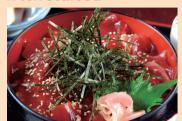
Twenty restaurants where you can eat Tekone-Sushi in Shima



1) Miyama Tei Seafood Restaurant

Serving homegrown organic rice and fresh seafood



Enjoy Koshihikari vinegared sushi rice cultivated with organic fertilizer and fish straight from the Toushi Jima Fish Market. These fresh ingredients plus their homemade soy sauce marinade are what make up their famous tekone-sushi!

Bonito tekone-sushi (served with chawanmushi (egg

Recommended dishes Irori kaisen yaki (grilled seafood on Japanese style barbecue) (advance notice Shiki no kaiseki - traditional Japanese course meal (advance notice required) -3,500 yen and up Kaisen nabe seki - seafood hotpot



TEL:0599-43-1311



udon noodles together in a set meal.

Recommended dishes ●lse Shima set meal ….. 800 yen Niku oroshi udon – udon noodles with meat Nabeyaki udon (noodles served in a hotpot) Miso-flavored broth ···. 900 yen ●Ebi oroshi udon – udon noodles with shrimp and grated radish.... 800 yen

shrimps and omelet (regular size) ···. 650 yen

TEL:0599-43-8616 Address: 4999 Ugata, Opening hours: 17:00~21:00 Parking: 10 stalls

the dish.

2 Handmade Udon Noodle Restaurant Akoya

Try their authentic tekone-sushi and handmade



Offering "Wagu style" tekone-

executive chef who comes from

Wagu, Shima - the birthplace of

Try it with their homemade

udon noodles made fresh

everyday onsite in their

Shimashima set meal.

sushi prepared by their

Omakase nigiri - chef's choice 3,000 yen

Ago-cho, Shima Assorted sushi ···1.000 ven ●Assorted sashimi (regular)··· 1,500 yen Deluxe assorted nigiri ··· 2,000 yen Sushi for kids (dessert included) ···700 Parking: 3 stalls

③ Satonaka Zushi

Here you can try the original flavors of

Address: 1204-11 Ugata, Opening hours: 17:00~ midnight Closed : Sundays (Monday i

on their boats.



Opened more than 40 years ago,

this Edo-style sushi restaurant'

homemade konbu seaweed-based

soy sauce marinade and slightly

sweetened sushi rice. You can

enjoy fresh seafood prepared in

the style the fishermen employ

Their tekone-sushi is lightly

and stuffed with tofu, sliced

kanpyo and other ingredients.

Their tekone-style chirashizushi

is made up of more than 10

customers enjoy the range of

to order for special occasions.

fishes that Shima has to offer. A

special chirashizushi is available

ingredients in order to let

marinated in a handmade soy

sauce and mirin-based marinade

s tekone-sushi is made using

seasonal fish marinated in a

(served only at lunch time) ··· 1,296 yen Otoya teishoku B- Otoya set meal B served only at lunch time) ··· 1,296 yen

Kaisen don – assorted seafood on a bed Ago-cho, Shima



Sushi and Japanese restaurant

tekone-sushi, they use mackerel,

other seasonal fishes and bonito

weighing 3-5 kg - considered the

best type of fish for the dish.

Lightly flavored with a touch

of sweetness, the dish can be

enjoyed by anyone. Here the

the bonito into the rice.

Operated for more than 30 years by a

local couple, this sushi restaurant serves

food obtained directly from the Anori Fish

tekone-sushi is made by mixing

founded in 1908. For their



and up

5) Shima no kuidokoro **Isokko**

Colorful tekone-style chirashizushi



Beautifully presented tekonesushi made with marinated bonito and seasonal fishes layered on top of vinegared rice and topped off with eggs and shrimp. Enjoy a highquality meal for an exceptionally reasonable price.

soup) 1,350 ye

Ama no Isovaki gozen (grilled assorted seafood set)

●À la carte ··· 432 yen and up

3.990 ven Shima no Aji gozen (Taste of Shima) Isokko gochisou gozen (Delight of Isokko) ··· 2,160 yen

TEL:0599-43-4511 Address: 1998-12 Ugata, Opening hours: 11:00~14:00 Monday is a holiday, then another day of the week) Seats: 55 ■Lunch special don set … 1,690 yen



(taxes not included)

Agedashi goma tofu

Fugu no tokkuri mushi

Ago-Cho

●Corn tempura ··· 700 yen

6 Japanese Cuisine **Ginrin**

Thick-cut bonito with a hint of sweetness



This restaurant cuts it bonito thicker than usual for its tekonesushi. The fish is only marinated after the dish has been ordered. Served up with crisp and light cucumber strips that accent the dish's texture.

(deep fried sesame tofu)··· 400 yen Omakase course (10 items)···4,000 yer Scallops cooked in miso vinegar (steamed fugu/ steamed tiger blowfish)



You can enjoy tekone-sushi made

with young yellow tail, mackerel,

bonito and other local seasonal

dipped in a sov sauce marinade.

Fish are procured directly from

local fish markets such as Anori

Built next to the sea, this ryokan

(Japanese traditional hotel) prides

for lunch. No advance ordering

required for tekone-sushi. Other

enjoyed by ordering in advance.

itself on its cuisine. Available

fish besides bonito can be

Market. No frozen fish is ever

used - a key factor in their

Shima fishes that have been

tekone-sushi!

Tekone-sushi 800 yen (taxes extra)

7 Ooshima

Tekone-sushi filled with futomaki ingredients



Techiri course (October to March only) 3,670 yen and up

Iso rvori teishoku - seafood set meal

Sushi and tempura set ··· 2,000 yen Kaisen don – (bowl of rice with seafood 1:00~13:30 16:00~23:00 Closed: Tuesdays ●Tekone and tempura ··· 1,800 yen

(11) Sushi Akatsuki

80% of the ingredients used in their tekone style

chirashizushi is made with locally-sourced products

Address: 2419-1 Ugata, Seats: 40 Parking: 25



of rice ···2,700 yen ● Deluxe sushi …2,700 yen ● Deluxe maki … 1,620 yen Otoya teishoku A- Otoya set meal A

Ago-Cho 8 Sushimasa

Tekone-sushi (served with aosa (seaweed) and

clam soup) 1,000 yen (taxes not included)

4 Otoya

with delightful garnishes

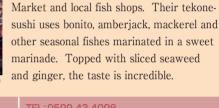
Sweetly marinated tekone-sushi topped

Parking: 5 stalls



●Nigiri ··· 1,500 yen

Sashimi teishoku - sashimi set meal



Experience pure Shima cuisine made

with fresh and wild seasonal fishes

TFI:0599-43-4098 Address: 2729-1 Ugata, Ago-cho, Shima Opening hours: 11:00~22:30 Parking: 5 stalls



Come see what type of seasonal fish is

(9) Kashikojima Family Hotel Hanaya

being served!



Located in front of the Kashikojima Espana Cruise Terminal which is a twominute walk from Kashikojima Station, this hotel sources its fish daily from Wagu, Nakiri and Funakoshi Port. Half the fun is finding out what type of fish will be served.

Recommended dishes (taxes not included) •Daily special (from 11:30 to 14:00) Otsukuri zen - sashimi set ··· 2,500 yen and breakfast ··· 9 000 ven and un

*Tekone-sushi is also available as a daily *We recommend ordering in advance as they make a set number of servings per day.

TEL:0599-46-1020 Address: 737-13 Ugata, Ago-cho, Shima Closed: Changes weel Parking: 30 stalls



10 Sushi Minamisou

Sushi shop offering tekone-sushi made with local fish and special vinegared rice.

4 Jigamiya Ryokan

They offer tekone-sushi for all of life's



●Sushi set meal …1,050 yen ●Fried chicken set meal ··· 850 yen ●Seafood chirashizushi ··· 1,800 yen ● Assorted sashimi ··· 1,350 yen Fried matova ovster set meal (November to February only) ···1,350 yen

occasions

Address: 1080-6 Kou, 7:00~20:00 Closed: Some Wednesday

popularity.





sushi ...1.200 ven sushi ··· 1,200 yen

Deluxe nigiri ··· 1,800 yen

not included)

Shima-cho

Deluxe chirashizushi 2,800 yen (taxes

Recommended dishes (taxes not included Super deluxe nigiri ...2,800 yen ●Deluxe chirashizushi… 1.800 ven





(Map>E-3) (12) Marusen Bakery Co. Ltd.



Address: 4106 Kouka, Ago-cho, Shima

16 Sushioto

served on the fishing boats.

Opening hours: 8:00~16:00

Parking: 30 stalls

Closed: N/A - open 7 days a week

This is a rice wholesaler that produces take-home tekonesushi. Bulk orders accepted with advance reservations. Many of Shima's major hotels use the slightly undercooked Iga Koshihikari rice made from here. Give a try!



Daio-cho

(13) Daioso

Try their handmade soy sauce marinade which is added in drop by drop.



This izakaya serves up unique seafood dishes available only in a fishing port. The soy sauce marinade for the bonito is added in little by little causing the flavor to be smooth and mellow. The rice is mixed with black pepper and ginger to enhance the flavor of the dish.

and aosa miso soup) 1,050 ven (lunch time only) ●Grilled seafood set meal ··· 1,900 yen Address: 244 Nakiri Bonito chazuke – rice and bonito with Opening hours: Ovster set (seasonal) ··· 1.350 ven 11: 30~14:00 Closed: Wednesdays



1 night's accommod and breakfast ··· 12,000 yen Taxes extra

Recommended dishes (taxes not included) ● Grilled eel on rice (1,8L) …10,000 ●Dinner … 4,000 yen

e-sushi 800 yen (taxes not included)

Address: 1093Funakoshi Opening hours: 11:00~14:00 Golden week, O-bon

(18) Minshuku Cuisine **Iwashou**

EL:0599-72-2201





Recommended dishes

●Sushi set··· 1,500 yen

cheese ··· 480 ven

Shikinen Sengu set (Ise Shrine

econstruction set) ··· 1,200 yen

Grilled tonkatsu steak ··· 780 yer

Grilled tomatoes with garlic and

Assorted sashimi ···1,200 yen

chef who comes from Shima-cho Located at the foot of Shima-cho's

Enjoy homestyle cooking made by their



15 Houbi

Nagata bridge, this izakaya offers a diverse menu and serves up tasty dishes made from locally caught fish. The chef is a local and prepares tekone-sushi like his mom used to.

TEL:0599-85-7272

Address: 3971-4 Katada

(Last order at 21:30)

Opening hours:





Experience the same tekone-sushi that is

intended. Their recipe was developed while their chef was working on a bonito fishing boat. The bonito from Shima is thinly sliced so it can be mixed easily into the rice and marinated with soy sauce and sugar. Delicious and simple.

Try tekone-sushi as how it was



Tekone-sushi 972 yen

●Deluxe nigiri …1,785 yen ●Deluxe eel ··· 2,310 yen Sushi kaiseki - Sushi course mea (sakura) ··· 2,520 yen Assorted sushi ··· 945 yen ●Matsu set meal ··· 1,785 yer

Address: 1896-60 Wagu Opening hours: Closed: Changes week to weel Parking: 13 stalls



Recommended dishes

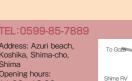
●Amimoto set…2,500 yen

17) Ama dining **Azuri**

Serving up Shima homestyle tekone-



Ocean views are available here! Their tekone-sushi is made with the recommended fish of the day. You can try yellowtail and threeline grunt with your tekonesushi. The marinade is made with soy sauce, salt and sugar simple, sweet and homestyle.





Tekone-sushi made with fresh seasonal

Iwasho is a B&B located at Goza Port and famous for its homestyle seafood cuisine. The chef is from Shima-cho and only uses local quality fish. Generous portion of seasonal fish such as



cho, Shima 10 or more orders of any set meal

Address: 103-15 Goza, Shima

tuna, amberjack, yellowtail and

other fatty fishes of the season

are used in their tekone-sushi.



Tekone-sushi made with Iga rice and



One of the first restaurants in the area to serve tekone-sushi. They take extra care to ensure the fish is beautifully layered on top of the rice. We recommend the Ama deluxe tekone-sushi seen in the photo that comes with bonito and 4 kinds of seasonal fishes.

Ama deluxe tekone-sushi (tekone-sushi, soup and pickles) 1,100 yen

Ama regular tekone-sushi ... 800 yen Address: 1787-17Hamajin Ama super deluxe tekone-sushi Soy sauce flavored udon and

ast order at 17:30)



20 Taishuraku

Local favorite serving up authentic traditional flavors



Established over 70 years ago, this restaurant is part of Shima' s history. The marinade for the tekone-sushi is made with Tamari soy sauce and mirin. Served with ginger and Shiso (Japanese basil), you'll be sure to ask for more.

TEL:0599-53-0114 ●Unagi don – bowl of rice

Address: 1780-13 Closed: Changes week to Seats: 10Parking: 2 stalls

●Azuri set meal ··· 1,200 yen ●lse Shima udon noodle set meal Sakana no Tatta don - Bowl of rice with fried fish on top ··· 800 yen Shima tekone set meal 800 ver

Address: Azuri beach, Closed: Tuesdays Parking: 40 stalls





17:00~19:00 Closed: when there are no

 Sov sauce flavored udon ··· 450 ver ●Unagi don - Bowl of rice with eel / ·· 1,200 yen

Hamajima-cho, Shima Thursday if Wednesday is a

Seats: 24 Parking: 3 stalls

with eel ··· 1,000 yen ●lse udon noodle … 300 yen ●Lunch set ··· 500 ven