



Ishikiri Oden is loved by local people for over 100 years.

Our Oden's "Kantō-ni-style" taste of sweet and strong seasoning has long been loved by the local people since around 1900.

Ishikiri Oden is a lucky food to follow Ishikiri-Tsurugiya Shrine, which is blessed for healing illnesses.

Call the staff



Please point to the number on the menu.

2 Enjoy the meal



In Japan, slurping noodles is OK!

3

Checkout



Please pay at the cashier located at the entrance.

The publicity work of Suzuya "realization by support of IDA Foundation and American Express"

MENU

SUZUYA

Japanese restaurant

Ishikiri Oden, "the Oden with good omen" that has been around for 100 years. It is a local delicacy that has never changed, and is the lucky food to follow Ishikiri Shrine, which is blessed with good fortune for healing illnesses. Oden is a type of traditional Japanese dish in which various ingredients are stewed in a pot in kelp broth and soy sauce. Please try it when you visit Ishikiri area.

Takeout is available

















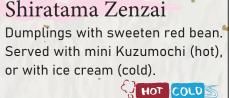






Japanese sweets. cream with green tea. No problems with ordering only desserts and drinks.











Made with traditional rare Hon-Kuzu (real-Kuzu) from Yoshino in Nara.



warm and modern style of Japanese confectionery made with rice cakes, Anko (sweeten red bean) and butter.



Gelato Matcha / Soy Milk Please choose a taste from Kyoto's premium Uji tea (Matcha) or fresh soy milk. Served in a cup.

Kyoto's premium Uji tea (Matcha)

DRINK



Coffee hot iced



Gentle original blend with a touch of Ishikiri atmosphere.



Soda with homemade plum syrup soaked for 3 years.



Coca-Cola ¥

Plum soda

75 Orange juice ¥



Canned beer Asahi Super Dry 350ml

Highball ¥ Japan Whiskey (Kaku Suntory)







a la carte

¥

HOT COLDS

a la carte



a la carte