

Take Out



◆ Sukui Tofu

¥500

◆ Matsumura Set

Okara salad / Yuba boiled in soy sauce / Vinegared Okara

¥1,500

◆ Okara Manjyu

soy pulp steamed bun

(6pieces) ¥950

◆ Hukiyose Set

Okara Manjyu / Yuba / Yuba boiled in soy sauce

¥2,300

◆ Raised yuba

¥500



◆ Bamboo Tofu

must be ordered in advance

¥1,200

◆ Matsumura Special Bento

¥1,500~



Comes with home-made tofu.
Menu items are seasonal

Delivery service available for orders of 15 or more
(delivery area is negotiable)

Catering

We cater to offices
and private homes

◆ 1set (serving of 5)

¥10,000

¥15,000

¥20,000



¥15,000set (image)

※Delivery area is negotiable

※All prices listed are subject to sales tax

松色
料理

HOURS

LUNCH 11:30~14:30 (Last Order 14:00)

DINNER 17:30~21:00 (Last Order 20:30)

Closed Wednesday

CONTACT

E-mail info@matsumura-tofu.com

FAX 027-352-0870

URL <http://matsumura-tofu.com/>

TEL 027-352-0051



Address 570 Minamiorui, Takasaki, Gunma 370-0036



Kan-Etsu Expressway from Takasaki I.C.

▶▶ about 8 minutes by car

From Takasaki Station

▶▶ about 8 minutes by car

Kita-Kantō Expressway from Takasaki Tamamura I.C.

▶▶ about 10 minutes by car

Parking available for buses



We set up the room according to the number of people

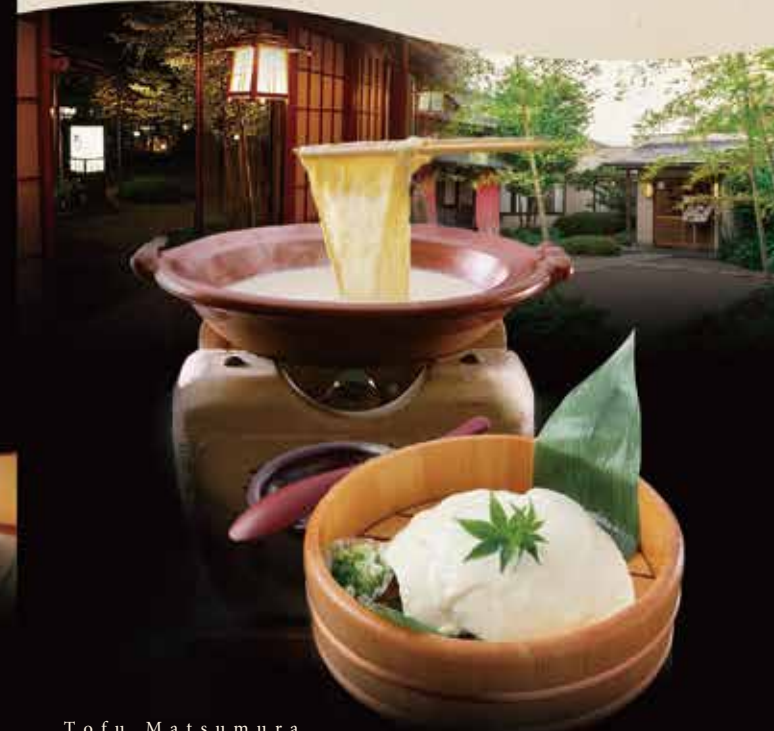
Up to 120 people with tables and chairs

Up to 100 people for traditional Japanese seating

松色
料理
まつむら



Experience a warm,
relaxing atmosphere
while enjoying
a delicious meal made with
the finest ingredients.



Tofu Matsumura

Lunch Menu

11:30 ~ 14:30
(Last Order 14:00)

◆ Chef's Omakase Lunch

limited to ten orders a day ¥980

◆ Omotenashi Set

¥1,500

◆ Fureai Set

available on weekdays only ¥1,000

◆ Seasonal Set

¥2,000

◆ Tofu Donburi Set

¥1,200

◆ Matsumura Tofu Set

available at lunch only ¥2,000

◆ Saika Set ¥2,500



Matsumura Tofu Set (image)

Kids Menu

Available for lunch and dinner

◆ Kids Udon ¥800

◆ Kids Meal ¥1,500

Dinner Menu

17:30 ~ 21:00
(Last Order 20:30)

◆ Tofu Donburi Set

¥1,200

◆ Omotenashi Set

¥1,500

◆ Yuba Donburi Set

¥1,500



Yuba Donburi Set (image)

◆ Seasonal Set

¥2,000

◆ Saika Set ¥2,500



※All prices listed are subject to sales tax

Matsumura's Specialty

Tosuinabe

Yuba Pot

Thick soy milk is heated in a small pot over coal to produce a delicious skin (Yuba). The skin is removed as it forms with chopsticks and eaten fresh.

Serving for two ¥1200

Available for lunch as well.



Full Course Menu must be ordered in advance

◆ Shunsai Course ¥3,000

◆ Hana Course ¥3,500

◆ Miyabi Course no reservation required ¥3,500

◆ Matsumura Course ¥5,000

◆ Vegetarian Course ¥5,000

◆ Special Course ¥10,000 ~ ¥20,000



Special Course (image)



Hana Course (image)



Tosuinabe comes with a full course menu for two people but can be changed to a single serving in a paper pot

※All prices listed are subject to sales tax



Special Occasion



Okuzome Course (image)

Engagement, Meeting,
753 (Shichi.Go.San),
Children's Day, Birthday
Any other
memorial occasion

We prepare dishes wholeheartedly for your special occasion.

Celebration Course ¥3,000~

"First Meal" Ceremony Course

served with a whole red snapper

from ¥3,000 ~
(based on market price)

must be ordered in advance

Party

We will customize our menu to fit your budget.

◆ Party Course ¥3,000

All you can drink for two hours
additional ¥1,500



※Start from 4 people up to 100
※Course menu is seasonal
※Please send any requests by fax.
※Bus drop-off and pick-up service available for large groups

※All prices listed are subject to sales tax