



下町烹割

上総屋



【Old Town Style Japanese Kazusaya (Banquet Hall)】

Founded in 1934 and still located in the same building. Kazusaya is filled with Japanese Shitamachi (traditional Tokyo) passion. You can see cherry blossoms, fireworks and Geisha in this area. It is also close to famous tourist spots such as Asakusa and TOKYO SKYTREE. It's a popular choice to party in Kazusaya's traditional tatami room.

[Address]2-2-10 Mukojima, Sumida-ku, Tokyo [Tel]03-3622-7418

[Access]8 min walk from TOKYO SKYTREE Station on the Tobu Skytree Line [Open]Tuesday-Friday 11:30am-1:30pm (L.O.) Saturdays, Sundays and National Holidays 11:30am-2:00pm (L.O.) 5:00pm-9:00pm (L.O.) [Closed]Mondays

<http://www1.ttcn.ne.jp/~kazusaya/> f

Lunch Only



Meal Menu 食事メニュー [税込み/including tax]

- 1 Kazusaya Bentoo** 上総屋弁当 (三段重) ¥1,080
Kazusaya Special Set (Tuna Sashimi, Seasonal Sashimi and Sauteed Tuna with Ginger Soy Sauce)
- 2 Maguro Shoogayaki Teishoku** まぐろ生姜焼き定食 Lunch Time ¥600
Sauteed Tuna with Ginger Soy Sauce (Comes with Rice, Soup and Japanese Pickles) Dinner Time ¥750
- 3 Unadon** うな丼 Lunch Time ¥980
Grilled Fresh Water Eel with Sweet Soy Sauce on Rice (Comes with Soup) Dinner Time ¥1,080
- 4 Zukedon** ズケ丼 ¥640
Tuna Sashimi Glazed with Soy Sauce on Rice



1 Kazusaya Bentoo



3 Unadon



4 Zukedon



8 Sashimi Moriawase (Large Size)

Side Menu サイドメニュー [税別/excluding tax]

- 5 Edamame** 枝豆 ¥300
Boiled Soy Beans
- 6 Eihire** エイヒレ ¥300
Stingray Fin
- 7 Hiyayakko** 冷やっこ ¥300
Chilled Tofu with Green Onions and Ginger
- 8 Sashimi Moriawase** 刺盛 Small Size ¥800
Sashimi Assortment Medium Size ¥1,500
Large Size ¥3,000
- 9 Maguro Butsu Sashimi** まぐろブツ刺身 ¥500
Chopped Tuna Sashimi
- 10 Zuke Zara** づけ皿 ¥600
Tuna Sashimi with Sesame Sauce
- 11 Asari no Sakamushi** あさりの酒蒸し ¥500
Little Neck Clams Steamed with Sake
- 12 Wakame no Wafuu Gomatareae** ワカメの和風ごまたれ和え ¥300
Seaweed Salad with Japanese-style Sesame Dressing
- 13 Butter Sauteed Oysters** カキバター焼き ¥600
- 14 Butter Sauteed Squid Legs** いかげそバター焼き ¥500

- 15 Oden** おでん ¥400
Japanese Stew (Boiled Egg, Fishcakes, Chinese Radish in a Light Soy Sauce Flavored Dashi Broth)
- 16 Jaga Butter** ジャガバター ¥300
Boiled Potato with Butter
- 17 Hamukatsu** ハムカツ ¥400
Ham Cutlet
- 18 Atsuyaki Tamago** 厚焼玉子 *夜のみ/Dinner Only ¥800
Thick Japanese-style Omelet
- 19 Sakuraebi Kakiage** 桜エビかきあげ *夜のみ/Dinner Only ¥600
Battered and Deep Fried Small Shrimp

Drink 飲み物 [税別/excluding tax]

- 20 Bottled Beer (Asahi Beer)** 瓶ビール ¥550
- 21 Draft Beer (Medium Size)** 生ビール (中) ¥500
- 22 Lemon Sour** レモンサワー ¥350
Shochu Liquor with Iced Water and Lemon Juice
- 23 Oolong Hai** ウーロンハイ ¥350
Shochu Liquor with Iced Oolong Tea
- 24 Nihonshu Atsukan** 日本酒熱燗 Large Size ¥700
Hot Sake Small Size ¥400
- 25 Jizake** 地酒 ¥600~¥1,000
Local Sake (Many different local sakes from all over Japan)
- 26 Wine (Red Wine, White Wine)** ワイン ¥500
- 27 Nihon Cha** 日本茶 ¥200
Japanese Hot Tea

Banquet Menu (Reservation required) 宴会メニュー予約制

- 28 Kazusaya Ozashiki Lunch (Obentoo)** 上総屋お座敷ランチ (お弁当) ¥1,620~
Kazusaya Special Lunch Set in the Tatami Room (15 to 80 people)
- 29 Kazusaya Party Menu** 上総屋パーティーセット Per person ¥5,000
Food and All-You-Can-Drink for 2 hours, 15 to 80 people



Ozashiki (image)



28 Kazusaya Ozashiki Lunch (Obentoo)



29 Kazusaya Party Menu (image)

▶ 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