

Son 孫

TEL 03-5347-2568

3-31-14, Asagaya-Minami, Suginami-ku

Open 11:30am-3:00pm/5:30pm-11:00pm

Credit Cards Accepted

Appetizers

- 1. 豆腐の和え物** Tofu No Aemono (Tofu with Green Dressing) ¥ 800
- 2. 野菜と春雨のサラダ** Yasai To Harusame No Salad (Vegetable and Vermicelli Salad) ¥ 900
- 3. 旬野菜の甘辛酢漬け** Shun Yasai No Amakara Suzuke (Seasonal Vegetable Pickles) ¥ 700
- 4. 二種ピータン盛り合わせ** Nishu Pi-tan Moriawase (Century Eggs 2 Kinds Sampler) ¥ 880
- 5. ピータンと豆腐の前菜** Pi-tan To Tofu No Zensai (Tofu with Century Egg) ¥ 980
- 6. 蒸し鶏肉の胡麻辛みソースがけ** Mushi Toriniku No Goma Karami Sauce Gake (Steamed Chicken Topped with Spicy Sesame Sauce) ¥ 900
- 7. ゆで豚肉の辛み山椒風味** Yude Butaniku No Karami Sansho Fumi (Boiled Pork Flavored with Spicy Japanese Pepper) ¥ 900
- 8. クラゲの山東風和え** Kurage No Shanton Fu Ae (Jellyfish Shandong Style) ¥ 950
- 9. 蒸し牛肉の野菜ソースがけ** Mushi Gyuniku No Yasai Sauce Gake (Steamed Beef Topped with Vegetable Sauce) ¥ 900
- 10. 鮑の野菜の前菜** Awabi No Yasai No Zensai (Avallon and Vegetable Appetizer) ¥ 1200
- 11. 本日の前菜盛り合わせ** Honjitsu No Zensai Moriawase (Today's Appetizers Sampler) ¥ 2400

Soups

- 12. 清湯蒸しスープ** Chin Tan Mushi Soup (Very Clear Soup) ¥ 800
- 13. フカヒレと海鮮のスープ** Fukahire To Kaisen No Soup (Shark Fin and Seafood Soup) ¥ 1200
- 14. フカヒレと蟹肉のスープ** Fukahire To Kaniniku No Soup (Shark Fin and Crab Meat Soup) ¥ 1200
- 15. フカヒレと大和芋のスープ** Fukahire To Yamatoimo No Soup (Shark Fin and Yam Soup) ¥ 1200
- 16. 鮑と青野菜のスープ** Awabi To Aoyasai No Soup (Avallon and Green Vegetable Soup) ¥ 1200
- 17. 五目野菜の酸辛スープ (酸辣湯)** San Ra Tan (Hot and Sour Noodles) ¥ 1000

Seafoods

- 18. 大フカヒレの土鍋ごはん** Dai Fukahire No Donabe Gohan (Large Shark Fin Rice Cooked in a Clay Pot) ¥ 8888
- 19. 大フカヒレの醤油姿煮込み** Dai Fukahire No Shoyu Sugata Nikomi (Large Shark Fin Braised with Soy Sauce) ¥ 8600
- 20. 大フカヒレの土鍋煮込み** Dai Fukahire No Donabe Nikomi (Large Shark Fin Cooked in a Clay Pot) ¥ 8800
- 21. アワビの姿煮込み** Awabi No Sugata Nikomi (Braised Avallon) ¥ 3800
- 22. アワビと野菜のクリーム煮込み** Awabi To Yasai No Cream Nikomi (Avallon and Vegetable Cream Stew) ¥ 3000
- 23. ホタテの XO 醬炒め** Hotate No XO Jan Itame (Stir-Fried Scallop with XO Sauce) ¥ 2400
- 24. ホタテと野菜の薄塩炒め** Hotate To Yasai No Usu Shio Itame (Stir-Fried Scallop and Vegetable, Lightly Salty) ¥ 2400
- 25. タラバ蟹の淡雪炒め** Tarabagani No Awayuki Itame (Stir-Fried King Crab with Egg White) ¥ 2500
- 26. 季節野菜の蟹肉餡かけ** Kisetu Yasai No Kaniniku Ankake (Seasonal Vegetable Topped with Thick Crab Meat Sauce) ¥ 2200
- 27. カリカリ大エビの甘辛酢** Karikari Oebi No Amakarasu (Crispy Prawn with Sweet Sour Vinegar) ¥ 2600
- 28. 大エビの黒胡椒の香り炒め** Oebi No Kurokosho No Kaori Itame (Stir-Fried Prawn with Black Pepper) ¥ 2400
- 29. エビの黒胡椒の香り炒め** Ebi No Kurokosho No Kaori Itame (Stir-Fried Shrimps with Black Pepper) ¥ 2400

- 30. エビの甘辛味ソース** Ebi No Amakaraaji Sauce (Shrimps with Sweet and Hot Sauce) ¥ 2400
- 31. エビと旬の野菜の薄塩炒め** Ebi To Shun No Yasai No Usushio Itame (Stir-Fried Shrimps and Seasonal Vegetable, Lightly Salty) ¥ 2100
- 32. エビの薄衣揚げ** Ebi No Usugoromo Age (Fried Shrimps) ¥ 1800
- 33. エビと卵の宮廷焼き** Ebi To Tamago No Kyuteiyaki (Sauteed Shrimps and Egg) ¥ 2200
- 34. 海鮮と野菜の八宝菜** Kaisen To Yasai No Happosai (Seafood and Vegetable Chop Suey) ¥ 2400
- 35. 紋甲イカの葱生姜炒め** Mongoika No Negishouga Itame (Stir-Fried Cuttlefish with Leek and Ginger) ¥ 2200
- 36. 紋甲イカの黒豆ソース炒め** Mongoika No Kuromame Sauce Itame (Stir-Fried Cuttlefish with Black Beans Sauce) ¥ 2200
- 37. 旬の蒸し魚葱生姜香り仕立て** Shun No Mushi Zakana Negi Shoga Kaori Shitate (Seasonal Steamed Fish Flavored with Leek and Ginger) ¥ 3500 or more
- 38. 旬の魚の甘黒酢餡かけ** Shun No Sakana No Amakurozu Ankake (Seasonal Fish Topped with Sweet Black Vinegar Sauce) ¥ 3500 Yen or more
- 39. 旬の魚の甘辛醤油煮込み** Shun No Sakana No Amakara Shoyu Nikomi (Seasonal Fish Braised with Sweet and Hot Soy Sauce) ¥ 3500 Yen or more

<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

Beef/Lamb/Pork/Chicken Dishes

- 40. 本場の北京ダック(一羽)クレープ8枚** Peking Duck
(a Peking Duck with Crepes (8 Pcs)) ¥7777
- 41. 若鶏のカリカリ揚げ山椒風味**
Wakadori No Karikari Age Sansho Fumi (Crispy Fried Chicken Seasoned with Japanese Pepper) ¥1600  
- 42. 鶏肉の北京ソース仕立て** Toriniku No Peking Sauce Jitate
(Chicken with Peking Sauce) ¥1600 
- 43. 鶏肉とカシューナッツ炒め** Toriniku To Cashew Nuts Itame
(Stir-Fried Chicken with Cashew Nuts) ¥1800 
- 44. 鶏肉の辛み山椒風味(大辛)**
Toriniku No Karami Sansho Fumi (Okara)
(Chicken Seasoned with Japanese Pepper (Very Hot)) ¥1800  
- 45. 牛ロース肉とピーマンの香り炒め**
Gyu Rosu Niku To Pi-man No Kaori Itame
(Spicy Stir-Fried Beef Loin with Bell Pepper) ¥1800  
- 46. 牛ロース肉と野菜のオイスターソース炒め**
Gyu Rosu Niku To Yasai No Oyster Sauce Itame
(Stir-Fried Beef Loin and Vegetable with Oyster Sauce) ¥1800  
- 47. 牛ロース肉の黒胡椒香草炒め**
Gyu Rosu Niku No Kurokoshou Kousou Itame
(Stir-Fried Beef Loin with Black Pepper and Herb) ¥1800  
- 48. 牛ロース肉と旬のキノコの醤油炒め**
Gyu Rosu Niku To Shun No Kinoko No Shoyu Itame (Stir-Fried Beef Loin and Seasonal Mushrooms with Say Sauce) ¥1800 
- 49. 牛肉と野菜の大辛山椒煮(大麻辣)**
Gyuniku To Yasai No Okara Sansho Ni (Beef and Vegetable Stew with Japanese Pepper (Very Hot)) ¥2200   
- 50. 細切り牛肉の甜麺醤炒め(クレープ付)**
Hosogiri Gyuniku No Tenmenjan Itame (Stir-Fried Shredded Beef with Sweet Bean Sauce (with Crepe)) ¥1800  
- 51. 骨付きラム肉の香草焼き(3本)**
Honetsuki Lumb Niku No Koso Yaki
(Herb-Roasted Lamb with Bone(3Pcs)) ¥2400
- 52. 骨付きラム肉の辛み炒め(3本)**
Honetsuki Lumb Niku No Karami Itame
(Spicy Sauteed Lamb with Bone(3Pcs)) ¥2400 

- 53. 豚ロース肉の甘黒酢豚(おすすめの一品)**
Buta Rosu Niku No Amakuro Subuta
(Sweet and Sour Pork Loin) ¥1900 
- 54. ホイコーロー** Hoi Ko Ro (Twice Cooked Pork) ¥1800  
- 55. 豚挽肉と春雨、野菜の土鍋煮込み**
Buta Hikiniku To Harusame, Yasai No Donabe Nikomi (Minced Pork, Vermicelli and Vegetable Cooked in a Clay Pot) ¥1800  
- 56. 豚挽肉と豆腐の家庭風煮込み**
Buta Hikiniku To Tofu No Kateifu Nikomi
(Home-Style Minced Pork and Tofu Stew) ¥1800  
- 57. 皮つき豚バラ肉の老酒煮込み(3個)**
Kawatsuki Buta Baraniku No Raochu Nikomi
(Pork Belly with Skin Simmered with Chinese Wine) ¥2200  

Tofu / Vegetable Dishes

- 58. 海鮮と豆腐の煮込み** Kaisen To Tofu No Nikomi
(Simmered Seafood and Tofu) ¥2000 
- 59. 大人気 本場麻婆豆腐(大辛)** Mapo Tofu (Mapo Tofu) ¥1800 
- 60. 三種中国野菜の炒め物** Sanshu Chugoku Yasai No Itamemono
(Stir-Fried 3 Kinds Chinese Vegetable) ¥1800 
- 61. キノコと青野菜の炒め** Kinoko To Aoyasai No Itame
(Stir-Fried Mushrooms and Green Vegetable) ¥1600 
- 62. 季節野菜の薄塩炒め** Kisetzu Yasai No Usushio Itame
(Stir-Fried Seasonal Vegetable, Lightly Salt) ¥1600 
- 63. 豚肉と茄子の甘辛炒め** Butaniku To Nasu No Amakara Itame
(Stir-Fried Pork and Eggplant, Sweet and Hot) ¥1600  

Rices/Noodles

- 64. たっぷりの海鮮と野菜餡かけご飯**
Tappuri No Kaisen To Yasai Ankake Gohan
(Substantial Seafood and Vegetable Over Rice) ¥1800  
- 65. 牛肉と茄子の土鍋ごはん** Gyuniku To Nasu No Donabe Gohan
(Beef and Eggplant Rice Cooked in a Clay Pot) ¥1800  
- 66. たっぷり海鮮の炒飯** Tappuri Kaisen No Chahan
(Seafood Fried Rice) ¥1600 
- 67. 牛肉と青野菜の辛み炒飯**
Gyuniku To Aoyasai No Karami Chahan
(Beef and Green Vegetable Fried Rice, Spicy) ¥1600   

- 68. 合鴨と野菜の黒胡椒炒飯**
Aigamo To Yasai NO Kurokosho Chahan
(Duck and Vegetable Fried Rice with Black Pepper) ¥1600 
- 69. 海鮮と野菜のおこげ** Kaisen To Yasai No Okoge
(Seafood and Vegetable with Crispy Rice) ¥1800  
- 70. エビとトマトソースのおこげ** Ebi To Tomato Sauce No Okoge
(Shrimps and Tomato Sauce with Crispy Rice) ¥2000  
- 71. 五目野菜と海鮮の揚げそば**
Gomoku Yasai To Kaisen No Agesoba
(5 Kinds Vegetables and Seafood Fried Noodles) ¥1800  
- 72. 海鮮と野菜の焼伊府麵** Kaisen To Yasai No Yaki Ifumen
(Deep-Fried Noodles with Seafood and Vegetable) ¥1600  
- 73. フカヒレ姿煮そば** Fukahire Sugata Ni Soba
(Braised Shark Fin Noodles) ¥2100 
- 74. 海鮮と五目野菜のそば** Kaisen To Gomoku Yasai No Soba
(Seafood and Vegetable Noodles) ¥1600  
- 75. 五目酸辣とろみそば** Gomoku Sanra Toromi Soba
(Noodles with Thick Sauce, Sour and Hot) ¥1680 
- 76. 鶏肉と青野菜の土鍋煮込みそば**
Toriniku To Aoyasai No Donabe Nikomi Soba
(Chicken and Green Vegetable Noodles Cooked in a Clay Pot) ¥1600  
- 77. 本場大手担子麺** Honba Okara Tantanmen
(Authentic Dandan Noodles) ¥1200 
- 78. ぷりぷりエビと蟹肉の大春巻き(2本)**
Puripuri Ebi To Kaniniku No Oharumaki
(Chewy Shrimps and Crab Meat Spring Rolls (2Pcs)) ¥1500 
- 79. 本場の小籠包(5個)** Honba No Shoronpo
(Authentic Soup Dumplings (5Pcs)) ¥850  
- 80. 北京水餃子(8個)** Peking Suigyoza
(Peking-Style Boiled Gyoza (8Pcs)) ¥880
- 81. 中国ハム入り大根もち(3枚)** Chugoku Ham Iri Daikon Mochi
(Radish Cakes with Chinese Ham (3Pcs)) ¥750  
- 82. 豚肉と野菜のシューマイ(5個)** Butaniku To Yasai No Shumai
(Pork and Vegetable Shumai Dumplings (5Pcs)) ¥800
- 83. 桃まん(3個)** Momoman (Peach Steamed Buns (3Pcs)) ¥780
- 84. ゴマ団子(3個)** Goma Dango
(Sesame Dumplings (3Pcs)) ¥680

Son 孫

TEL 03-5347-2568

3-31-14, Asagaya-Minami, Suginami-ku







Open 11:30am-3:00pm/5:30pm-11:00pm



Credit Cards Accepted


Sweets/Desserts

- 85. 本場の杏仁豆腐 Honba No Annindofu
(Authentic Almond Jelly) ¥ 580
- 86. マンゴープリン (Mango Pudding) ¥ 580 
- 87. ココナッツババロア Coconut Bavaroa
(Coconut Bavarian Cream) ¥ 580
- 88. ライチのシャーベット Lychee No Sherbet
(Lychee Sherbet) ¥ 580
- 89. 黒ゴマアイスクリーム Kurogoma Ice Cream
(Black Sesame Ice Cream) ¥ 580 
- 90. デザートの盛り合わせ Dessert No Moriawase
(Dessert Sampler) ¥ 1200
- 91. 北京白玉団子 Peking Shiratama Dango
(Peking-Style Sticky Rice Flour Dumplings) ¥ 600

Chef's Recommended Special Lunch

- 92. 女性の方に大人気！点心セット (2名より) Tenshin Set
(Dim-sum Set (Minimum Order 2Person)) ¥ 2000
 本日の前菜 2 品 (Today's Appetizers 2Kinds Sampler)
 ぷりぷりエビ春巻き (Chewy Shrimps Spring Roll) 
 海鮮と肉の水餃子 (Seafood and Pork Boiled Gyoza Dumpling) 
 大根もち (Radish Cake) 
 豚焼売 (Pork Shumai Dumpling) 
 本場の小籠包 (5 個) (Authentic Soup Dumplings (5Pcs)) 
 鶏肉の煮込そば (Chicken Noodles) 
 デザート (Dessert)

- 93. 酢豚セット Subuta Set (Sweet and Sour Pork Set) ¥ 1720 
 (本日の副菜 2 品、白飯、スープ、デザート)
 (Today's Side Dishes (2 Kinds), Rice, Soup and Dessert)
- 94. 八宝菜セット Happosai Set (Chop Suey Set) ¥ 1810 
 (本日の副菜 2 品、白飯、スープ、デザート)
 (Today's Side Dishes (2 Kinds), Rice, Soup and Dessert)

- 95. 水餃子セット Suigyozza Set
(Boiled Gyoza Dumplings Set) ¥ 1300 
 (副菜 2 種、水餃子 12 個、スープ、白飯、デザート)
 (Side Dishes (2 Kinds), Boiled Gyoza Dumplings (12Pcs), Rice,
 Soup and Dessert)

Lunch Course (Minimum Order 2 Person)











- 96. 3500 円 Sanzengohyaku Yen Set ¥ 3500
 前菜 3 品 (3 Appetizers) 
 蟹肉と南瓜のスープ (Crab Meat and Pumpkin Soup) 
 エビと野菜の巻き蒸し (Steamed Shrimp and Vegetable Rolls) 
 豚ヒレ肉の黒酢あんかけ (Pork Loin Topped with Black Vinegar) 
 中国野菜二種盛り (Assorted 2 Kinds Chinese Vegetable) 
 本場北京の水餃子 (Authentic Boiled Gyoza Dumplings in Peking) 
 鶏と青野菜の煮込みそば (Chicken and Green Vegetable Noodles) 
 本日のデザート (Today's Dessert)
- 97. 5000 円 Gosen Yen Set ¥ 5000
 前菜 4 品 (4 Appetizers) 
 フカヒレと山芋のスープ (Shark Fin and Yam Soup) 
 大エビの甘辛酢炒め (Stir-Fried Prawn with Sweet and Hot
 Vinegar)

- 豚ヒレ肉の黒胡椒香草炒め (Stir-Fried Pork Loin Black Pepper
 and Herb) 
 海鮮と豆腐の挟み焼き 中国野菜二種添え (Sauteed Seafood
 and Tofu Sandwich, Served with 2 Kinds Chinese Vegetable) 
 本場北京の水餃子と大根餅 (Authentic Boiled Gyoza
 Dumplings in Peking and Radish Cake) 
 すっぱ辛い五目とろみそば (Hot and Sour Noodles) 
 本場杏仁豆腐 (Authentic Almond Jelly)
- 98. 8250 円 Hassen Nihyaku Goju Yen Set ¥ 8250
 前菜盛合せ (Assorted Appetizers) 
 フカヒレのスープ (Shark Fin Soup) 
 チリアワビの姿煮醤油煮込み (Braised Baranacle Rock-Shell
 with Soy Sauce) 
 大エビの甘辛酢炒め (Stir-Fried Prawn with Sweet and Hot
 Vinegar) 
 海鮮と豆腐の挟み焼き 中国野菜二種添え (Sauteed Seafood
 and Tofu Sandwich, Served with 2 Kinds Chinese Vegetable) 
 皮つき豚バラ肉の紹興酒煮込み (Pork Belly with Skin
 Simmered with Siaoxing Rice Wine) 
 海鮮と野菜のおこげ (Seafood and Vegetable with Crispy Rice) 
 デザート盛合せ (Dessert Sampler)


<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

99. 12000 円 Ichiman Nisen Yen Set ¥12000

前菜六品盛合せ (Assorted 6 Kinds Appetizers)

薬膳の蒸しスープ (Medicinal Herb Steamed Soup)

大フカヒレの姿煮 (200g) (Braised Large Shark Fin (200g))

チリアワビのクリームソース煮込み (Baranacle Rock-Shell
Stewed with Cream Sauce)

大エビの甘辛酢炒め (Stir-Fried Prawn with Sweet and Hot
Vinegar)

中国野菜の三種炒め物 (Stir-Fried 3 Kinds Chnise Vegetable)

豚ヒレ肉の黒酢あんかけ (Pork Loin Topped with Black
Vinegar)

牛肉煮餡かけご飯 (Braised Beef Sauce Over Rice)

デザート盛合せ (Dessert Sampler)



Lunch A La Carte

(All Dishes Served with a Dessert)

Noodles

1. 孫料理長の担々麺 (大辛) Son Ryoricho No Tantan Men

(Chef's Dandan Noodles (Very Hot)) ¥1000



2. 酸っぱ辛い、五目とろみそば Suppa Karai Gomoku Toromi Soba

(Hot and Sour, 5 Kinds Ingredients Noodles) ¥1200



3. 鶏と青菜の土鍋煮込みそば

Tori To Aona No Donabe Nikomi Soba

(Chicken and Leafy Green Noodles Cooked in a Clay Pot) ¥1200



4. たっぷり海鮮と野菜の湯麺 Tappuri Kaisen To Yasai No Tanmen

(Substantial Seafood and Vegetable Noodles) ¥1200



5. 海鮮と野菜のあんかけ焼きそば

Kaisen To Yasai No Ankake Yakisoba (Seafood and Vegetable

Thick Sauce Over Fried Noodles) ¥1200



6. 海鮮、肉入り五目かた焼きそば

Kaisen Niku Iri Gomoku Kata Yakisoba

(Seafood and Pork Crispy Fried Noodles) ¥1430



7. フカヒレ姿煮と野菜の醤油そば

Fukahire Sugata Ni To Yasai No Shoyu Soba

(Braised Shark Fin and Vegetable Noodles with Soy Sauce) ¥1900



Rices

8. 孫料理長の麻婆豆腐ご飯 (大辛)

Son Ryoricho No Mapodofu Gohan

(Chef's Mapo Dofu Over Rice (Very Hot)) ¥1000



9. 豚肉と高菜の辛み炒飯 Butaniku To Takana No Karami Chahan

(Pork and Leaf Mustard Fried Rice) ¥1000



10. 海鮮と野菜のあんかけ御飯 Kaisen To Yasai No Ankake Gohan

(Seafood and Vegetable Thick Sauce Over Rice) ¥1200



11. 牛肉と茄子のあんかけ御飯 Gyuniku To Nasu No Ankake Gohan

(Beef and Eggplant Thick Sauce Over Rice) ¥1200



12. 海鮮たっぷり炒飯 Kaisen Tappuri Chahan

(Substantial Seafood Fried Rice) ¥1200



13. 海鮮と野菜のおこげ Kaisen To Yasai No Okoge

(Seafood and Vegetable with Crispy Rice) ¥1280



14. たっぷり海鮮と蟹肉の天津風掛ご飯

Tappuri Kaisen To Kaniniku No Tenshin Fu Kake Gohan

(Substantial Seafood and Crab Meat Over Rice) ¥1430



15. チリアワビと野菜のあんかけご飯

Chili Awabi To Yasai No Ankake Gohan

(Baranacle Rock-Shell and Vegetable Thick Sauce Over Rice) ¥1750

