

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.



Owner, Hideaki Ohshima

Access / Location



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



創作割烹 sosaku kappou

大しま
OHSHIMA

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

☎ 0288-25-6608
<https://ohshima-nikko.com>



ENGLISH

100mm

C'

100mm

B'

97mm (内側に折り込む面)

A'

創作割烹大しまの **お食事** menu

sosaku kappou OHSHIMA's



Dinner

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

Today`s Kaiseki **5,400yen / 6,300yen**
(5,940yen/tax in) (6,930yen/tax in)
(The chef`s choice) **8,400yen / 10,800yen~**
(9,240yen/tax in) (11,880yen/tax in)

Kani Kaiseki(Crab)
Fugu Kaiseki(Blowfish) each **10,800yen**
Suppon Kaiseki(Turtle) (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.



Lunch

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

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

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

★+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) **2,500yen**(2,750yen/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) 700yen (770yen/tax in)	Tenpura Soba 1,800yen (hot) (1,980yen/tax in)
Tororo Soba (cold/hot) 900yen (Japanese Yam) (990yen/tax in)	Tenpura Soba 1,800yen (cold) (1,980yen/tax in)
Kamo Seiro (hot) 1,500yen (Duck) (1,650yen/tax in)	Tenpura Soba SP 2,200yen (cold) (2,420yen/tax in)
Nishin Soba (hot) 1,800yen (Herring) (1,980yen/tax in)	<Only 5 Dishes> Wagyu Soba(hot) 2,000yen (Japanese Beef) (2,200yen/tax in)

★Large Size +270yen(300yen/tax in)



Bento Box/Takeout

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

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

★The details may change each day.
★Please let us know if you need allergy or specific food order.
★Please let us know if you have any requests.



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

Official Website

<https://ohshima-nikko.com>



Reservation Policy:

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

☎0288-25-6608

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Ohshima Official Instagram

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