

割烹 空んぼ

【Kappou Tonbo】

We are a Japanese restaurant that was founded in 1933. As we are a restaurant with a long history, we offer a wide variety of dishes that people of all ages can enjoy. The flavor of the seasons and our welcoming spirit has not changed throughout the years.

[Address] 3-7-17 Azumabashi, Sumida-ku, Tokyo [Tel] 03-3624-0751

[Access] 5 min walk from TOKYO SKYTREE Station on the Tobu SKYTREE Line. 8 min walk from Asakusa Station on the Toei Asakusa Line, Tokyo Metro Ginza Line and Tobu SKYTREE Line.

[Open] 11:30am-10:00pm 9:30pm (L.O.) [Closed] No Holidays

www.kappoutonbo.com



Meals 食事

1 Azumabashi Plate

¥2,530

Includes Sashimi, a Grilled Dish, a Fried Dish, a Carefully Made Japanese-Style Omelet, a Simmered Dish, Rice, Soup and a Pickled Dish

吾妻橋プレート お造り/焼き物/揚げ物/謹製玉子焼き/煮物/ご飯/お椀/香の物



1 Azumabashi Plate

2 Hitotoori Kaiseki Multi-Course Meal

¥3,850

Includes Simmered Beef, Fish Marinated in Saikyo Miso and Maple then Grilled, an Assortment of Three Types of Sashimi, a Side Dish, Rice, Soup, a Pickled Dish and a Dessert

一通り会席 すき煮/メーブル西京焼/お刺身三点盛り/小鉢/ご飯/お椀/香の物/水菓子



2 Hitotoori Kaiseki Multi-Course Meal

3 Hitotoori Kaiseki Takumi

¥5,280

Includes Simmered Beef, Fish Marinated in Saikyo Miso and Maple then Grilled, an Assortment of Three Types of Sashimi, a Side Dish, Rice, Soup, a Pickled Dish, Tempura, Savory Egg Custard and a Dessert

一通り会席 匠 すき煮/メーブル西京焼/お刺身三点盛り/小鉢/ご飯/お椀/香の物/天ぷら盛合わせ/茶碗蒸し/水菓子



4 Fish Marinated in Saikyo Miso and Maple then Grilled

À la Carte アラカルト

4 Fish Marinated in Saikyo Miso and Maple then Grilled

¥1,430~

(Sablefish/Splendid Alfonsino/Greenland Halibut)

メーブル西京焼き(銀ダラ/金目鯛/銀鱈)

5 Seasonal Sashimi 季節のお造り

¥1,980~

6 Simmered Sea Bream Head 鯛のかぶと煮

¥2,310

7 Fried Shrimp (3 Pieces) 海老フライ 3本

¥1,980

8 Tempura Assortment 天ぷら盛合わせ

¥1,980

9 Conger Eel Tempura 穴子の天ぷら

¥1,650

10 Steamed Seafood 海鮮蒸し 一人鍋仕立て

¥1,320

11 Steamed Tuna and Green Onions 鮪のねぎ間蒸し 一人鍋仕立て

¥1,650

12 Savory Seafood Custard 海鮮 茶碗蒸し

¥1,100

13 Sirloin Steak 180g サーロインステーキ180g

¥6,050

14 Seafood Salad 海鮮サラダ

¥1,430

15 Inaniwa Udon Noodles 稲庭うどん

¥1,320

16 Rice Cooked and Seasoned with Various Ingredients 炊込み御飯

¥2,200~



6 Simmered Sea Bream Head

Courses コースのお料理

*The dishes served depend on the season, so please ask the staff for details. A 15% Service Charge will be taken separately.

※サービス料 別途15%いただきます。

17 Meat Course 肉会席

¥8,250

*Please Choose Shabu Shabu (Thinly Sliced Meat that you Boil Quickly) or Steak (Includes an Appetizer, Sashimi, a Grilled Dish, Steak or Shabu Shabu, Rice, Soup and a Dessert)

*しゃぶしゃぶ又はステーキをお選びください(前菜/お造り/焼物/お肉/食事/水菓子)



13 Sirloin Steak 180g

18 Tempura Course 天ぷら会席

¥6,050



17 Meat Course

Drinks お飲み物

19 Skytree Draft Beer 634ml スカイツリー生ビール 634ml

¥1,430

20 Super DRY (Beer) スーパードライ

¥990

21 Japanese Sake (Various Brands) 日本酒 各種

¥990~

22 Distilled Liquor (Various Brands) 焼酎 各種

¥990~

23 Whisky Highball (Whisky Mixed with Club Soda)-Various Brands ウイスキー ハイボール 各種

¥880~

24 Wine (Various Brands) ワイン 各種

¥5,500~

Take Out お土産

25 Sweetened Beans (Azuki/White Lupine Beans/Green Peas/Pinto Beans) 甘納豆 (あずき/しろはな/うぐいす/うずら)

¥378

26 Assortment of Fish Marinated in Saikyo Miso and Maple then Grilled メーブル西京焼き 詰合わせ

¥6,480

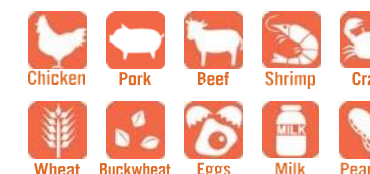
◎Tax is included



We accept VISA, MasterCard, AMERICAN EXPRESS and JCB.

▶ 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