

# 旬味処 ふじせ

【Shunmidokoro FUJISE】

This Japanese restaurant uses seasonal ingredients whenever it is possible.  
We offer sashimi, tempura, oysters on the half shell and Okinawan pork, among other delights.  
The Duck-and-vegetables Hotpot is our recommended wintertime specialty.

[Address] 2-1-1 Oshiage, Sumida-ku, Tokyo [Tel] 03-3622-9656

[Access] 1 min walk from TOKYO SKYTREE Station on the Tobu SKYTREE Line,

7 min walk from Oshiage Station on the Toei Asakusa Line and Tokyo Metro Hanzomon Line.

[Open] 5:30pm - 11:00pm (L.O.10:00pm) [Closed] Sundays, National Holidays

<https://fujise-naribirabasi.jimdo.com/>



## A la carte 一品料理

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|--|---------------|
| <b>1 Assortment of 5 Types of Sashimi</b><br>お刺身盛合せ(5点盛)   | ¥1,300        |
| <b>Assortment of 3 Types of Sashimi</b><br>お刺身盛合せ(3点盛)   | ¥900          |
| *The dish's ingredients change seasonally. ※内容は、季節によって変わります。   |               |
| <b>2 Maguro Sashimi (Tuna Sashimi)</b><br>まぐろ刺身  | ¥820          |
| <b>3 Salmon Sashimi</b><br>サーモンとろ刺身  | ¥590          |
| <b>4 Basashi (Row Horse Meat)</b><br>馬刺し   | ¥750          |
| <b>5 Salt-broiled Collars of Tuna [Large]</b><br>まぐろかま 塩焼き [大]   | ¥1,080~¥1,200 |
| <b>6 Tempura Assortment</b><br>[2 pieces of Shrimp, Sillago, Big-Eyed Flathead, Vegetables]<br>天ぷら盛り合わせ [海老2本、キス、メゴチ、野菜] | ¥900          |
| <b>7 Deep-Fried Conger-eel with Grated Daikon Radish</b><br>天ぷら [単品] 穴子揚げおろし   | ¥580          |
| <b>8 Small Shrimp and Green Onion Tempura</b><br>天ぷら [単品] 小エビと長ネギのかき揚げ   | ¥640          |
| <b>9 Free-range Chicken Tempura</b> <b>POPULAR MENU</b><br>天ぷら [単品] 地鶏天ぷら <small>人気メニュー</small>                          | ¥590          |
| <b>10 Deep-Fried River Shrimp</b> <b>POPULAR WITH WOMEN</b><br>川海老のから揚げ <small>女性に人気</small>                             | ¥520          |
| <b>11 Mille-Feuille Pork Cutlet (Okinawa Pork)</b> <b>POPULAR MENU</b><br>紙かつ [沖縄ポーク] <small>人気メニュー</small>              | ¥580          |
| <b>12 Grilled Cross between Wild and Domestic Ducks and Green Onions in a Ceramic Pan</b><br>合鴨とねぎの陶板焼き                  | ¥960          |
| <b>13 Bound Salad of Daikon Radish and Scallops</b><br>帆立大根サラダ   | ¥520          |



**1 Assortment of 5 Types of Sashimi**



**5 Salt-broiled Collars of Tuna (Large)**



**9 Free-range Chicken Tempura**



**10 Deep-Fried River Shrimp**

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|---|----------|
| <b>14 Steamed-Chicken Salad</b><br>蒸し鶏のサラダ  | ¥480     |
| <b>15 Pork-Liver Cutlet</b><br>レバかつ   | ¥450     |
| <b>16 Whale Meat Cutlet</b><br>くじらかつ  | ¥680     |
| <b>17 Whale Meat Steak</b><br>くじらステーキ   | ¥900     |
| <b>18 Roasting on Skewers</b><br>Cross between Wild and Domestic Ducks Balls [2 skewers]<br>串焼き 合鴨つくね [2本]              | ¥320     |
| <b>19 Roasting on Skewers</b><br>Chicken Skin / Chicken Tail Roasted on Skewers [2 skewers each]<br>串焼き 雛皮 / ぼんじり [各2本] | ¥320each |
| <b>20 Fried Noodles Mixed with Vegetables and Seafood</b><br>海鮮 かたやきそば  | ¥780     |
| <b>21 Whole Grilled Squid</b><br>いか丸焼き  | ¥520     |
| <b>22 Satsumaage (Deep-Fried Fish-Paste Patties)</b><br>さつまあげ   | ¥450     |

## Drinks ドリンク

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|--|-------------|
| <b>23 Local Japanese Sake [180ml]</b><br>地酒 [1合]                               | ¥520~¥720   |
| <b>24 Draft Beer [Medium / Small] Asahi Super Dry</b><br>生ビール [中/小] アサヒスーパードライ | ¥490 / ¥390 |
| <b>25 Shochu Sour [10 Types]</b><br>焼酎サワー                                      | ¥310~¥410   |
| <b>26 Homemade Fruit Wine [Plum / Apricot]</b><br>自家製果実酒 [梅酒 / 杏酒]             | ¥420        |
| <b>27 Clear Distilled Liquor [10 Types]</b><br>本格焼酎 各種                         | ¥390~¥800   |



**12 Grilled Cross between Wild and Domestic Ducks and Green Onions in a Ceramic Pan**



**13 Bound Salad of Daikon Radish and Scallops**



**23 Local Japanese Sake**

## ☉ Tax is included

- ▶ The picture may be different from the actual dish due to the use of seasonal ingredients
- ▶ Credit cards are not accepted

## 10 major allergy materials



▶ For descriptions of specific food allergens, please see the back of the menu