

# 笑酒 Dining

## 【Washoku Dining Egushi】

You can enjoy Japanese food and sake from Akita Prefecture at our restaurant.  
Our Japanese-style paella cooked in the soup of the famous Akita dish *kiritanpo* (mashed rice) hot pot is popular.  
We are conveniently close to both Kinshicho Station and TOKYO SKYTREE.

[Address] 4-12-8 Kinshi, Sumida-ku, Tokyo [Tel] 03-6658-4722  
[Access] 3 min walk from Kinshicho Station on the JR Sobu Line and Tokyo Metro Hanzomon Line.  
[Open] Lunch: Monday-Wednesday 11:30am-2:00pm (L.O. 1:30pm),  
Dinner: 5:00pm-12:00am (Monday-Wednesday, Sundays, Holidays),  
5:00pm-2:00am (Fridays, Saturdays, the Days Before Holidays) [Closed] Thursdays



There is a required ¥300 per person *otoshi* (small appetizer) that is provided as a service with every meal.

### Appetizers 前菜

- 1 **Homemade Pickles** ¥500  
自家製ピクルス
- 2 **Smoked and Pickled Daikon Radish and Cheese** ¥500  
燻りがっことチーズ
- 3 **Uncured Ham from Akita** ¥700~¥1,280  
秋田県産原木生ハム
- 4 **Potherb Mustard Greens and Root Vegetable Salad** ¥740  
水菜と根菜サラダ
- 5 **Turnip and Uncured Ham Salad** ¥740  
かぶと生ハムのサラダ

### À la Carte Dishes 一品料理

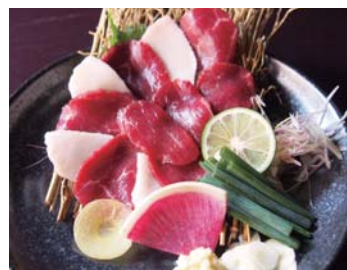
- 6 **Sashimi Assortment** ¥1,480~  
刺身盛り合わせ
- 7 **Matsuo Beef Steak** ¥1,680  
松尾牛のステーキ
- 8 **Grilled Hinai Chicken** ¥1,680  
比内鶏のグリル
- 9 **Specially Selected Raw Horse Meat (Shipped Directly From Matsuo Farm)** ¥1,480  
松尾牧場直送特選馬刺
- 10 **Seasonal Tempura Assortment** ¥1,280  
季節の天麩羅盛合わせ
- 11 **Shrimp Tempura** ¥580  
海老の天麩羅
- 12 **Shrimp Tempura Fritter** ¥550  
海老のかき揚げ
- 13 **Fried Chicken** ¥580  
若鶏の唐揚
- 14 **Grilled Fish of the Day**  
▶ The fish of the day changes depending on the season.  
The price depends on the market value, so please ask the staff about the price.  
本日の焼き魚  
▶ 魚は季節によって変わります。価格は時価なのでお尋ねください。
- 15 **Yokote Fried Noodles** ¥780  
横手やきそば



1 **Uncured Ham from Akita**



6 **Sashimi Assortment**



9 **Specially Selected Raw Horse Meat**



10 **Seasonal Tempura Assortment**

- 16 **Inaniwa Udon Noodles** ¥880  
稲庭うどん
- 17 **Japanese-Style Paella** ¥1,800  
和風パエリア

### Drinks 飲み物

- 18 **The Premium Malt's Beer (Kaoru Premium Brand)** ¥600  
ザ・プレミアム・モルツ 香るプレミアム
- 19 **Hakushu Highball (Hakushu Whisky Mixed with Club Soda)** ¥600  
白州ハイボール
- 20 **Polestar (Sparkling Wine)** ¥500  
ポールスター (樽詰めスパークリングワイン)
- 21 **Glass of Japanese Sake** ¥500 / ¥600 / ¥700  
日本酒 グラス
- 22 **Distilled Liquor (Wheat / Potato)** ¥500  
焼酎 麦・芋
- 23 **Glass of Wine (Red / White)** ¥600  
グラスワイン (赤/白)
- 24 **Ripe Plum Wine (Made from Hand-Picked Nankou Plums)** ¥450  
手摘み南高梅の完熟梅酒
- 25 **Homemade Plum Wine** ¥520  
自家製梅酒
- 26 **Cassis Liqueur with Fresh Orange or Grapefruit** ¥600  
カシス 生オレンジ・グレープフルーツ
- 27 **Campari with Fresh Orange or Grapefruit** ¥600  
カンパリ 生オレンジ・グレープフルーツ
- 28 **All Free (Non-Alcoholic Beer)** ¥350  
ノンアルコール オールフリー(ビールテイスト)

### Dessert デザート

- 29 **Japanese Sake Ice Cream** ¥450  
日本酒アイス
- 30 **Sweet Potato with Vanilla Ice Cream** ¥680  
スイートポテトとバニラアイス



14 **Grilled Fish of the Day**



17 **Japanese-Style Paella**



21 **Glass of Japanese Sake**

◎ Tax is not included



We accept VISA, MasterCard, AMERICAN EXPRESS, JCB and China UnionPay.

▶ 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