



豊
島
屋
酒
店

Drink Menu

Please refer to the back
for the Sake Menu.

Evening Drink Set

1-drink + 2-snacks ¥1,000 ¥1,100 (with tax)

Craft Beer

- Kirin Tap Marche ¥500 ¥550 (with tax)
- Seasonal
- Hojun496

Bottle Beer

- Kirin Classic Lager (small) ¥500 ¥550 (with tax)

Shochu Highball, Sour

- Highball ● Lemon sour ● Tea-high ¥400 ¥440 (with tax)

Shochu

- Potato Shochu Itadaki, or Summit ¥500 ¥550 (with tax)
(Made with potato grown in Kanda)
- Wheat Shochu Nikaido ¥400 ¥440 (with tax)

Sake

Please also refer to the Sake Menu.

- 3 brands comparison set 30ml set ¥700 ¥770 (with tax)
Kinkon / Okunokami / Rita 60ml set ¥1,200 ¥1,320 (with tax)
- Aya 180ml ¥1,300 ¥1,430 (with tax)
Cloudy and sparkling sake 500ml ¥3,300 ¥3,630 (with tax)
- Shin 730ml ¥20,000 ¥22,000 (with tax)
Gorgeous sparkling sake made in Tokyo,
which can replace Champagne

Liqueur

- Hon-naoshi (Mirin or sweet sake and Rice shochu) ¥500 ¥550 (with tax)
- Shirozake (White sake) Cocktail (Seasonal) ¥600 ¥660 (with tax)
- Me (Malt liqueur) Straight or Rock – ¥500 ¥550 (with tax)
With almond milk – ¥600 ¥660 (with tax)
- Me with ginger ale ¥600 ¥660 (with tax)

Soft Drinks

- Oolong tea ● Green tea ¥300 ¥330 (with tax)



Snack Menu

Evening Drink Set

1-drink + 2-snacks

¥1,000 ¥1,100 (with tax)

Specialty Dengaku (Grilled Tofu with miso on top)

● Plane ¥350 ¥385 (with tax)

● Seasonal ¥550 ¥605 (with tax)

● 3-kind combination platter ¥1,100 ¥1,210 (with tax)

Quick Snacks

● Toshimaya butter

All ¥350 ¥385 (with tax)

● Bean coated with special miso

● Plum flavored salad of dried radish and carrot

● Salted fish

● Plum with fish cartilage

● Homemade tuna and plenty of condiments

● Yamamoto seaweed (Wasabi·Mentaiko)

● Mentaiko with salted fish and green soybeans

● Eitaro one-bite Yokan (Brown sugar·Salt)

Recommendation!!

Popular Plates

● Bluefin tuna sashimi

¥780 ¥858 (with tax)

● Bluefin tuna sashimi (half)

All ¥550 ¥605 (with tax)

● Homemade duck ham

● Sweet beans with Mascarpone

● Plum with toro and cartilage

● Grilled Kohaku chicken with sake lees and miso

● Freshly fried thick tofu

● Pork shoulder loin (low temperature cooking)

● Egg with crab miso

● Potato salad with salted fish

● Mini bluefin tuna rice bowl

Broiled Dried-fish

● Firefly squid ● Tatami sardine ● Stingray fin

¥350 ¥385 (with tax)

● Premium excellent Karasumi

¥1,100 ¥1,210 (with tax)

Please refer to the back for the Today's Recommendations.



Sake Menu

Please refer to the front
for the Drink Menu.

Junmai-shu

- Juemon Nakadori raw ● Juemon pasteurized
- Okunokami Junmai nakadori (raw, pasteurized) ● Okunokami Junmai (raw, pasteurized)
- Kinkon Yamahai Junmai raw ● Kinkon Junmai

30ml	60ml	100ml
¥250 ¥275 (with tax)	¥400 ¥440 (with tax)	¥600 ¥660 (with tax)

Tokubetsu Junmai-shu Junmai-ginjo

- Junmai-ginjo Edo Sake Oji (Edo Sake Prince) ● Kinkon Junmai-ginjo
- Okunokami Junmai-ginjo (raw, pasteurized) ● Rita Tokubetsu Junmai (Sacred rope)
- Rita raw genshu without filtration (Lantern)

30ml	60ml	100ml
¥300 ¥330 (with tax)	¥500 ¥550 (with tax)	¥800 ¥880 (with tax)

Junmai-daiginjo

- Junmai-daiginjo Ginkon ● Rita Junmai-daiginjo (Lotus)

30ml	60ml	100ml
¥400 ¥440 (with tax)	¥750 ¥825 (with tax)	¥1,150 ¥1,265 (with tax)

Seasonal recommendations

Daiginjo

- Daiginjo Edo no Hana (Flowers of Edo)

30ml	60ml	100ml
¥450 ¥495 (with tax)	¥850 ¥935 (with tax)	¥1,300 ¥1,430 (with tax)

- Daiginjo Kinkon

30ml	60ml	100ml
¥700 ¥770 (with tax)	¥1,350 ¥1,485 (with tax)	¥2,050 ¥2,255 (with tax)

Honjozo Hutsu-shu

- Kinkon Josen ● Kinkon Honjozo Super Dry ● Kandabashi Kin-jirushi Dry

30ml	60ml	100ml
¥150 ¥165 (with tax)	¥280 ¥308 (with tax)	¥400 ¥440 (with tax)

Sweet Sake

- Shirozake-White sake (Seasonal) 30ml ¥250 ¥275 (with tax) 60ml ¥400 ¥440 (with tax)

- Kinkon Kijo-shu (Aged sake brewed partly with sake)

30ml	60ml	100ml
¥300 ¥330 (with tax)	¥550 ¥605 (with tax)	¥850 ¥935 (with tax)

- Tenjo Mirin (Sweet sake) Kokoro (Heart) 30ml ¥200 ¥220 (with tax)

You can enjoy 720ml bottles at the ×2 prices of the retail ones. Please order 100ml for hot sake.