

Tsukinoya

つきのや

TEL 03-5378-8007

1-14-12, Asagaya-Minami, Suginami-ku

Open 5:00pm-12:00pm

Closed Mondays

Cash Only

- 14. 白子揚げだし Shirako Agedashi
(Deep-fried Milt with Broth) ¥ 550
- 15. 生ガキ・焼きガキ (各1ヶ) Namagaki and Yakigaki
(Raw Oyster and Grilled Oyster (One Each)) ¥ 300

おすすめ Recommends

- 16. あん肝ポン酢 Ankimo Ponzu
(Monkfish Liver with Ponzu Sauce) ¥ 380
- 17. 砂肝酢 Sunagimo Su
(Chicken Gizzard Marinated with Vinegar) ¥ 350
- 18. 鶏わさ Toriwasa
(Chicken White Meat with Wasabi Radish) ¥ 380
- 19. 鶏皮酢 Torikawa Su
(Chicken Skin Marinated with Vinegar) ¥ 280
- 20. 生たらこ Nama Tarako (Raw Cod Roe) ¥ 400
- 21. しじみ醤油漬 Shijimi Shoyu Zuke
(Freshwater Clam Pickled with Soy Sauce) ¥ 380
- 22. づけ (ぶり又はカンパチ) Zuke (Buri / Kampachi)
(Marinated Sashimi (Yellowtail / Greater Amberjack)) ¥ 450
- 23. わらびおひたし Warabi Ohitashi (Boiled Bracken) ¥ 380
- 24. ぶり大根 Buri Daikon
(Simmered Yellowtail with Daikon Radish) ¥ 400
- 25. もつ味噌炒め Motsu Miso Itame
(Pig Organ Sauteed with Miso) ¥ 400
- 26. なめろう (あじ/イワシ) Namero (Aji / Iwashi) (Finely
Chopped Fish with Miso (Horse Mackerel / Sardine)) ¥ 450
- 27. 地はまぐり殻焼き Ji Hamaguri Kara Yaki
(Clam Roasted in the Shell) ¥ 400
- 28. ゴロ漬 (イカの肝の味噌漬) Goro Zuke
(Squid Innards Pickled with Miso) ¥ 350
- 29. 舌ビラメのムニエル Shitabirame No Meuniere
(Sole Meuniere) ¥ 500
- 30. 落花生塩茹で Rakkasei Shioyude
(Boiled Peanuts with Salt) ¥ 400
- 31. 茹で空豆 Yude Soramame (Boiled Broad Beans) ¥ 350
- 32. ホヤ酢 Hoya Su
(Sea Squirt Marinated with Vinegar) ¥ 380

日本酒 Sake

- 33. 鮎正宗 (Ayumasamune (Sweet but Sharp)) ¥ 680
- 34. 五十嵐 (Igarashi (Dry and Fresh)) ¥ 670
- 35. 冽 (Retsu (Sharp and Dry)) ¥ 680
- 36. 竹鶴 (Taketsuru (Unrefined Sake)) ¥ 600
- 37. 琥泉 (Kosen (Clear and Dry)) ¥ 680
- 38. 月の輪 (Tsukinowa (Elegant and Soft)) ¥ 640
- 39. 一ノ蔵 (Ichinokura (Dry)) ¥ 450
- 40. 浦霞 (Urakasumi (Smooth, not Bitter)) ¥ 450
- 41. 互 (Go (A Little Bit Sweet, Sour)) ¥ 730
- 42. 七田 (Shichida (Recommend for Hot Sake)) ¥ 650
- 43. 辰泉 (Tatsuizumi (Fresh and Clear)) ¥ 800
- 44. 瀬祭 (Dassai (Gorgeous Scent)) ¥ 680
- 45. 賀茂金秀 (Kamokinshu (Taste of Rice)) ¥ 750
- 46. 開運 (Kaiun (Fresh)) ¥ 680
- 47. 阿櫻 (Azakura (Recommend for Hot Sake)) ¥ 620
- 48. 三芳菊 (Miyoshigiku WILD-SIDE (Sweet-sour)) ¥ 630

メニューはその日により異なります
(The menu changes depending on the day.)

刺身 Sashimi

- 1. カンパチ Kampachi (Greater Amberjack) ¥ 450
- 2. ぶり Buri (Yellowtail) ¥ 450
- 3. イワシ Iwashi (Sardine) ¥ 450
- 4. まぐろなかおち Maguro Nakauchi
(Left-over Flesh on the Spine of Tuna) ¥ 450
- 5. ひらめ Hirame (Flounder) ¥ 450
- 6. かつお Katsuo (Bonito) ¥ 450
- 7. たこぶつ Tako Butsu (Chopped Octopus) ¥ 400
- 8. 自家製メダカ Shimesaba
(Raw Mackerel Salted and Marinated in Vinegar) ¥ 450
- 9. 盛合せ3点 (上記から選べます) Moriawase Santen
(Assorted Sashimi 3Kinds) ¥ 1000
- 10. 盛合せ5点 (上記から選べます) Moriawase Goten
(Assorted Sashimi 5Kinds) ¥ 1500
- 11. ホッキ貝刺身 Hokkigai Sashimi
(Sakhalin Surf Clam Sashimi) ¥ 750
- 12. 殻焼き Karayaki
(Sakhalin Surf Clam Roasted in the Shell) ¥ 700
- 13. 白子ポン酢 Shirako Ponzu (Milt with Ponzu Sauce) ¥ 550

<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: **なみじゃない、杉並!**
中央線あるある PROJECT

EXPERIENCE
SUGINAMI TOKYO