### Store Introduction



This is a Kaiseki restaurant created by the owner and the head chef who is originally from Nikko city.

"Sosaku Kappou Ohshima" serves seasonal ingredients for your meal(Sosaku Kappou / Kaiseki means Japanese traditional course meal).

The chef used to work at a famous Japanese hotel as a board manager and learn Japanese flower arranging and tea ceremony instruction, so you can see kind of art in his dishes.

Please enjoy the chef's traditional and beautiful Japanese food.

## About Us

### Seats

1F Counter (7 seats)
Private room (4 people) x2
2F Private room (4 people x1 / 16 people x1)

### Parking

5 spaces in store and affiliated parking lot nearby

### Payment

Accepts cash and credit cards(VISA/Master/Amex)

## Messages from owner

Thank you for recognizing this restaurant for your part of trip in Japan. We would like you to know Japanese food, traditional style, and amazing selected seasonal ingredients that are from all over this country.

We hope you enjoy spending time with your people and Japanese food at the front of the chef's kitchen.

We're looking forward to your visit.



### Access / Location



★we have 5 spaces parking in store and affiliated parking lot nearby.









**Business Hours:** 

Lunch 11:30-14:00(L.O. 13:15) Dinner 18:00-22:00(L.O. 21:30)

> Closed: Wednesday

31-1 Honcho Nikko Tochigi 321-1272



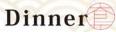






# 創作割烹大しまの お食引





Each course is made of special seasonal ingredients. You can enjoy their elegant tastes and the beauty of dishes.

Today`s Kaiseki (The chef`s choice)

5,400yen / 6,300yen (5,940yen/tax in) (6,930yen/tax in)

8,400yen / 10,800yen~

Kani Kaiseki(Crab) Fugu Kaiseki(Blowfish) Suppon Kaiseki(Turtle)

each10,800yen

- (11,880yen/tax in)
- ★Crab, Blowfish, or Turtle course needs reservation(Turtle is soft-shelled turtle)
- \*Please let us know if you need allergy or specific food order.



# Drinks

Japanese Whisky(Yamazaki, Hibiki etc) Japanese Sake (Cold or Hot) Syochu(Glass or Bottle) Japanese Beer(Kirin, Asahi) Fresh Juice & Soft Drinks

and more















Lunch

We recommend Lunch Kaiseki mini course for your lunch. You can enjoy small size dishes of today's ingredients.

Appetizer(sakitsuke)

Japanese Beef Hot Pot or Simmered Fish

Appetizer(zensai)

White Boiled Rice

Sashimi

Miso Soup

#### Lunch Kaiseki Course SP Lunch Kaiseki Course 3,600 yen (3,960 yen/tax in) 2,700 ven(2,970 ven/tax in)

Appetizer(sakitsuke) Appetizer(zensai) Grilled Dish or Simmered Dish Japanese Beef Hot Pot or Simmered Fish White Boiled Rice

Miso Soup

\* +Soba 550yen(600yen/tax in) \* White Boiled Rice → Soba 270yen(300yen/tax in)



Soba

We use only domestic buckwheat flour for noodles. The chef prepare fresh noodles for each day.

### Hime Soba Kaiseki (6 meals limited) 2,500 yen (2,750 yen/tax in) 9 different kinds of small dishes made of special seasonal ingredients, with Soba. The chef use the best ingredients each day.

Soba (cold/hot)

Tororo Soba (cold/hot) 900yen

Kamo Seiro (hot) 1,500yen (1,650yen/tax in)

Nishin Soba (hot) 1,800yen (1,980yen/tax in)

★Large Size +270yen(300yen/tax in)

1,800yen 700yen Tenpura Soba

> Tenpura Soba 1,800yen (cold)

> Tenpura Soba SP 2,200yen

<Only 5 Dishes> Wagyu Soba(hot) 2,000yen (Japanese Beef) (2.200yen/tax in)



## Bento Box/Takeout

Bento box and take out meal is chosen by the chef depends on situations of the market.

Bento 5,000 yen (5,400 yen/tax in) / 6,000 yen (6,480 yen/tax in)

\*The details may change each day.

Closed: Wednesday

- ★Please let us know if you need allergy or specific food order.
- \*Please let us know if you have any requests.

Official Website https://ohshima-nikko.com







# Reservation Policy:

Please call us. We accept your reservation phone call only.

**8**0288-25-6608

Lunch 11:30-14:00(L.O.13:15) Dinner 18:00-22:00(L.O.21:30) **Business Hours:** 

Ohshima Official Instagram



