

Nishibuchi

# にしぶち

TEL 03-3392-0123

3-3-16, Asagaya-Minami, Suginami-ku




Open 11:30am-2:00pm / 4:30pm-11:00pm

Closed Mondays

Credit Cards Accepted

## フードメニュー Food Menu

### Chef's Recommendation

- 1. 黒毛和牛バルサミコ醤油焼 Kuroge Wagyu Balsamic Shoyu Yaki (Grilled Japanese Black Beef with Balsamic-Soy-Sauce) ..... ¥ 1900 
- 2. 生本鮪かま煮付け Nama Hon-Maguro Kama Nitsuke (Tender Braised Tuna Head) ..... ¥ 1500 
- 3. 煮穴子の棒寿司 (九州産天然メ穴子使用) Nianago No Bozushi (Pressed Sushi with Sweet Simmered Congar) ..... ¥ 800 


### Sashimi




- 4. 二種盛 Nishumori (Sashimi 2 Kinds Sampler) ..... ¥ 1200
- 5. 三種盛 Sanshumori (Sashimi 3 Kinds Sampler) ..... ¥ 1800
- 6. 五種盛 Goshumori (Sashimi 5 Kinds Sampler) ..... ¥ 3000

※当店は伊豆天城産本山葵の卸したてをお出ししておりますので、刺身一人前につき 50 円 (54 円) をいただいております。

(We Serve Sashimi with Fresh Wasabi from Izuamagi. For This Reason, We Add 50Yen(54Yen Tax Incl.) Per Person. We Appreciate Your Understanding.)

### Fast Dishes

- 7. 本日のおひたし Honjitsu No Ohitashi (Today's Boiled Vegetable) ..... ¥ 400
- 8. 茶碗蒸し Chawan Mushi (Japanese Egg Custard) ..... ¥ 500 

- 9. お新香盛り合わせ Oshinko Moriawase (Pickles Sampler) ..... ¥ 600 
- 10. 自家製紀州本からすみ Jikasei Kishu Hon Karasumi (Homemade Dried Mullet Roe) ..... ¥ 1300 
- 11. 生雲丹西京味噌漬け Nama Uni Saikyo Miso Zuke (Raw Urchin Pickled with Saikyo-Miso) ..... ¥ 1000 



### Berkshire Pork Shabu-Shabu

- 12. 黒豚と季節野菜のしゃぶしゃぶ Kurobuta To Kisetsu Yasai No Shabu-Shabu (Shabu-Shabu with Berkshire Pork and Seasonal Vegetables) ..... ¥ 1660  
- 13. おかわり豚肉 (部位をお選び下さい) Okawari Butaniku (Additional Pork (Choose from Below)) ..... ¥ 1100
  - バラ肉 Bara Niku (Pork Ribs)
  - ロース肉 Rosu Niku (Pork Loins)
  - バラ肉とロース肉 Bara Niku To Rosu Niku (Pork Ribs and Loins)
- 14. おかわり肉団子 (2個より) 1個 Okawari Nikudango (Additional Meat Balls (Minimum Order 2Pcs) 1Pc) ..... ¥ 200 
- 15. おかわり野菜 Okawari Yasai (Additional Vegetables) ..... ¥ 380 
- 16. メのうどん Shime No Udon (Udon Noodles for the Last Course) ..... ¥ 400 

### Grilled Dishes

- 17. 特製鶏つくね (胡桃入り) タレ焼 (2個) Tokusei Tori Tusukune (Grilled Chicken Meat Balls (with Walnuts) with Sauce, 2Pcs) ..... ¥ 560 
- 18. 特製鶏つくね (胡桃入り) タレ焼 (2個) 卵黄付き Tokusei Tori Tusukune Ran-o Tsuki (Grilled Chicken Meat Balls (with Walnuts) with Sauce and an Egg York, 2Pcs) ..... ¥ 630  
- 19. サーモン粕漬焼 Salmon Kasuzuke Yaki (Grilled Salmon Pickled with Sake-Lees) ..... ¥ 600 
- 20. 銀だら粕漬焼 Gindara Kasuzuke Yaki (Grilled Sablefish Pickled with Sake-Lees) ..... ¥ 700 

### Fried Dishes

- 21. 九州天然活メ穴子一本揚 Anago Ipppon Age (Deep-fried Conger) ..... ¥ 1000 
- 22. 青森県産まこがれい唐揚 Makogarei Karaage (Deep-fried Marbled Sole) ..... ¥ 1140 

### Rices and Noodles

- 23. おにぎり (梅・鮭・たらこ・ちりめん山椒) Onigiri (Ume/Sake/Tarako/Chirimen Sansho) (Rice Ball (Pickled Ume/Salmon/Cod Roe/Dried Young Sardines with Japanese Pepper)) ..... ¥ 280  
- 24. 白飯 Shiromeshi (White Rice) ..... ¥ 350
- 25. 国産蜆の味噌汁 Kokusan Shijimi No Misoshiru (Shijimi Clams Miso Soup) ..... ¥ 400 

- 26. お茶漬け (梅・鮭・たらこ・ちりめん山椒) Ochazuke (Ume/Sake/Tarako/Chirimen Sansho) (Green Tea Over Rice (Pickled Ume/Salmon/Cod Roe/Dried Young Sardines with Japanese Pepper)) ..... ¥ 600
- 27. 七代目佐藤養助稲庭饅頭 (冷・温) Inaniwa Udon (Hiyashi/Atatakai) (Inaniwa Udon (Cold/Hot)) ..... ¥ 650
- 28. ご飯セット (白飯、味噌汁、新香) Gohan Set (Rice Set Meals (White Rice, Miso Soup, Pickles)) ..... ¥ 750

### Dessert

- 29. 月替りのデザート Dessert (Monthly Dessert) ..... ¥ 350







### Course Menu (Minimum Order 2persons)



















- 30. ミニ会席 Mini Kaiseki (Simple Dinner Course) ..... ¥ 4000  
先付・前菜・造り・焼物・煮物・食事 (ちりめん山椒御飯・味噌汁・新香) (Starter, Appetizer, Sashimi, Grilled Dish, Cooked Dish, Rice Set (Mixed Rice with Dried Young Sardine and Japanese Pepper, Miso Soup, and Pickles))
- 31. 玉菊 (Tamagiku Course) ..... ¥ 5000  
先付・前菜・茶碗蒸し・造り・焼物・煮物・食事・デザート (Starter, Appetizer, Japanese Egg Castard, Sashimi, Grilled Dish, Cooked Dish, Rice Set, and Dessert)
- 32. 葛の葉 (Kuzunoha Course) ..... ¥ 7000  
先付・酒肴盛り合せ・御碗・造り・焼物・煮物・食事・デザート (Starter, Assorted Side Dishes, Soup, Sashimi, Grilled Dish, Cooked Dish, Rice Set, and Dessert)
- 33. 糸萩 (Itohagi Course) ..... ¥ 9000  
先付・酒肴盛り合せ・御碗・造り・焼物・煮物・強肴・食事・デザート (Starter, Assorted Side Dishes, Soup, Sashimi, Grilled Dish, Cooked Dish, Substantial Dish, Rice Set, and Dessert)
- 34. 霧島黒豚しゃぶしゃぶ会席 (Kirishima Berkshire Pork Shabu-Shabu Course) ..... ¥ 6300  
先付・前菜・茶碗蒸し・造り・焼物・煮物・黒豚しゃぶしゃぶ・うどん・デザート (Starter, Appetizer, Japanese Egg Castard, Sashimi, Grilled Dish, Cooked Dish, Berkshire Pork Shabu-Shabu, Udon Noodles, and Desserts)

#### <Notice>


Some of restaurants accept CASH ONLY  
The price including or excluding TAX is depending on the restaurant  
Some of restaurants require COVER CHARGE  
Some of restaurants require to order at least ONE DRINK

#### <Ingredients/Taste>

-  Chicken
-  Pork
-  Seafood
-  Vegetables
-  Flour
-  Beef
-  Fish
-  Egg
-  Dairy Products
-  Spicy

協力:                  

中央線あるある PROJECT

 EXPERIENCE SUGINAMI TOKYO

## Lunch

メインのお料理を一品お選び下さい

(Choose a Main Dish from Listed Below)

刺身／天ぷら／煮魚／粕漬焼（銀だらとサーモン）／かれい唐揚げ

Sashimi/Tempura/Ni-Zakana/Kasuzuke(Gindara/Salmon)/Karei

Karaage

(Sashimi/Tempura/Simmered Fish/Grilled Fish Pickled with

Sake-Lee(Sablefish/Salmon)/Deep-Fried Righteye Flounder)

**35. 梅 Ume** (Ume Course) …………… ￥2000

小鉢二品・茶碗蒸し・煮物・御飯・味噌汁・新香・デザート

(2 Small Dishes, Japanese Egg Custard, Cooked Dish, Rice, Miso

Soup, Pickles, Dessert)

**36. 竹 Take** (Take Course) …………… ￥3000

小鉢二品・茶碗蒸し・煮物・造り・銀だら粕漬焼・天ぷら・御飯

・味噌汁・新香・デザート

(2 Small Dishes, Japanese Egg Custard, Cooked Dish, Sashimi,

Griled Sablefish Pickled with Sake-Lee, Tempura, Rice, Miso Soup,

Pickles, Dessert)

**37. ミニ会席 Mini Kaiseki** (Simple Lunch Course) …………… ￥4000

先付・前菜・造り・焼物・煮物・食事（ちりめん山椒御飯・味噌

汁・新香）(Starter, Appetizer, Sashimi, Grilled Dish, Cooked Dish,

Rice Set (Mixed Rice with Dried Young Sardine and Japanese

Pepper, Miso Soup and Pickles))

**38. 松 Matsu** (Matsu Course) …………… ￥5000

先付・前菜・茶碗蒸し・造り・焼物・炊合せ・食事・デザート

(Starter, Appetizer, Japanese Egg Custard, Sashimi, Grilled Dish,

Assorted Cooked Dish, Rice, Dessert)

## Fugu (Blowfish) 🐡

**39. 刺身 Sashimi** (Sashimi) …………… ￥2500

**40. 白子ポン酢 Shirako Ponzu**

(Boiled Soft Roe with Ponzu Sauce) …………… ￥3200

**41. 白子塩焼き Shirako Shio-Yaki** (Grilled Soft Roe, Salty) ￥3200

**42. 白子天ぷら Shirako Tempura** (Soft Roe Tempura) …… ￥3200

**43. 焼きふぐ Yaki-Fugu** (Grilled Blowfish) …………… ￥4000

**44. ふぐ唐揚げ Fugu Karaage** (Fried Blowfish) …………… ￥4000

**45. ひれ酒 Hire-Zake** (Hot Sake with Grilled Blowfish's Fin) ￥800

**46. 白子酒** (10分ほどかかります) Shirako-Zake

(Hot Sake with Pureed Blowfish's Soft Roe (It takes about 10

minutes).) …………… ￥1500

# ドリンクメニュー

## Drink Menu

### Beers

**47. 生ビール キリンラガー 小**

(Draught Beer Kirin Lager Small) …………… ￥400

**48. 生ビール キリンラガー 中**

(Draught Beer Kirin Lager Medium) …………… ￥500

**49. 瓶ビール (中) キリンラガー**

(Bottled Beer Medium Size, Kirin Lager) …………… ￥600

**50. 瓶ビール (中) アサヒスーパードライ**

(Bottled Beer Medium Size, Asahi Super Dry) …………… ￥600

**51. ノンアルコール サントリー オールフリー瓶**

(Non Alcohol Suntory All Free) …………… ￥400

### Sake

**52. 本日の地酒 (8～10種)**

(Today's Local Sake (8-10 Kinds)) …………… ￥Ask

**53. 清酒賀茂鶴 (広島) 一合**

(Seishu Kamotsuru (from Hiroshima) 180ml) …………… ￥450

**54. 清酒賀茂鶴 (広島) 二合**

(Seishu Kamotsuru (from Hiroshima) 360ml) …………… ￥850

**55. 天然トラふぐひれ酒 Tennen Torafugu Hirezake**

(Hot Sake with Tiger Puffer's Fin) …………… ￥800

**56. 天然トラふぐ白子酒 (10月～3月限定)**

Tennen Torafugu Shirakozake (Hot Sake with Tiger Puffer's Soft

Roe (Oct. to Mar. Only)) …………… ￥1500

## Suntory Kaku Whiskey

**57. ハイボール (High Ball)** …………… ￥550

**58. 水割り・お湯割り・ロック シングル**

Mizuwari/Oyuwari/Rock Single

(with Water/with Hot Water/on the Rock Single) …………… ￥550

**59. 水割り・お湯割り・ロック ダブル**

Mizuwari/Oyuwari/Rock Double

(with Water/with Hot Water/on the Rock Double) …………… ￥800

## Glass Shochu

**60. 一粒の麦 (麦、鹿児島)**

(Hitotsubu No Mugi (Barley, from Kagoshima)) …………… ￥500

**61. 三岳 (芋、屋久島)**

(Mitake (Sweet Potato, from Yakushima)) …………… ￥600

**62. 佐藤・黒 (芋、鹿児島)**

(Sato Kuro (Sweet Potato, from Kagoshima)) …………… ￥800

**63. 魔王 (芋、鹿児島)**

(Mao (Sweet Potato, from Kagoshima)) …………… ￥900

## Bottle Shochu

**64. 一粒の麦 (麦、鹿児島)**

(Hitotsubu No Mugi (Barley, from Kagoshima)) …………… ￥3200

**65. 中々 (麦、宮崎)** (Nakanaka (Barley, from Miyazaki)) ￥3700

**66. 喜六 (芋、宮崎)** (Kiroku (Sweet Potato, from Miyazaki)) ￥3700

**67. 白玉の露 (芋、鹿児島)**

(Shiratama No Tsuyu (Sweet Potato, from Kagoshima)) …… ￥3500

**68. 魔王 (芋、鹿児島)**

(Mao (Sweet Potato, from Kagoshima)) …………… ￥5000

## Options for Shochu

**69. アイス** (Ice) …………… ￥500

**70. お湯** Oyu (Hot Water) …………… ￥300

**71. 炭酸** Tansan (Soda) …………… ￥300

**72. サントリーミネラルウォーター** (Suntory Mineral Water) ￥300

**73. ピッチャー ウーロン茶** Oolong Cha Pitcher

(Oolong Tea Served with a Pitcher) …………… ￥1000

**74. ピッチャー緑茶** (Green Tea Served with a Pitcher) …… ￥1000

**75. 自家製大粒南高梅干 1粒** (Homemade Pickled Ume 1 Pc) ￥150

**76. レモン 8切** (Cut Lemon 8Pcs) …………… ￥300

## Wines

**77. 白 ジュネール シャルドネ (フランス) ハーフボトル**

(Jennard Chardonnay (France) Half Bottle, White) …………… ￥1800

**78. 白 グレース甲州 (日本) フルボトル**

(Grace Koshu (Japan) Full Bottle, White) …………… ￥4000

**79. 赤 サンタヘレナシグロデオロ カベルネソーヴィニヨン (チリ)**

ハーフボトル Santa Helena Siglo de Oro Cabernet Sauvignon

(Chili) Half Bottle, Red) …………… ￥1700

## Liqueurs

**80. 梅酒 (自家製) 水割り・お湯割り・ロック・ソーダ**

Umeshu Mizuwari/Oyuwari/Rock/Soda (Homemade Plum Wine

with Water/Hot Water/on the Rock/Soda) …………… ￥550

**81. 杏露酒 水割り・お湯割り・ロック・ソーダ**

Shinruchu Mizuwari/Oyuwari/Rock/Soda (Apricot Wine with

Water/Hot Water/on the Rock/Soda) …………… ￥480

**82. カシス 水割り・ロック** Cassis Mizuwari/Rock

(Cassis with Water/on the Rock) …………… ￥500

**83. カシス ソーダ・ウーロン茶・オレンジ** Cassis Soda/Oolong

Cha/Orange (Cassis with Soda/Oolong Tea/Orange) …… ￥550

**84. 林檎 水割り・お湯割り・ロック・ソーダ**

Ringo Mizuwari/Oyuwari/Rock/Soda (Apple Liquor with

Water/Hot Water/on the Rock/Soda) …………… ￥500

**85. マンゴー 水割り・お湯割り・ロック・ソーダ**

Mango Mizuwari/Oyuwari/Rock/Soda (Mango Liquor with

Water/Hot Water/on the Rock/Soda) …………… ￥500

※梅酒・杏露酒・林檎・マンゴーのソーダは50円増しです

(Plum Wine, Apricot Wine, Apple Liquor or Mango Liquor with

Soda is Adding 50Yen to the Price)

## Soft Drinks

**86. ジンジャーエール** (Ginger Ale) …………… ￥300

**87. ファンタグレープ** (Fanta Grape) …………… ￥300

**88. ハイシーオレンジ** (Hi-C Orange) …………… ￥300

**89. 100% オレンジジュース** (100% Orange Juice) …………… ￥300

**90. コカコーラ** (Coca Cola) …………… ￥300

**91. ウーロン茶** (Oolong Tea) …………… ￥300