

うなぎと 寿司

しきみ



shikimi

GRAND MENU

"It takes 8 years to fillet the eel,
3 years to skewer it, and
a lifetime of training to grill it."

There is a saying that goes, "It takes 8 years to
fillet the eel, 3 years to skewer it, and a lifetime of
training to grill it." and it takes many years to
become a full-fledged chef who can cook eels.

At Shikimi, the traditional techniques passed down
from the previous generation, "Unokichi Grandpa"
and "Kinjiro Grandpa," are still alive today.



Eel rice box

(with Pickles and Soup)

4,800 yen 5,280yen (incl. tax)



Eel-sushi with Pickles and Soup

3,700 yen 4,070yen (incl. tax)



Glaze-grilled eel

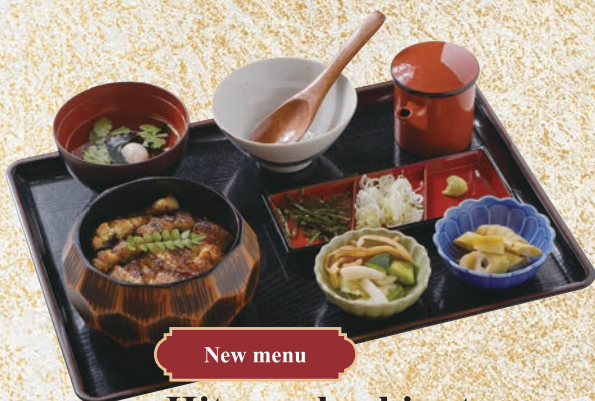
3,200 yen
3,520yen (incl. tax)



Unseasoned grilled eel

(Wasabi & Salt)

3,200 yen 3,520yen (incl. tax)



New menu

Hitsumabushi set (Chopped grilled eel over Rice)

3,700 yen 4,070yen (incl. tax)



Eel and cucumber salad

1,700 yen
1,870yen (incl. tax)

Vinegared eel

Eel rice bowl

with Pickles and Soup

3,400 yen
3,740yen (incl. tax)



※A large serving of rice(Omori) is available for 100
yen (110 yen including tax).

※You can add liver soup for 300 yen (330 yen incl.tax).

For take-out

Eel take-out (4 slices per person)

6,100 yen 6,588yen (incl. tax)

Sushi

All items come with
a side dish and soup



Super deluxe sushi

2,700 yen 2,970yen (incl. tax)



Shikimi's sushi recommendation

2,100 yen 2,310yen (incl. tax)



Deluxe sushi

1,700 yen 1,870yen (incl. tax)



Salmon rice bowl

2,100 yen 2,310yen (incl. tax)



with Sweets

Kid's sushi

1,000 yen 1,100yen (incl. tax)

Scattered sushi

All items come
with a side dish



Super deluxe scattered sushi
2,700 yen 2,970yen (incl. tax)



Shikimi's scattered sushi
2,100 yen 2,310yen (incl. tax)



Deluxe scattered sushi
1,700 yen 1,870yen (incl. tax)



Sushi rice topped with Tuna
2,000 yen 2,200yen (incl. tax)

Hand-rolled sushi

800 yen
880yen (incl. tax)



Minced tuna and green onions
3,000 yen 3,300yen (incl. tax)

Sushi roll

Tuna roll **1,500** yen 1,650yen (incl. tax)

Plum(Ume) roll **700** yen 770yen (incl. tax)

Dried seaweed roll **800** yen 880yen (incl. tax)

Cucumber roll **700** yen 770yen (incl. tax)

**Pickled daikon
radish roll** **700** yen 770yen (incl. tax)

Burdock roll **700** yen 770yen (incl. tax)

Natto roll **700** yen 770yen (incl. tax)

※Can be changed to Hand-rolled sushi

Sashimi

Fresh seafood is purchased daily from the market.



Assorted sashimi Market price

※Ingredients may change depending on what was purchased on that day

Assorted 3 sashimi

(tuna, amberjack, sea bream)

1,500 yen

1,650yen (incl. tax)



Radish and scallop salad

700 yen

770yen (incl. tax)



Chef's choice salad

700 yen 770yen (incl. tax)

Set meal



The set meal of Shikimi

3,900 yen 4,290yen (incl. tax)

Shikimi's satisfying set meal with fresh ingredients, our specialty eel sushi and vinegared eel, and more.



Grilled large shrimp **1,500 yen** 1,650yen (incl. tax)



Horsemeat sashimi
1,500 yen ~ 1,650yen ~ (incl. tax)



Japanese-style
rolled omelet
600 yen
660yen (incl. tax)



Broiled ray fin
700 yen 770yen (incl. tax)

Increase stamina



Grilled liver
1,200 yen
1,320yen (incl. tax)



Fried chicken
700 yen
770yen (incl. tax)



Plenty of calcium

Eel bone
1000 yen 1,100yen (incl. tax)

Tuna sashimi topped
with grated yam

800 yen 880yen (incl. tax)

Steamed soybeans

400 yen 440yen (incl. tax)

Deep-fried octopus

700 yen 770yen (incl. tax)

Assorted Japanese pickles

500 yen 550yen (incl. tax)

Cold tofu

400 yen 440yen (incl. tax)

Vinegared seaweed

350 yen 385yen (incl. tax)

Chawanmushi
(Japanese steamed brothy custard)

400 yen 440yen (incl. tax)

Liver soup

300 yen 330yen (incl. tax)



宴

Banquet at Shikimi



ichii

水松 宴

Various banquets are available.

We have prepared a variety of rooms with the best of traditional Japanese architecture.

It can be used for a wide range of occasions, from family dinners to group banquets.



The photo shows the 5,000 yen course.

Banquet course

Sashimi, Sushi, Tempura, Side dish,
Glaze-grilled eel etc.

We prepare the course depending on your budget.



Drink

Beer

First, let's make a toast with beer!

Asahi Super Dry Draft Beer

Large 1,000 yen 1,100yen (incl. tax)

Medium 800 yen 880yen (incl. tax)

Small 500 yen 550yen (incl. tax)

Asahi Super Dry Medium bottle

600 yen 660yen (incl. tax)

Non-alcoholic Asahi Dry Zero Small bottle

400 yen 440yen (incl. tax)



Sour & Plum wine

Lemon sour 600 yen 660yen (incl. tax)

Grapefruit sour

600 yen 660yen (incl. tax)

Plum wine 600 yen 660yen (incl. tax)

Shochu and Oolong

600 yen 660yen (incl. tax)

Shochu (with water / hot water)

600 yen 660yen (incl. tax)



Shochu

Highball

Sake

Iichiko (barley shochu)

3,500 yen 3,850yen (incl. tax)

Kurokirishima (Potato Shochu)

3,500 yen 3,850yen (incl. tax)

Black Nikka Highball

600 yen 660yen (incl. tax)



Daisekkei

360 cc 800 yen 880yen (incl. tax)

180 cc 500 yen 550yen (incl. tax)

Daisekkei fresh sake

1000 yen 1100yen (incl. tax)



Soft drink

Oolong tea (iced or hot)

300 yen 330yen (incl. tax)

Orange juice 300 yen 330yen (incl. tax)

Coca Cola 300 yen 330yen (incl. tax)

Cider 300 yen 330yen (incl. tax)

Grape juice 300 yen 330yen (incl. tax)

Apple juice 300 yen 330yen (incl. tax)

Hot coffee 400 yen 440yen (incl. tax)

※Preparation with Azumino spring water

Lunch

11:00 am~2:00 pm

Weekdays only (Excluding weekends and holidays)



Fresh Sashimi

Assorted sashimi rice bowl

Chawanmushi & Side dish & Soup

1,400 yen 1,540yen (incl. tax)



Special value sushi

Chawanmushi & Side dish & Soup

1,300 yen 1,430yen (incl. tax)



Eel and omelet

Grilled eel and Japanese-style omelet over Rice

Side dish & Soup

2,400 yen 2,640yen (incl. tax)



Azumino wasabi used

Chopped grilled eel and wasabi over Rice

Chawanmushi & Pickles & Soup

2,200 yen 2,420yen (incl. tax)

※A large serving of rice (Omori) is available for 100 yen (110 yen including tax).