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.

Google Maps



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

321-1272 栃木県日光市今市本町31-1
☎0288-25-6608
https://ohshima-nikko.com

創作割烹 sosaku kappou
大しま
OHSHIMA

ENGLISH

創作割烹大しまの お食事
sosaku kappou OHSHIMA's menu



Dinner

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)
7,000yen (6,364yen/tax out) / 9,000yen (8,182yen/tax out)
12,000yen (10,910yen/tax out) / 15,000yen~ (13,637yen/tax out)

Kani(Crab) / Fugu(Blowfish) Kaiseki
each 17,000yen (15,455yen/tax out)

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


Grilled Eel Box



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.

Lunch Kaiseki Course SP 5,500yen (5,000yen/tax out)
Appetizer(sakitsuke)
Appetizer(zensai)
Sashimi
Grilled Dish or Simmered Dish
Japanese Beef Hot Pot or Simmered Fish
White Boiled Rice
Miso Soup
Dessert

Lunch Kaiseki Course 4,500yen (4,091yen/tax out)
Appetizer(sakitsuke)
Appetizer(zensai)
Sashimi
Japanese Beef Hot Pot or Simmered Fish
White Boiled Rice
Miso Soup

★+Soba 600yen(546yen/tax out) ★White Boiled Rice→Soba 300yen(273yen/tax out)



Soba
(buckwheat noodles)

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

Hime Soba Kaiseki (6 meals limited) 4,000yen (3,637yen/tax out)
9 different kinds of small dishes made of special seasonal ingredients, with Soba.
The chef use the best ingredients each day.

Soba (cold/hot) 850yen (773yen/tax out)
Tororo Soba (cold/hot) 1,200yen (1,091yen/tax out) (Japanese Yam)
Kamo Seiro (hot) 2,000yen (1,819yen/tax out) (Duck)
Nishin Soba (hot) 2,700yen (2,455yen/tax out) (Herring)
Tenpura Soba (hot) 2,400yen (2,182yen/tax out)
Tenpura Soba (cold) 2,400yen (2,182yen/tax out)
Tenpura Soba SP (cold) 2,900yen (2,637yen/tax out)
<Only 5 Dishes>
Wagyu Soba(hot) 2,500yen (2,273yen/tax out) (Japanese Beef)

★Large Size +300yen(273yen/tax out)



Bento Box/Takeout

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

Bento 5,940yen ~ (5,500yen/tax out)

★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.

Official Website
https://ohshima-nikko.com


Osechi Dish


Seasonal Ingredients

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

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Ohshima Official Instagram
Instagram