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

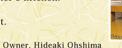
Accepts cash and credit cards(VISA/Master/Amex)

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.



a Nikko Futarasan Jinja

Access / Location



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







創作割烹 sosaku kappou 大しま

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

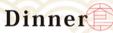
a 0288-25-6608 https://ohshima-nikko.com





創作割烹大しまの お食事





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)

6,000yen / 7,000yen (6,600yen/tax in) (7,700yen/tax in)

9,000yen / 11,000yen~

Kani(Crab) / Fugu(Blowfish) Kaiseki each 11,000 ven

(12,100yen/tax in)

Ankou(Monkfish) Suppon(Turtle)

- ★Crab. Blowfish, Monkfish 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

















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

Lunch Kaiseki Course SP Lunch Kaiseki Course 4.000 ven (4.400 ven/tax in) 3.000 ven (3.300 ven/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

*+Soba 545yen(600yen/tax in) *White Boiled Rice→Soba 273yen(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) 2.700 ven (2.970 ven/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 +273ven(300ven/tax in)

Tenpura Soba

Tenpura Soba 1,800yen

Tenpura Soba SP 2,200ven (cold)

<Only 5 Dishes>

Wagyu Soba(hot) 2,000yen (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 5,500 ven ~ (5,940 ven/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.









Reservation Policy:

Please call us.

We accept your reservation phone call only.

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