

Lunch menu

- **Great value lunch Nigiri**

(7 pcs Nigiri sushi + 1 sushi-roll) ¥1,700

- **BARA-CHIRASHI SUSHI**

Small pieces of raw fish, cucumber, tamagoyaki (Japanese-style omelette) etc. on a bed of sushi rice ¥2,200

(※ limited quantity, extra rice for free)

- **YUKI**

(8 pcs Nigiri sushi + 1 sushi-roll) ¥3,500

- **TSUKI**

(10 pcs Nigiri sushi + 1 sushi-roll) ¥4,500

- **HANA**

(12 pcs Nigiri sushi + 1 sushi-roll) ¥5,500

- **OMAKASE**

(Chef's selection 12~15 pcs Nigiri sushi + sushi-roll) ¥9,000

- **Soy sauce is already added to the sushi, so please eat as it is.**
- Nigiri sushi will be served one by one.
- All lunch menus include a complementary hot green tea and miso soup; refills are free.
- Food and drinks from outside are not allowed in our restaurant.
- Please pay at your seat.

【Open 12:00/Last order 14:00】

We are closed Wednesdays, Sundays and on public holidays.

Lunch drink menu

- Draft Beer (Small) ￥700
- Japanese chilled sake “Daily special” (100ml) ￥500
- Mineral water (500ml PET) ￥500
- Cold tea (Green-tea or Roasted green-tea) ￥500
- Other drink menus available. → **p.7**

Dinner menu

OMAKASE _YUKI (Chef's selection course) ¥14,000~

- Appetizer
- Sashimi (assortment of raw fish)
- Chawan-mushi (savory steamed egg custard with assorted ingredients)
- Selected hot dishes (1dishes)
- Nigiri-sushi (8 pieces)
- Miso soup
- Hot green tea

- The ingredients in Omakase depend on what is seasonal on the day.
- We kindly request you to order at least one drink per person. (※not included in the menu price)
- Food and drinks from outside are not allowed in our restaurant.
- Please pay at your seat.

【Open 17:30/Last entry 20:00/Close 22:00】

We are closed Wednesdays, Sundays and on public holidays.

Dinner menu

OMAKASE _TSUKI (Chef's selection course)

¥16,000~

- Appetizer
- Sashimi (assortment of raw fish)
- Chawan-mushi (savory steamed egg custard with assorted ingredients)
- Selected hot dishes (1dishes)
- Nigiri-sushi (12pieces)
- Miso soup
- Hot green tea

- The ingredients in Omakase depend on what is seasonal on the day.
- We kindly request you to order at least one drink per person. (※not included in the menu price)
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【Open 17:30/Last entry 20:00/Close 22:00】

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Dinner menu

OMAKASE _HANA (Chef's selection course)

¥19,000~

- Appetizer
- Sashimi (assortment of raw fish)
- Chawan-mushi (savory steamed egg custard with assorted ingredients)
- Selected hot dishes (2 dishes)
- Nigiri-sushi (10~15 pieces)
- Miso soup
- Hot green tea

- The ingredients in Omakase depend on what is seasonal on the day.
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- Please pay at your seat.

[Open 17:30/Last entry 20:00/Close 22:00]

We are closed Wednesdays, Sundays and on public holidays.

Dinner menu

OMAKASE_NIGIRI (Chef's selection Nigiri)

¥14,000~

- Appetizer
- Nigiri sushi (10~15pcs)
- Miso soup
- Hot green tea

- The ingredients in Chef's selection Nigiri depend on what is seasonal on the day.
- We kindly request you to order at least one drink per person. (※not included in the menu price)
- Food and drinks from outside are not allowed in our restaurant.
- Please pay at your seat.

【Open 17:30/Last entry 20:00/Close 22:00】

We are closed Wednesdays, Sundays and on public holidays.

Drink menu

【 BEER 】

- Draft Beer (Small) ￥1,000
- Draft Beer (Medium) ￥800
- Bottled Beer (Asahi, Sapporo or Kirin) ￥1,000
- Alcohol free (Suntory all-free) ￥800

【 COCKTAILS 】

- Lemon Sour (Lemon, shochu & soda) ￥1,000
- Ryokucha Hai (Green tea & shochu) ￥1,000
- Hojicha Hai (Roasted green tea & shochu) ￥1,000

【 GIN 】

- Craft Gin (“Roku”) with soda or on the rocks ￥1,200

【 WHISKY 】

- Whisky with soda (“Glenfiddich”) ￥1,600
- Whisky with soda (“Ichiro’s Malt”) ￥1,400
- Whisky with soda (“Hakushu”) ￥2,000

【 SHOCHU 】

(with soda, with water, with hot water or on the rocks)

Potato Based

- “Shiratamano Tsuyu” ￥1,000
- “Tomino Houzan” ￥1,100

Barley based

- “Hitotsubuno Mugi” ￥1,100

【 LIQUEURS 】

- Plum wine (“Aragoshi”) with soda, on the rocks ￥1,000
- Yuzu liqueur (“Kozaemon”) on the rocks ￥1,000

【 WHITE WINE 】 (Full bottle)

- Nautilus Estate Sauvignon Blanc (New Zealand / Dry) ￥9,000
- Riesling Federspiel Terrassen (Austria / light-bodied) ￥9,000
- Donnafugata Lighea (Italy / Dry) ￥9,000
- Glass Wine ￥1,200

【 CHAMPAGNE 】

- Moët & Chandon Half bottle ￥10,000 / Full bottle ￥20,000

【 JAPANESE SAKE 】

Warm sake(180ml)

- Michisakari (Gifu / Dry) ￥1,300
- Takachiyo(Niigata / dry) ￥1,400

Chilled sake(180ml)

- Chef's Selection

(※Chef can propose, but please say if a particular style - dry, fruity – is preferred.)
￥1,500 ~

【 NON ALCOHOLIC DRINKS 】

- Sparkling water ￥800
- Mineral water ￥500
- Cold tea (Green-tea or Roasted green-tea) ￥500

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Find us on Instagram ↓



Web site ↓

