

# 丸常鮨

【MARUTSUNE SUSHI】

Founded 80 years ago, Marutsune Sushi is popular in this traditional town. The daily Nigiri (hand-pressed) sushi is popular. We recommend our homemade tamagoyaki (Japanese-style omelette), too.

[Address]5-30-16 Mukoojima, Sumida-ku, Tokyo [Tel]03-3622-9723

[Access]10 min walk from Oshiage Station on the Tokyo Metro Hanzomon Line and other Lines.

10 min walk from TOKYO SKYTREE Station on the Tobu Skytree Line.

[Open] 11:30am-1:30pm, 5:00pm-12:00am, Sundays and National Holidays -9:00pm [Closed] Wednesdays

<http://www.hotpepper.jp/strJ000129764/>



## Lunch Set Menu ランチメニュー

- 1 Nishoku Don 二色丼** ※まぐろ+日替わりのネタがのった丼 サラダ、お握付き **¥1,210**  
Sushi Bowl (topped with tuna, raw fish of the day and omelet), Salad and Soup

## Nigiri Sushi Set にぎりセット We serve seasonal items so please check with the staff regarding food allergens

- 2 Omakase Nigiri 10 Kan** 本日のお任せ握り10貫 **¥2,420**  
Nigiri Sushi Assortment of the Day (10 pieces)
- 3 Omakase Nigiri 5 Kan** 本日のお任せ握り5貫 **¥1,210**  
Nigiri Sushi Assortment of the Day (5 pieces) \*5 pieces chosen by the chef from picture 2
- 4 Nigiri Sushi Tokujoo** 握りすし 特上 **¥3,025**  
Highest Quality Nigiri Sushi Assortment

## Chirashi Sushi (Rice Bowl with Topped with Fish) ちらし

- 5 Nama Chirashi Tokujoo** 生ちらし (特上) **¥4,400**  
All Raw Fish Chirashi Sushi with Various Toppings (Highest Quality)
- 6 Nama Chirashi Joo** 生ちらし (上) **¥3,025**  
All Raw Fish Chirashi Sushi with Various Toppings (High Quality)

## Rolled Sushi 巻物

- 7 Makizushi** 巻きすし **¥1,540**  
Rolled Sushi

## Nigiri Sushi にぎり The listed price is for one piece すべて一個の値段です

- 8 Maguro Akami** まぐろ 赤身 **¥550**  
Lean Tuna
- 9 Maguro Chuutoro** まぐろ 中トロ **¥880**  
Pink Medium Fatty Tuna
- 10 Maguro Ootoro** まぐろ 大トロ **¥1,100**  
Pink Fatty Tuna
- 11 Sāmon** サーモン **¥330**  
Salmon
- 12 Hirame** ひらめ **¥440**  
Flounder
- 13 Tai** たい **¥440**  
Sea bream



1 Nishoku Don



2 Omakase Nigiri



6 Nama Chirashi Joo



7 Makizushi

- 14 Tako** タコ **¥330**  
Octopus
- 15 Ika** イカ **¥330**  
Squid
- 16 Hotate** ホタテ貝 **¥330**  
Scallop
- 17 Hokkigai** ホッキ貝 **¥330**  
Surf Clam
- 18 Torigai** トリ貝 **¥330**  
Japanese Cockle
- 19 Tairagai** 平貝 **¥330**  
Razor Clam
- 20 Akagai** 赤貝 **¥880**  
Ark Shell
- 21 Awabi Nama** あわび 生 **¥880**  
Fresh Abalone
- 22 Mushi Awabi** 蒸しあわび **¥880**  
Steamed Abalone
- 23 Kohada** 小肌 **¥330**  
Medium-sized gizzard Shad
- 24 Kuruma Ebi** 車えび **¥1,100**  
Prawn
- 25 Ama Ebi** 甘えび **¥330**  
Sweet Shrimp
- 26 Uni** うに **¥1,100**  
Sea Urchin
- 27 Ikura** いくら **¥550**  
Salmon Roe
- 28 Shako** しゃこ **¥330**  
Mantis Shrimp
- 29 Anago** 穴子 **¥440**  
Conger Eel
- 30 Tamago** 玉子 **¥220**  
Thick Omelet



8 Maguro Akami



11 Sāmon

◎Tax is included



We accept a credit card of VISA, MASTER.

▶ The picture may be different from the actual dish due to the use of seasonal ingredients

## 10 major allergy materials



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