
  
- ❖ Wadatsumi Salad 880 Yen  
*Accented with Fried Soba (Buckwheat) Noodles*
  
- ❖ Wagyu Roast Beef 1,500 Yen  
*Japanese Black Wagyu Used*
  
- ❖ Kamonuki Small Pot 1,150 Yen  
*Small Pot Dish with Duck Meat, Green Onion, and Burdock  
(No Soba Noodles)*
  
- ❖ Negima Small Pot 1,100 Yen  
*Small Pot Dish with Scarcity Value Tuna Head Meat and  
Vegetables*

# Aburi (Broil)

(Tax included, a 5% service charge will be added  
except for course meals.)

- ❖ Wagyu Beef Aitchbone Kushiyaki 980 Yen  
*Scarcity Value Parts of Kuroge Wagyu Beef*
  
- ❖ Wagyu Beef Aitchbone Tataki 1,200 Yen  
*Seared Wagyu Beef with Ponzu Sauce*
  
- ❖ Saikyo Broiled Miso-marinated Black Cod 1,500 Yen  
*Fatty Black Cod Marinated in Miso*
  
- ❖ Saikyo Broiled Miso-marinated Spanish Mackerel 1,500 Yen  
*Spanish Mackerel Marinated in Special Miso*
  
- ❖ Tofu Shokudo's Triangular Fried Tofu 650 Yen  
*Fried Bean Curd Used by Tofu Shokudo in Ebisu*
  
- ❖ Dashimaki Tamago (Japanese-style Omlet Roll) 950 Yen  
*Soft and Fluffy with Our Pride Broth*

# Otsukuri (Sashimi)

(Tax included, a 5% service charge will be added  
except for course meals.)

❖ Bluefin Tuna Sashimi 1,800 Yen

*Wadatsumi's Pride Tuna*

❖ White Fish Sashimi 1,600 Yen

*Fresh Fish by the Chef's Preparation*

❖ Bigfin Reef Squid Sashimi 1,100 Yen

*King of Squid, Thick and Sweet*

❖ Hotate (Japanese Scallop) Sashimi 1,300 Yen

*Large Hokkaido Scallops Used*

❖ Uni (Sea Urchin) Sashimi 1,700 Yen

*Carefully Selected Sea Urchin*

❖ Assorted Sashimi For 2 People or More

# Tempura

(Tax included, a 5% service charge will be added  
except for course meals.)

❖ Umi 3 Kinds 1,900 Yen

*3 Kinds of Seafood Selected by the Chef*

❖ Hatake 6 Kinds 1,200 Yen

*6 Kinds of Seafood Selected by the Chef*

❖ Shrimp and Mitsuha Kakiage 1,200 Yen

*Shrimp and Mitsuha (Japanese Parsley)*

❖ Wadatsumi Kakiage 1,000 Yen

*Vegetables and Seafood*

❖ Tempuraya's Okonomiyaki 880 Yen

*Green Onion and Burdock Kakiage*

❖ Assorted Tempura For 2 People or More



# A La Carte Tempura

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## *Unique Tempura*

- ❖ Raw Sea Urchin Topped with Squid Tempura 1,100 Yen
- ❖ White Fish and Fried Shiso Leaf Tempura Topped with Raw Salmon Roe 1,400 Yen
- ❖ Lotus Root Tempura Topped with Raw Sliced Anchovy 400 Yen
- ❖ Deep-fried Seasoned Bean Curd Tempura 300 Yen
- ❖ Seasoned Daikon Radish Tempura 300 Yen
- ❖ Japanese Scallops Tempura 1,100 Yen
- ❖ Seawater Eel Tempura 1,000 Yen
- ❖ Shrimp Tempura 500 Yen
- ❖ Megochi (Big-eyed Flat-head) Tempura 400 Yen
- ❖ Shiso Leaf Tempura 110 Yen
- ❖ Japanese Sweet Potato Tempura 400 Yen
- ❖ Small Cucumber Tempura 300 Yen
- ❖ Myoga (Japanese Ginger) Tempura 250 Yen
- ❖ Small Eggplant Tempura 250 Yen
- ❖ Lotus Root Tempura 300 Yen
- ❖ Kabocha Squash Tempura 250 Yen
- ❖ Shiitake Mushroom Tempura 250 Yen

# Cold Soba Noodles

(Tax included, a 5% service charge will be added  
except for course meals.)

## ❖ Morisoba 900 Yen



*Well-balanced Nihachi (80% Buckwheat and  
20% Wheat) Soba*

## ❖ Kujo-Negi Green Onion Cold Soba 1,480 Yen



*Soba with Quickly Boiled Kujo-Negi Green Onion*

## ❖ Oni Oroshi (Grated Daikon) Soba 1,200 Yen



*Soba with Grated Daikon and Wasabi Horseradish*

## ❖ Kamo (Japanese Duck) Seiro Soba 1,980 Yen



*Soba with Japanese Duck, Thick and Tasty*

## ❖ Tofu Shokudo's Bite-sized Fried Bean Curd Kitsune Cold Soba 1,350 Yen



*Deep-fried Bean Curd from Tofu Shokudo in Ebisu  
Cooked with Sweet and Spicy*



# Hot Soba Noodles

(Tax included, a 5% service charge will be added  
except for course meals.)

❖ Kakesoba 900 Yen



*Soba in an Aromatic and Flavorful Broth*

❖ Kujo-Negi Green Onion Soba 1,480 Yen



*Plenty of Kuj-negi Green Onion and Yuzu Kosho*

❖ Egg-drop Soba 1,200 Yen



*Fluffy Scrambled Eggs Served Over Soba*

❖ Kamo (Japanese Duck) Nanban Soba 1,980 Yen



*Soba with Japanese Duck,  
Duck and Broth are a Perfect Match*

❖ Yuba (Tofu Skin) Soba 1,600 Yen



*Aromatic Yuba Made from 100% Japanese Soybeans*

❖ Tofu Shokudo's Bite-sized Fried Bean Curd  
Kitsune Soba 1,350 Yen



*Collaborations of Deep-fried Bean Curd from  
Tofu Shokudo in Ebisu and our Pride Broth.*

# Tempura Soba Noodles

(Tax included, a 5% service charge will be added  
except for course meals.)

❖ Tempura Soba 2,200 Yen



*3 kinds of seafood and 5 kinds of vegetables*

❖ Shrimp Tempura Soba 1,980 Yen



*3 Shrimps and 5 Kinds of Vegetables*

❖ Shrimp Kakiage Soba 1,980 Yen



*Shrimp and Mitsuba (Japanese Parsley)*

❖ Kakiage Soba 1,800 Yen



*Seafood and Vegetables*

❖ Vegetables Tempura Soba 1,650 Yen



*9 kinds of vegetables*