

Lunch Course Meal

(Tax, Service Charge Included)

❖ Tenshin (Dim Sum) Set Menu Meal 4,500 Yen * Reservations Required



Sashimi, deep-fried and grilled dishes are served on a single plate in a fun lunch party-like set.

Soba noodles and dessert are also included.

Lunch Mini Course Meal

❖ Tempura Soba Kaiseki 7,700 Yen * Reservations Required/Counter Only



Enjoy freshly fried tempura and handmade soba noodles at the counter.

Appetizer, Sashimi, Tempura, Soba (Buckwheat) Noodle, Dessert

Cold Soba Noodles

(Tax, Service Charge Included)

❖ 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, Service Charge Included)

- ❖ 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, Service Charge Included)

❖ 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 1,780 Yen



Seafood and Vegetables

❖ Vegetables Tempura Soba 1,650 Yen



9 kinds of vegetables

Set Menu Meal

(Tax, Service Charge Included)

❖ Today's Soba Set Menu Meal 1,450 Yen



- Soba (Buckwheat) Noodles
- Today's Side Dish,
- Today's Small Rice Bowl

❖ Soba Gozen 2,500 Yen



*Gozen (Special Set Menu Meal with a Variety of Side Dishes)

- Today's Side Dishes 2 Kinds
- Today's Sashimi
- Today's Tempura
- Soba (Buckwheat) Noodles
- Bite Size Dessert

❖ Soba and Shrimp Tempura Small Rice Bowl 1,700 Yen



Soba with Cut Shrimp Tempura Small Rice Bowl

❖ Soba and Wagyu Aitchbone Small Rice Bowl 1,800 Yen



*Soba with Small Steak of Wagyu Beef Rice Bowl
Nicely Balanced Flavor*

❖ Soba and Small Vegetable Tendon 1,550 Yen



*Soba with Fresh Vegetables Served in a Bowl of Tempura
Rice Bowl. The Burnt Soy Sauce Harmonizes with it.*

Set Menu Meal

(Tax, Service Charge Included)

- ❖ Wagyu Hitsumabushi and Half-size Soba 2,700 Yen
Wagyu Beef Tataki Topped on Wagyu Shigure Rice and Soba Noodle
- ❖ Wagyu Hitsumabushi and Dessert 2,500 Yen
Wagyu Beef Tataki Topped on Wagyu Shigure Rice and Today's Dessert

Rice Bowls

(Tax, Service Charge Included)

- ❖ Wagyu Hitsumabushi 2,200 Yen
Wagyu Beef Tataki Topped on Wagyu Shigure Rice
- ❖ Tendon 1,980 Yen
Seafood and Vegetables Tempura Rice Bowl
- ❖ Vegetable Tendon 1,500 Yen
Vegetables Only Tempura Rice Bowl
- ❖ Shrimp Tempura Small Rice Bowl 800 Yen
Cut Shrimp Tempura Small Rice Bowl
- ❖ Wagyu Aitchbone Rice Bowl 990 Yen
Small Steak of Wagyu Beef Rice Bowl Nicely Balanced Flavor
- ❖ Small Vegetable Tendon 650 Yen
Fresh Vegetables Served in a Small Bowl of Tempura Rice Bowl.



Sakana (Side Dishes for Drinks)

(Tax, Service Charge Included)

❖ 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, Service Charge Included)

❖ Yuba (Tofu Skin) Sashimi 800 Yen

100% Japanese Soybeans

❖ Assorted Pickles Vegetables 550 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

❖ Kamonuki Small Pot 1,150 Yen

*Small Pot Dish with Duck Meat, Green Onion, and Burdock
(No Soba Noodles)*



Aburi (Broil)

(Tax, Service Charge Included)

- ❖ Wagyu Beef Aitchbone Kushi-yaki 980 Yen
Scarcity Value Parts of Kuroge Wagyu Beef
- ❖ 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) 900 Yen
Soft and Fluffy with Our Pride Broth

Assorted

(Tax, Service Charge Included)

❖ Assorted Tempura For 2 People or More

❖ 2 Kinds of Assorted Sashimi 1,000 Yen

Today's Recommendation Sashimi

❖ 3 Kinds of Side Dishes for Drinks 980 Yen

Today's Side Dishes 3 Kinds

Desserts

(Tax, Service Charge Included)

❖ Chocolate Mochi Daiginjo and Matcha 600 Yen



Kuzu is Kneaded into the Raw Chocolate

❖ Matcha Sorbet 600 Yen

❖ Crema Catalana 600 Yen

Creme Brulee Ice Cream