

Course



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

3 kinds of sashimi

Chicken wings

Seasonal Delicacy

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

5 kinds of sashimi

chicken wings

Seasonal Delicacy

Grilled seasonal fish

Chanko hot pot

Udon noodles

Pickles

※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

Green Tea

Cola

Ginger Ale

Orange Juice

All prices include tax.

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

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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

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 & Dessert



Big Seafood Salad



Fresh Vegetables with Miso and Mayo dip



Big Onigiri

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

Drinks

Asahi



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

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

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

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

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

Kirishima Kenbi Tea Specials

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

Shochu

Oku Kirishima

Sweet Potato Shochu
25% ABV
Kagoshima
Kirishimacho Distillery

By the glass
¥720

720ml Bottle
¥4,280

Akarui Nouson

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

Shiranami

Sweet Potato Shochu
25% ABV
Kagoshima
Satsuma Brewery

By the glass
¥580



Hana wa Kirishima

Barley Shochu
25% ABV
Kagoshima
Kirishimacho Distillery

By the glass
¥720

720ml Bottle
¥4,280

Ichiko

Barley Shochu
25% ABV
Oita
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.

⟨Sweet Potato⟩ ⟨Barley⟩ Each ¥3,520

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 - 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