



Fukujuya
yoshikawa

Reservation
048-981-2918

At Fukujuya, you can enjoy the kaiseki cuisine(traditional Japanese meal brought in courses).
The scenic beauty of Yoshiikawa was sung about in the Manyoshu (Anthology of Myriad Leaves) from the Nara period (710-794).

Fukujuya is situated in this rich natural environment blessed by the river.

Fukujuya has maintained its traditions as a restaurant since the Edo period (tempo 8 : 1837)

And even now, using ingredients from the four seasons

We strive to provide warm hospitality using seasonal ingredients.

Hope you will come and enjoy the cuisine.

梅 Ume ¥7500

appetizer, sashimi, simmered dish, tempura and tataki, vinegared dish, hot dish, eel bowl (1 slices) and red miso soup, dessert

杉 Sugi ¥9200

appetizer, sashimi, simmered dish, tempura and tataki, vinegared dish, hot dish, eel bowl (2 slices) and red miso soup, dessert

竹 Take ¥10900

appetizer, sashimi, simmered dish, tempura and tataki, vinegared dish, hot dish, broiled eel (one piece), meal, dessert

松 Matsu ¥13700

appetizer, bowl food, sashimi, steamed tender Japanese black beef, simmered dish, deep-fried dish (with tataki), and vinegared dish,
hot dish, broiled eel (2 slices), rice cooked in a white pot, dessert

月 Tsuki ¥15200

appetizer, soup, sashimi, seared Japanese black beef, simmered dish, deep-fried dish (with tataki), vinegared dish,
hot dish, broiled eel (2 slices), rice cooked in a white pot, dessert

葵 Aoi (abalone dish is served) ¥19900

appetizer, soup, sashimi, seared Japanese black beef, simmered dish, deep-fried dish (with tataki), vinegared dish, hot dish, broiled eel (one piece), rice cooked in a white pot, and dessert

Alcohol, beverages, and individual dishes are also available.

Please ask when you visit us.

In addition to the above amounts, a service charge(10%) and consumption tax will be charged.