

One of Ise-Shima's local cuisine
“Tekonezushi”

Best-seller

① Tekonezushi **Special**

2,200 yen

Tekonezushi, tempura, today's side dish, steamed egg custard, red miso soup



It is said that it began when fishermen in this area, where bonito fishing was popular, brought rice and freshly caught fish on the spot, soaked in soy sauce, and mixed with their hands. *Sushi-kyu's Tekonezushi* is a thick bonito fillet soaked in sweet and savory soy sauce on top of vinegared rice from Koshihikari from the local Miito (御絲).



② Tekonezushi **Premium**

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3,000 yen

Tekonezushi, tempura, grilled shellfish, today's side dish, steamed egg custard, red miso soup, fresh sliced fruit

③ Tekonezushi **Standard**

1,500 yen

Tekonezushi, today's side dish, red miso soup

Chef's recommendation

④ Iseji Zen

3,600 yen

Tekonezushi, tempura, 4 seasonal side dishes, Matsusaka beef sake steamed pot, grated yam, red miso soup, fresh sliced fruit



What is the Iseji?

Iseji (伊勢路) is an ancient pilgrimage route in Japan, connecting Ise Jingu in Mie Prefecture and other regions. It is also the path that connects the Ise jingu shrine and Kumano Sanzan Shrine.

Sushi-kyu is a local restaurant which offers a range of dishes that showcase the best of the regions culinary traditions including fresh seafood ingredients and that are popular among locals.

Please enjoy the delicious cuisine inspired to Iseji!



伊勢女衆の味

すし

Sushi-kyu



⑤ Ise Grated Yam with Steamed Barley Rice

Special

2,650 yen

Served with sashimi, steamed egg custard (*chawanmushi*), simmered seasonal vegetables, red miso soup, Japanese pickles and fresh sliced fruit

⑥ Ise Grated Yam with Steamed Barley Rice **standard** — 2,150 yen

⑦ Domestic Eel Hitsumabushi

Special

3,900 yen

Hitsumabushi, dashi, condiments (green onion, wasabi, seaweed), grated yam, clear soup



⑧ Domestic Eel Hitsumabushi **standard** — 2,900 yen

How to enjoy Hitsumabushi

1. Enjoy the eel and rice as is without adding anything.
2. Take a portion of the rice and eel and place it into a separate bowl.
3. Add condiments and toppings such as nori (seaweed), green onions and wasabi then pour in the dashi and enjoy.



⑨ Deep-Fried Prawns Set — 1,980 yen

Deep-fried large prawns, served with steamed rice, miso soup, and seasonal vegetables

⑩ Japanese Set Meal — 1,880 yen

Served with sashimi, simmered assortments, side dishes, steamed egg custard, rice, red miso soup, Japanese pickles

⑪ Kid's Meal — 750 yen

Hamburger steak, a slice of Japanese rolled omelette, rice, red miso soup, Japanese pickles

伊勢女衆の味

すし

Sushiryū

* We take every precaution in preparing our eel dishes, however, please be aware that very occasionally small bones may remain. * The contents of the dishes are subject to change depending on ingredient availability and seasonal variations. * We use Miito brand Koshihikari Rice from Mie Prefecture for our Tekonezushi. * If you have any allergies or dietary restrictions, please let us know.