

Course



Appetizers
3 kinds of sashimi
Chicken wings
Seasonal Delicacy
Chanko hot pot
Udon noodles
Pickles

※Photo is for two people.

Sekiwake Course

Chanko-nabe and popular course including chicken wings, etc.

With meal only ¥5,500 per person

With 120-minute all-you-can-drink ¥8,030 per person



Appetizers
5 kinds of sashimi
chicken wings
Seasonal Delicacy
Grilled seasonal fish
Chanko hot pot
Udon noodles
Pickles

※Photo is for two people.

Ozeki Course

A sumptuous course featuring seasonal dishes, sashimi, chicken wings, and

With meal only ¥7,150 per person

With 120-minute all-you-can-drink ¥9,680 per person



Appetizers
7 kinds of sashimi
Seasonal small dishes
chicken wings
Seasonal Delicacy
Seasonal special chanko hot pot
Udon noodles
Pickles
Dessert

※Photo is for two people.

Yokozuna Course

This special course includes our signature chanko-nabe, sashimi, seasonal small

With meal only ¥9,350 per person

With 120-minute all-you-can-drink ¥11,880 per person

120-minute
All-You-Can-Drink Plan

Draft Beer

Oolong High

Grapefruit Sour

Plum Wine

Sake

Bottled Beer

Green Tea Highball

Shikuwasa Sour

Apricot Wine

Shochu / Sweet Potato

Non-alcoholic Beer

Lemon Sour

Mango Sour

Whisky Highball

Shochu / Barley

Soft Drinks

Oolong Tea

Soft Drinks

Green Tea

Soft Drinks

Cola

Soft Drinks

Ginger Ale

Soft Drinks

Orange Juice

All prices include tax.

This course is available when shared by everyone in your party.

All prices include tax.

This course is available when shared by everyone in your party.

Chanko Pot



※Photo shows portion for two people.

Authentic Chanko Hot Pot - Kirishima Flavor per person **¥3,520**

Our chanko hot pot is an authentic recipe passed down from the prestigious Michinoku Sumo Stable. It features a rich broth made from chicken bones and pork bones, seasoned with a blend of soy sauce, miso, and salt.

Additional Hot Pot Ingredients

| | | | |
|---|--------|------------------------------|--------|
| Vegetable Set | | | |
| Chinese cabbage, bean sprouts, bok choy, green onion, carrot, enoki mushrooms | | | |
| 1,520円 | | | |
| Meat Set | | | |
| Pork, chicken, minced chicken | | | |
| 1,920円 | | | |
| Seafood Set | | | |
| Shrimp, scallops, white fish fillet, octopus fish cake ball | | | |
| 1,820円 | | | |
| Pork | 1,090円 | Chicken | 1,090円 |
| Minced Chicken | 1,090円 | White Fish Fillet | 1,090円 |
| Shrimp | 1,090円 | Fried Fish Cake | 1,090円 |
| Octopus Fish Cake Ball | 1,090円 | Gyoza Dumplings | 760円 |
| Tofu | 760円 | Kuzukiri (Arrowroot Noodles) | 650円 |
| Fried Tofu Pouch | 650円 | | |
| Hotpot Finishers | | | |
| Chanpon-style ramen noodles | 770円 | Udon Noodles | 660円 |
| Rice Porridge Set | 770円 | Rice Cakes (Mochi) | 660円 |

All prices include tax.



What is Chanko?

The origin of the word "chanko" is uncertain, but one theory suggests it comes from the affectionate terms "chan" (parent) and "ko" (child), representing a parent and child sharing a meal together. Today, "chanko" refers not only to hot pot, but to a variety of dishes—such as fried, grilled, simmered, or raw foods—served in sumo stables as meals shared between the stablemaster

Kirishima-Style Soup: A Tradition from the Sumo Stable

Each sumo stable has its own unique and flavorful version of chanko hot pot, reflecting the creativity and traditions of the stable. At our restaurant, we serve a special “Kirishima-style” chanko hot pot, made with a rich chicken and pork bone broth—seasoned with soy sauce, miso, and salt—based on the recipe passed down from the Michinoku Stable, led by former Ozeki Kirishima (now Michinoku-oyakata). This hearty hot pot is filled with generous portions of vegetables, meat, and seafood. We invite

Chanko is Healthy!

Many people may assume that chanko hot pot will make you gain weight, since it’s the dish that helps build the bodies of sumo wrestlers—but that’s not necessarily true. Chanko hot pot is actually a very healthy meal, offering a well-balanced combination of vegetables, meat, and seafood that is also easy to digest. For sumo wrestlers, chanko is an ideal main dish because it can be cooked in large batches to feed the entire stable at once. They build their size not from the chanko alone, but by eating large amounts of rice and side

A la carte



Seven-Kind Sashimi Assortment

¥1,740 per person

※Photo is for three people.

Sashimi

Seven-Kind Sashimi Assortment

※Minimum order for two people. ¥1,740 per person

Five-Kind Sashimi Assortment

※Minimum order for two people ¥1,380 per person

Assorted Tuna Platter

Lean, Medium Fatty and Fatty ¥2,970

Medium Fatty Tuna Sashimi ¥2,070

Fresh Squid Sashimi ¥1,800

Flounder Sashimi ¥1,640

Amberjack Sashimi ¥1,420

Salmon Sashimi ¥1,420

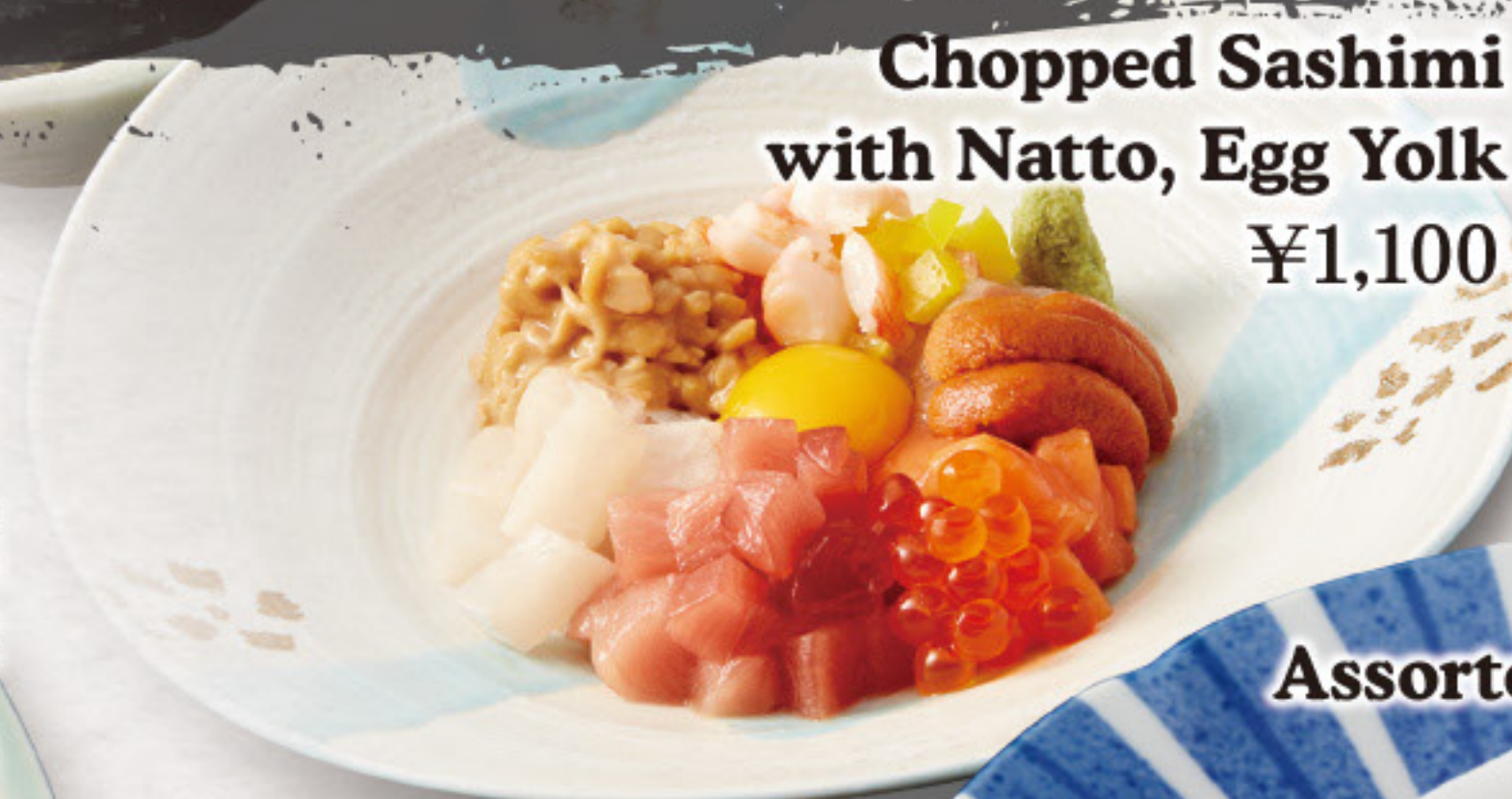
Horse Meat Sashimi ¥1,380



Assorted Tuna Platter
Lean, Medium Fatty and Fatty
¥2,970



Horse Meat Sashimi
¥1,380



Chopped Sashimi with Natto, Egg Yolk
¥1,100



Seared Local Chicken
¥1,220



Assorted Fried Fish Cake
¥1,320



Kirishima Style Chicken Wings
¥700



Japanese Fried Lamb
¥1,080



Maguro Yukhoe
¥1,100

Meat & Seafood

Maguro Yukhoe

(Spicy Tuna Tartare Korean Style) ¥1,100

Chopped Sashimi

with Natto, Egg Yolk ¥1,100

Seared Local Chicken

¥1,220

Simmered Beef Tendon

¥1,220

Fried Dishes

Assorted Fried Fish Cakes ¥1,320

Deep-Fried Blowfish ¥1,220

Deep-Fried Chicken Cartilage ¥1,080

Japanese Fried Lamb ¥1,080

Jako-ten (Fish cake) ¥770

Kirishima Style Chicken Wings ¥700

Kirishima Style Salt Chicken Wings ¥700

All prices include tax.

All prices include tax.

A la carte & Dessert

Drinks



Big Seafood Salad



Fresh Vegetables
with Miso and Mayo dip



Big Onigiri

Salads & Light Bites

| | |
|---|--------|
| Big Seafood Salad | ¥1,430 |
| Fresh Vegetables with Miso and Mayo dip | ¥1,320 |
| Marinated Squid | ¥880 |
| Marinated Firefly Squid | ¥770 |
| Assortes Pickles | ¥660 |
| Lightly pickled kimchi | ¥500 |

Rice Dishes

| | |
|--|--------|
| Big Onigiri (Rice ball with Salmon & Salmon Roe) | ¥1,210 |
| Steamed Rice (Large) | ¥480 |
| Steamed Rice (Medium) | ¥370 |
| Steamed Rice (Small) | ¥260 |



Lightly pickled kimchi



Marinated Firefly Squid

Desserts



| | |
|--------------------------------------|------|
| Mango Pudding | ¥400 |
| Almond Tofu (Annin Dofu) | ¥400 |
| Silk Gelato (Sweet Potato Flavor) | ¥420 |
| Ice Cream de Nama Chocolate | ¥420 |
| Ice Cream de Matcha Chocolate | ¥420 |

All prices include tax.

Beer

| | |
|--------------------------------|------|
| Draft Beer (Asahi Super Dry) | ¥700 |
| Bottled Beer (Asahi Super Dry) | ¥700 |

Wine

| | |
|----------------------------------|-------------|
| Suntory Cup Wine (Red / White) | ¥680 each |
| Fortant Wine 700ml (Red / White) | ¥3,680 each |

Highball

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|---|------|
| Kaku Highball (Whiskey + Soda) | ¥590 |
| Yokozuna Highball (large size highball) | ¥850 |
| Yuzu Highball | ¥700 |
| Shikuwasa Citrus Highball | ¥700 |
| Grapefruit Highball | ¥700 |
| Mango Highball | ¥700 |
| Apricot Highball | ¥700 |

Sours & Cocktails

| | |
|--|------|
| Chikara-mizu Sour (Citrus & Citric Acid Sour for a Power Boost) | ¥590 |
| Kinboshi-kun (Plum Wine + Lemon Soda) | ¥680 |
| Ginboshi-chan (Apricot Liqueur + Lemon Soda) | ¥680 |
| Chuhai (Shochu Highball - Plain) | ¥530 |
| Yuzu Sour | ¥570 |
| Lemon Sour | ¥570 |
| Shikuwasa Sour (Okinawan Citrus) | ¥570 |
| Grapefruit Sour | ¥570 |
| Pickled Plum Sour (Umeboshi Sour) | ¥660 |
| Mango Sour | ¥570 |
| Cassis Oolong (Blackcurrant + Oolong Tea) | ¥680 |
| Cassis Soda (Blackcurrant + Soda Water) | ¥680 |
| Cassis Orange (Blackcurrant + Orange Juice) | ¥680 |

Japanese Spirits & Tea Mixes

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|--|------|
| Plum Wine (with Water / Soda / Hot Water / On the Rocks) | ¥570 |
| Apricot Wine (with Water / Soda / Hot Water / On the Rocks) | ¥570 |
| Oolong Tea Highball | ¥570 |
| Green Tea Highball | ¥570 |
| Iichako (Barley Shochu + Green Tea) | ¥620 |

Non-Alcoholic Drinks

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|--------------------------------|------|
| Non-Alcoholic Cassis Cocktail | ¥580 |
| Non-Alcoholic Plum Wine | ¥580 |
| Asahi Zero (Alcohol-Free Beer) | ¥600 |

Kirishima Kenbi Tea Specials

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|---|------|
| Kenbi Tea Highball | ¥600 |
| Green Eye (Beer + Kenbi Tea) | ¥600 |
| Kenbi Tea Lemon Sour (Lemon Sour + Kenbi Tea) | ¥600 |
| Kirishima Kenbi Tea (Non-Alcoholic) | ¥400 |

Soft Drinks

| | |
|--|------|
| Original Bottle Tokyo Cider | ¥580 |
| Kids' Beer (Non-Alcoholic, Foamy Apple Soda) | ¥580 |
| Orange Juice | ¥460 |
| Kirin Lemon | ¥460 |
| Ginger Ale | ¥460 |
| Cola | ¥460 |
| Oolong Tea | ¥460 |
| Green Tea | ¥460 |

All prices include tax.

Shochu

Oku Kirishima

Sweet Potato Shochu
25% ABV
Kagoshima
Kirishimacho Distillery

By the glass
¥720

720ml Bottle
¥4,280



Akarui Nouseon

Sweet Potato Shochu
25% ABV
Kagoshima
Kirishimacho Distillery

By the glass
¥720

720ml Bottle
¥4,280



Aka Kirishima

Sweet Potato Shochu
25% ABV
Kagoshima
Kirishima Brewery

By the glass
¥680

900ml Bottle
¥3,820



Hana wa Kirishima

Barley Shochu
25% ABV
Kagoshima
Kirishimacho Distillery

By the glass
¥720

720ml Bottle
¥4,280



Iichiko

Barley Shochu
25% ABV
Ooita
Sanwa Shurui

By the glass
¥580

900ml Bottle
¥3,520



Kumansyu

Rice Shochu
25% ABV
Kagoshima
Okubo Brewery

By the glass
¥650

900ml Bottle
¥4,720



Kirishima Original Shochu

Sweet Potato or Barley / 25% ABV / 900ml
Produced in Kagoshima / Okubo Brewery

This original shochu is a rare item available only at "Kirishima," featuring a label that evokes the majestic presence of sumo wrestlers.

You can also purchase it as a souvenir or gift.

For guests ordering a bottle, we kindly provide it at your table when settling the bill.

Each ¥3,520



Shiranami

Sweet Potato Shochu
25% ABV
Kagoshima
Satsuma Brewery

By the glass
¥580



Mori-Izo

Sweet Potato / 25% ABV / Kagoshima
Mori-Izo Distillery

Brewed using a traditional koji mold that has been preserved for over 130 years, this shochu boasts a rich aroma and a well-balanced sweetness from sweet potatoes. It starts with a mellow sweetness, followed by a deep, lingering umami that gently spreads across the palate. Its smooth and refined taste has helped reshape the image of sweet potato shochu as being strong and pungent, making it a popular choice even among those unfamiliar with this style.

Using time-honored production methods, only a limited amount is brewed each month, making it a rare and prized shochu. Don't miss the chance to try this legendary spirit.

Glass ¥1,650



Bottle Set Add-ons

| | |
|---|-----------|
| Bottle Set – Oolong Tea / Green Tea | each ¥600 |
| Bottle Set – Soda Water / Mineral Water / Hot Water / Ice | each ¥260 |
| Fresh Lemon Wedge / Lemon Slices | each ¥350 |
| Pickled Plum (1 piece) | ¥150 |

Japanese Sake

Gensen Karakuchi Yoshinogawa Room Temperature

A classic dry sake with a crisp and refreshing taste. Pairs wonderfully with

1 Go (180ml)

¥930

2 Go (360ml)

¥1,780



Niigata / Yoshinogawa Brewery

Gokujou Yoshinogawa Cold

A smooth, refined sake with a clean finish. Carefully brewed using select rice and water, this is a masterpiece

700ml Bottle

¥3,740



Niigata / Yoshinogawa Brewery

Suigei Cold

With a sharp, dry flavor and a light touch, this sake is an excellent companion

1 Go (180ml)

¥840

2 Go (360ml)

¥1,530



Kochi / Suigei Brewery

Fukushogun Cold

A well-balanced sake made with carefully selected ingredients. The soft richness and light aroma

1 Go (180ml)

¥780

2 Go (360ml)

¥1,420



Ibaraki / Meiri Shurui

Hakkaisan Cold

A mild yet crisp flavor that complements any meal. Smooth and well-rounded.

1 Go (180ml)

¥930

2 Go (360ml)

¥1,780



Niigata / Hakkaisan Brewery

Shin Kirishima Original Cold / Room Temp / Warm

Our restaurant's original sake. Clean and smooth with a slightly dry taste. Perfect for

300ml Bottle

¥1,450



Ibaraki / Meiri Shurui