

"It takes 8 years to fillet an 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 an 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 \*Liver soup at +220 yen) 4,200 yen 4,620yen(incl. tax)

Eal-sushi with Pickles and Soup 3,200 yen 3,520 yen (incl. tax)





Vinegared eel

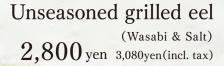
and cucumber salad

1.450 yen 1,595yen(incl. tax)



Chopped Broiled Eel over Rice 3,200 yen 3,520 yen (incl. tax)

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



Eel rice bowl with Pickles and Soup 3,000 yen

3,300yen(incl. tax)

For take-out

Eel take-out (4 slices per person)

5,300 yen 5,724yen(incl. tax)



Shikimi's sushi recommendation 1,900 yen 2,090 yen (incl. tax)



Salmon rice bowl
1,800 yen 1,980 yen (incl. tax)



with Sweets

Kid's sushi
1,000 yen 1,100yen(incl. tax)

# Scattered sush



Shikimi's scattered sushi 1,900 yen 2,090yen(incl. tax)



All items come with a side dish and soup

Super deluxe scattered sushi 2,400 yen 2,640 yen (incl. tax)



Tuna rice howl

Tuna rice bowl 1,800 yen 1,980 yen (incl. tax)



Rice bowl with tempura 1,600 yen 1,760 yen (incl. tax)

Deluxe scattered sushi 1,600 yen 1,760 yen (incl. tax)



Hand-rolled sushi 800 yen 880yen(incl. tax)



Minced Fatty Tuna & Scallion 2,700 yen 2,970 yen (incl. tax)

Tuna 1,5	00 yen 1,650yen(incl. tax)
(Ume)Plum	700 yen 770yen(incl. tax)
Dried seaweed	700 yen 770yen(incl. tax)
Cucumber	600 yen 660yen(incl. tax)
Japanese pickles	600 yen 660yen(incl. tax)
Burdock	600 yen 660yen(incl. tax)
Natto	700 yen 770yen(incl. tax)



Soba & Set 1

(buckwheat noodles)

Cold noodles 800 yen 880 yen(incl. tax)



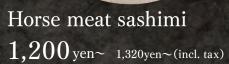
The set meal of Shikimi 3,100 yen 3,410 yen(incl. tax)

1,800 yen 1,980 yen(incl. tax)

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



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





t<sup>持</sup>美

The chef's recommendation

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

Assorted seafood tempura

1,500 yen 1,650 yen(incl. tax)

MUUMUUM

Grilled and seared ray fin 600 yen 660 yen 660 yen 660 yen 660 yen 660 yen (incl. tax)

Increase stamina

Fried chicken
600 yen
660 yen(incl. tax)

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

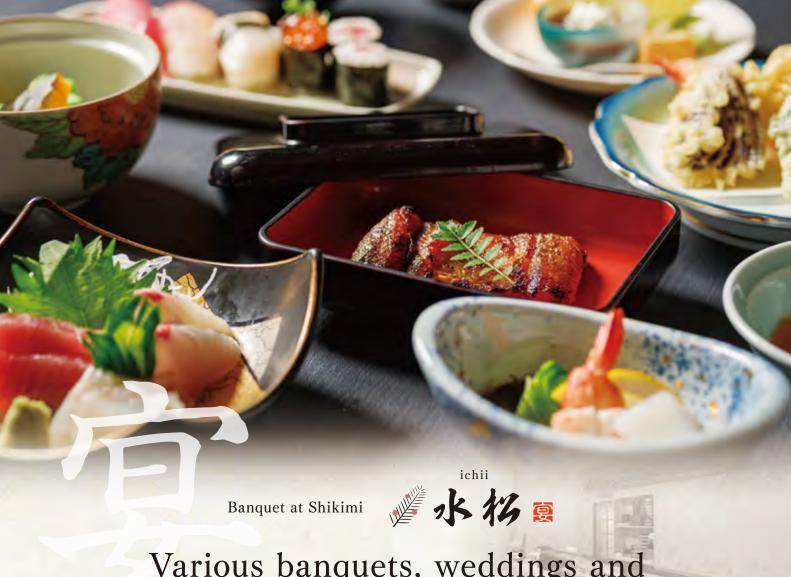
Plenty of calcium

Eel bone 950 yen 1,045yen(incl. tax)

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

Tuna Sashimi Topped with Grated Yam	700 yen	770yen(incl. tax)
Deep-fried octopus	600 yen	660yen(incl. tax)
Chilled tofu	300 yen	330yen(incl. tax)
Chawanmushi (Japanese steamed brothy custard)	300 yen	330yen(incl. tax)
Steamed soybeans	300 yen	330yen(incl. tax)

Shishito pepper withdried young sardines	600 yen	660 yen(incl. tax)
Stewed Beef with Miso	600 yen	660yen(incl. tax)
Assorted Japanese pickles	500 yen	550yen(incl. tax)
Vinegared seaweed	350 yen	385yen(incl. tax)
Liver soup (soup)	200 yen	220 yen(incl. tax)



# Various banquets, weddings and funerals 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.





Banquet example

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

Please feel free to contact us if you would like to change the contents of the dishes.



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)



Lemon sour

Sour &Plum wine

550 yen 605yen(incl. tax)

Grapefruit sour 550 yen 605yen(incl. tax)

Japanese basil sour (homemade)

600 yen 660yen(incl. tax)

Plum wine 600 yen 660 yen (incl. tax)

Shochu and Oolong

600 yen 660yen(incl. tax)

Shochu (with hot water)

600 yen 660yen(incl. tax)



Shochu (bottle)

Iichiko (barley shochu)

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

Kurokirishima (Potato Shochu)

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



Highbal (Whisky and soda)

Black Nikka Highball 550 yen 605yen(incl. tax)





Sake

Daisekkei

360 cc 800 yen 880yen(incl. tax)

180 cc 500 yen 550yen(incl. tax)

Daisekkei fresh sake

900 yen 990yen(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)

Japanese basil jule (homemade)

400 yen 440yen(incl. tax)

Grape juice 300 yen 330yen(incl. tax)

Apple juice 300 yen 330yen(incl. tax)

# Lunch

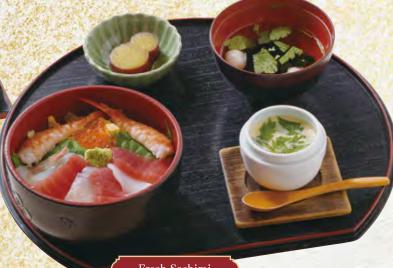
### 11:00 am~2:00 pm

Weekdays only (excluding Saturdays and Sundays)

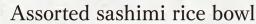


Special value sushi

Chawanmushi & Side dish & Soup 1,200 yen 1,320yen(incl. tax)



Fresh Sashimi



Chawanmushi & Side dish & Soup

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



Shinshu Salmon rice bowl

with Side dish & Soup

1,500 yen 1,650yen(incl. tax)



Eel and omelet



Chopped broiled eel and wasabi over Rice Chawanmushi & Side dish & Soup

2,000 yen 2,200yen(incl. tax)

Chopped broiled eel and kinshitamago(shredded omelet) rice bowll

Chawanmushi & Side dish & Soup & dessert

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

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

\*The contents may change slightly depending on the season.