

SOSEKI
銀座 壮石





Edomae-Sushi and Kaiseki Cuisine

Ginza is close to the Tsukiji Outer Market and Toyosu Market, where we can get the best seafood and fresh fruits and vegetables. Our sushi chef trained at "Tsukiji Sushiiwa", which was founded in 1921 by our grandfather. He inherited the technique and taste of our grandfather's sushi and offers authentic Edomae-Sushi to everyone. In addition, our grandfather's fourth daughter is the head chef of our restaurant, and has devoted herself to cooking for half a century. Taking advantage of her feminine sensibilities, she offers kaiseki cuisine that makes the most of the original flavors of the ingredients.



Course Menu

※ Please ordered at least one item per person
※ All prices include tax

counter seat only

GINZA 銀座 12,000 yen

Appetizer / Sushi 15 pieces / Miso soup / Dessert

This course serves Chef's recommended sushi.

Enjoy communicating with Chef's through the sushi counter.



KASUMI 霞 8,000 yen

Appetizer / Sushi / Miso soup

Course is used seasonal sushi ingredients.

Enjoy dinner sushi at your leisure



MAGURO ZUKUSHI

まぐろづくし 11,000 yen

Three type of fatty tuna / Pickled lean tuna / Negi-toro roll

This course of sushi is made plenty of selected parts of tuna.

Enjoy our special tuna sushi.



Pre-ordered Course Menu

※ reservation up to day in advance
※ All prices include tax

EDO 江戸 9,000 yen

※reservation up to day in advance

Appetizer / Sashimi / Simmered Veggies /
Grilled fish / Sushi / Miso soup / Dessert

Course of Edo-Mae- sushi and Kaiseki-cuisine.
Chef selected seasonal fish and veggies used
dishes.
Try pairing with sake and Austrian wine.



recommendation

MUSASHI 武蔵 12,000 yen

※reservation up to day in advance

5 Appetizers / Sashimi / Simmered Veggies / Fried Hairy Crab / Sushi / Miso soup / Dessert

Enjoy appetizers that make five Edo recipes. This course is recommended for drinker.
Try pairing with sake and Austrian wine.



Pre-ordered Course Menu

※ reservation up to day in advance
※ All prices include tax

recommendation

※reservation up to day in advance

YAMATO 大和 15,000 yen

Appetizer / Sashimi / Simmered Veggies / Fried / Grilled / Sushi / Miso soup / Dessert

This is our specialty course meal.

Seasonal ingredients are used dishes.



※reservation up to day in advance

SOSEKI 壮石 20,000 yen

Appetizer / Sashimi / Simmered Veggies / Fried /
Seasonal Plate / Sushi / Miso soup / Dessert

Chef selected seasonal ingredients used special
course.

Recommended for meals on special occasions.

Enjoy specialty SOSEKI course.



※ All prices include tax

A la Carte

SASHIMI おまかせ刺身 3,500 yen ~

Enjoy fresh seafood carefully selected by chef.
please ask chef about contents of sashimi.



O-Anago-Shirayaki

大穴子の白焼

*Grilled conger eel
2,000 yen



Grilled big conger eel simply seasoned with salt and Japanese pepper. Enjoy the contrast between the crispy outside and fatty.

TAKO-SAKURANI

蛸の桜煮

1,500 yen



Simmered octopus.
Dish of softly boiled octopus with a special dipping sauce. Recommended Sake snacks.

recommendation

Fried Hairy Crab

2,500 yen 毛蟹の甲羅揚げ



It's a special of dish which uses plenty of Japanese hairy crabs and veggies, wrapped in a crab shell and deep-fried.

Simmered Veggies

旬の野菜の炊き合わせ

1,500 yen ~



The dishes change depending on the purchase and season.

Seasonal Dish

旬の壮石おすすめ料理

We have a daily special.

800 yen~

Miso soup 赤だし

600 yen

Salt ice cream 塩アイスクリーム

450 yen

SUSHI

550 yen ~

Order your favorite sushi piece.

