



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.

How to order

1 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"

M E N U

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



Good Luck Oden Set Meal

Includes 5 Oden ingredients, rice ball and soup.

no. **1**

¥

Assorted Oden Dish

Today's choice from;

Deep fried Tofu

Fish Cake

Burdock Root Tempura

Daikon Radish

Potatoes

Boiled Egg

Konjac

and more!

no. **2** 3 Oden Dish
¥

no. **3** 5 Oden Dish
¥



Please point to the number on the menu.

All menu prices include tax.



@ishikirimarukey

MENU

All menu prices include tax.



Fukusuzu Set Meal

HOT COLD

Udon noodles and 3 kinds of oden.

¥



Zaru-Soba Set Meal

Cold soba noodles, Kayaku gohan (seasoned rice) and 2 kinds of oden.

¥



a la carte



set

Please choose a la carte or set meal. Set meals are served with kayaku gohan (seasoned rice) and a small side dish.



Ishikirimaru Udon

Udon noodles with seaweeds and vegetables. Topped with a small raw egg.

a la carte ¥

set ¥



Ofuku Soba

Soba noodles with auspicious ingredients.

a la carte ¥

set ¥



Sansai-Oroshi Udon

Udon noodles with traditional edible wild plants from mountains.

HOT COLD

a la carte ¥

set ¥



Tempura Udon

Udon noodles with two shrimp tempura.

HOT COLD

a la carte ¥

set ¥



Niku-Miso Udon

Udon noodles with minced meat stir-fried with natural miso.

a la carte ¥

set ¥



Please try our traditional Japanese sweets. No problems with ordering only desserts and drinks.

no. 51



Ishikirimaru's Oyatsu

Kuzumochi, dumplings on a stick, Anko (sweetened red bean), and ice cream with green tea.

¥

no. 52



Shiratama Zenzai

Dumplings with sweetened red bean. Served with mini Kuzumochi (hot), or with ice cream (cold).

¥

HOT COLD

no. 53



Kuzumochi

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

¥

no. 54



An-Butter Kuzumochi

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

¥

no. 55



Gelato Matcha / Soy Milk

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

¥

DRINK



Takeout is available

no. 71

Coffee **hot iced**

Gentle original blend with a touch of Ishikiri atmosphere.

¥

no. 72

Green Tea **hot iced**

Green tea made from Kyoto's high-grade Uji tea.

¥

no. 73

Plum soda

Soda with homemade plum syrup soaked for 3 years.

¥

no. 74

Coca-Cola ¥

no. 75

Orange juice ¥

Alcohol



Takeout is available

no. 81

Canned beer ¥

Asahi Super Dry 350ml

no. 83

Highball ¥

Japan Whiskey (Kaku Suntory)

no. 82

Sake **HOT COLD** ¥

Local sake made in Ishikiri area (Brand name: Kicho)

no. 84

Non-alcohol beer ¥



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