

うおこう

UOKOU

TEL 03-3339-5778

2-22-8 Koenji-Kita, Suginamiku

Open 6.00pm-11.00pm

Close Mon

We are stocking the food everyday.

Priced and menus vary by season and day.



とりあえず Appetizers

1. いか塩辛 Shiokara (Squid Pickled in Salt) ¥ 250
2. かに味噌 Kanimiso (Crab Miso) ¥ 450
3. しらすおろし Shirasu Oroshi
(Baby Sardines with Grated Daikon Radish) ¥ 280
4. かつを酒盗 Katuo Shuto (Bonito Pickled in Salt) ... ¥ 300
5. 氷頭(酢の物・鮭の頭の軟骨) Hizu (Thin Sliced Salmon
Head Cartilage (Pickled, Salmon Head Cartilage)) ¥ 300
6. 辛子明太子 Karashi Mentaiko (Spicy Cod Roe) ¥ 380
7. くらげポン酢 Kurage Ponzu (Jelly Fish with Ponzu) ¥ 380
8. 冷奴 Hiyayakko (Cold Tofu) ¥ 250
9. ふぐ皮(トラフグ) Fugukawa (Blowfish Skin) ¥ 400
10. かにみそとうふ Kanimiso Tofu (Crab Miso Tofu) ¥ 380
11. たたみいわし Tatami Iwashi
(Sheet of Dried Sardines) ¥ 350
12. さけの酒びたし Sake No Sakebitashi
(Sake Soaked Smoked Salmon) ¥ 450

刺身

Sliced Raw fish

13. 舟盛 Funamori (Sashimi (Raw Fish)) ¥ 1500
14. 中とろ Chu Toro (Medium Fatty Tuna) ¥ 680
15. かんぱち Kanpachi (Amberjack) ¥ 580
16. 赤貝 Akagai (Ark Shell) ¥ 700
17. つぶ貝 Tsubugai (Whelk (Shell Fish)) ¥ 680
18. 活たこ Tako (Octopus) ¥ 580
19. そい Soi (Jackopever) ¥ 550
20. サーモン (Salmon) ¥ 500
21. あじ Aji (Horse Mackerel) ¥ 550
22. いわし Iwashi (Sardine) ¥ 400
23. いか刺 Ikasashi (Raw Squid) ¥ 450

本日のおすすめ

Today's Recommendations

24. 白子天ぷら Shirako Tempura
(Soft Cod Roe Tempura) ¥ 600
25. あん肝 Ankimo (Liver) ¥ 500
26. くじら竜田揚 Kujira Tatsuta Age (Deep Fried Whale) ¥ 580
27. なめたかれい煮付 Nameta Karei Nitsuke
(Simmered Flatfish) ¥ 850
28. 白子ポン酢 Shirako Ponzu
(Soft Cod Roe with Ponzu) ¥ 580
29. イワシハンバーグ Iwashi Hamburg (Sardine Burger) ¥ 480
30. あんこう唐揚げ Anko Kara Age
(Deep Fried Monkfish) ¥ 650
31. 桜海老かき揚 Sakuraebi Kakiage (Fried Shrimp) ¥ 600
62. いか下足揚 Ika Geso Age (Fried Squid Legs) ¥ 450
33. きんき一夜干焼 Kinki Ichiyaboshi (Dried Rock Fish) ¥ 680
35. さば竜田揚 Saba Tatsuta Age (Fried Mackerel) ¥ 500
36. いわし岩石揚 Iwashi Ganseki Age (Fried Sardines) ¥ 500
37. ほっけ煮付 Hokke Nitsuke (Grilled Atka Mackerel) ¥ 600
39. きんき煮付 Kinki Nitsuke (Grilled Rock Fish) ¥ 900
40. 鯛梅しそ揚 Iwashi Ume Shiso Age
(Fried Sardine with Plum and Perilla) ¥ 550

焼物

Grilled

42. 金目鯛塩焼 Kinmedai Shioyaki
(Grilled and Salted Alfonsino) ¥ 750
43. メロカマ塩焼 Merokama Shioyaki
(Grilled and Salted Toothfish) ¥ 750
44. しまほっけ焼 Shimahokke Yaki
(Island Style Grilled Atka Mackerel) ¥ 580



煮物

Pot Cooked in Soy Sauce

46. 金目鯛煮付 Kinmedai Nitsuke
(Alfonsino Cooked in Soy Sauce) ¥ 700

肉料理

Meat Dishes

48. 地どり唐揚 Jidori Kara Age (Fried Chicken) ¥ 580 
49. 鴨つくね串焼 Kamo Tsukune Kushiyaki
(Duck Meatball Skewers) ¥ 380 



揚げ物

Fried food 

50. かきフライ Kaki Fried (Fried Oysters) ¥ 700
51. きす天プラ Kisu Tempura (Fried Prawns) ¥ 500
52. たこ唐揚 Tako Kara Age (Fried Octopus) ¥ 500
53. ふぐ唐揚 Fugu Kara Age (Fried Blowfish) ¥ 450
54. じゃこ天さつま揚 Jakoten Satsumaage
(Deep Fried Fish and Vegetables) ¥ 380

サラダ

Salad 

55. 海鮮サラダ Kaisen Salad (Seafood Salad) ¥ 650 
56. じゃこトマトサラダ Jako Tomato Salad
(Fish Sausage Tomato Salad) ¥ 580 

食事

Meal

57. さけ茶漬 Sake Chazuke (Salmon Porridge) ¥ 500
58. そば Soba (Soba) ¥ 480
59. じゃこめし Jako Meshi (Fried Rice) ¥ 500

ドリンク Drink

●ビール (Beer)

- 60. キリン一番搾り生中 Namachu (Medium Size Draught Beer) ¥ 540
- 61. キリン一番搾りグラス (Kirin Ichiban Shibori Glass) ¥ 380
- 62. キリンラガー中ビン (Kirin Lager Medium Bottle) ¥ 540
- 63. アサヒ・スーパードライ中ビン (Asahi Super Dry Medium Bottle) ¥ 540

●日本酒 (Japanese Sake)

- 64. ふぐヒレ酒 Fugu Hirezake (Blowfish Fin Sake) ¥ 750
- 65. 大 Dai (Large) ¥ 650
- 66. 小 Sho (Small) ¥ 350

●焼酎 (Shochu)

- 67. ボトル (芋・麦) (Bottle Imo (Potato, Wheat)) ¥ 3500
- 68. グラス (芋・麦) (Glass Mugu (Potato, Wheat)) ¥ 350

●ワイン (Wine)

- 69. ボトル (Bottle) ¥ 3500
- 70. グラス (Glass) ¥ 480

●サワー (Sour)

- 71. 生グレープフルーツサワー (Fresh Grapefruit Sour) ¥ 480
- 72. 生レモンサワー (Fresh Lemon Sour) ¥ 480
- 73. ウーロンハイ (Oolong High) ¥ 380

●その他 (Other)

- 74. 地酒蔵のウイスキーハイボール (Local Brewed Whiskey Highball) ¥ 450
- 75. 角ハイボール (Kaku Highball) ¥ 400
- 76. カシスソーダ (Cassis Soda) ¥ 450
- 77. ソフトドリンク (Soft Drink) ¥ 300

●超おすすめ地酒 (Recommended Local Sake)

- 78. 久保田・百寿 (Kubota Hyakuju) ¥ 350
- 79. 八海山 (Hakkaisan) ¥ 350
- 80. 越の寒梅 (Koshino Kanbai) ¥ 400

●超おすすめ焼酎 (Recommended Shochu)

- 81. 富の宝山 (Tominohouzan) ¥ 380
- 82. 佐藤 (Sato) ¥ 380
- 83. 三岳 (Mitake) ¥ 380

●こだわり梅酒 (Particularly Recommended Plum Wine)

- 84. 吟醸梅酒 (Ginjo Umeshu) ¥ 500
- 85. 鶯とろ梅酒 (OToro Umeshu) ¥ 430
- 86. 木内梅酒 (Kiuchi Umeshu) ¥ 430
- 87. 百年梅酒 (Hyakunen Umeshu) ¥ 430
- 88. 紅南高梅酒 (Beninankou Umeshu) ¥ 500

- 89. 梅の宿 (Ume No Yado) ¥ 400
- 90. ゆず酒 (Yuzu (Citrus)) ¥ 400
- 91. すだち酒 (Sudachi (Citrus)) ¥ 400

地酒の味くらべ

Comparing Tastes of Local Sake

●92. 幻セット (Maboroshi Set) ¥ 1100

- 雪中梅 (Secchubai)
- 八海山 (Hakkaisan)
- 越の寒梅 (Koshino Kambai)

●93. 新潟名酒セット (Niigata Choice Sake Set) ¥ 950

- ×張鶴 (Shime Harizuru)
- 八海山 (Hakkaisan)
- 久保田千寿 (Kubota Senju)

●94. 久保田セット (Kubota Set) ¥ 1480

- 千寿 (Senju)
- 紅寿 (Kuju)
- 万寿 (Manju)

■今週のおすすめ地酒 (This Week's Recommended Local Sake)

- 95. 楯野川 (Tatenokawa) ¥ 650
- 96. くどき上手 (Kudoki Jouzu) ¥ 700

- 97. 栗駒山 (Kurikomayama) ¥ 600
- 98. 三千盛 (Michisakari) ¥ 580
- 99. 久保田万寿 (Kubota Senju) ¥ 1000
- 100. 武勇 (Takeo) ¥ 450
- 101. 八海山 (Hakkaisan) ¥ 480
- 102. 久保田千寿 (Kubota Senju) ¥ 480
- 103. 久保田紅寿 (Kubota Koku) ¥ 600
- 104. 雪中梅 (Secchubai) ¥ 500

■本格焼酎 (Genuine Shochu)

- 105. 八幡 (Yahata) ¥ 580
- 106. 田倉 (Takura) ¥ 680
- 107. 土竜 (Mogura) ¥ 480
- 108. き六 (Kiroku) ¥ 480
- 109. 八千代伝 (Yachiyoden) ¥ 480
- 110. 黒瀬 (Kurose) ¥ 480
- 111. 中々 (Nakanaka) ¥ 480
- 112. 桜井 (Sakurai) ¥ 480
- 113. 朝日 (Asahi) ¥ 480
- 114. 鳥飼 (Torikai) ¥ 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