

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

Nikko Futarasan Jinja

Access / Location



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



創作割烹 sosaku kappou



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>



創作割烹
sosaku kappou
大しま
OHSHIMA

ENGLISH



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

Today's Kaiseki 6,000yen / 7,000yen (6,600yen/tax in) (7,700yen/tax in)
 (The chef's choice) 9,000yen / 11,000yen~ (9,900yen/tax in) (12,100yen/tax in)

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



Seasonal Appetizer



Suppon(Turtle) Hot Pot



Fugu(Blowfish) Sashimi



Seasonal Sashimi



Seasonal Appetizer



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

Lunch Kaiseki Course SP 4,000yen(4,400yen/tax in)
Lunch Kaiseki Course 3,000yen(3,300yen/tax in)

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|--|--|
| 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 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) 2,700yen(2,970yen/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 (hot) 1,800yen (1,980yen/tax in) |
| Tororo Soba (cold/hot) 900yen (Japanese Yam) (990yen/tax in) | Tenpura Soba (cold) 1,800yen (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) | Wagyu Soba(hot) 2,000yen (Japanese Beef) (2,200yen/tax in) |
- ★Large Size +273yen(300yen/tax in) <Only 5 Dishes>



Bento Box/Takeout

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

Bento 5,500yen ~ (5,940yen/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>



Osechi Dish



Seasonal Ingredients

Reservation Policy:
 Please call us.
 We accept your reservation phone call only.

☎0288-25-6608

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Ohshima Official Instagram