



Welcome to Aso Uchinomaki

BANCHOSUSHI 番長寿し

More than 43 years since its opening on the Uchinomaki Karakoro Street. Guest can enjoy thick-sliced Sashimi raw fish, that are directly purchased at fish market every morning. Do not miss Master's cooking technique and his warm personality.

内牧カラコロ通りに暖簾を出して43年。毎朝、魚市場で直接仕入れた新鮮なネタを大きなサイズでいただくことができます。人情味溢れる大将の職人技を味わってほしい。

Use ingredients:meat



Beef 牛肉



Pork 豚肉



Fish 魚



Chicken 鶏肉



Horse meat 馬肉

Tax Incl. 掲載メニューは全て税込価格です。



Sashimi (sliced-raw fish) platter (3 varieties) 1 plate
刺身3点盛 1皿

¥1,600



Sashimi (sliced-raw fish) platter with ark shell (4 varieties) 1 plate
刺身4点盛 (赤貝付) 1皿

¥1,900



Special grade Nigiri (Hand-shaped Sushi) Portion for 1 person
上にぎり 1人前

¥2,300



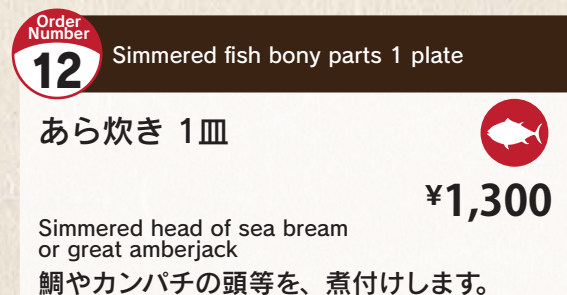
Sushi topped with grilled Ayu sweetfish Portion for 1 person
焼鮎寿し 1人前

¥1,250



Sashimi (sliced-raw fish) platter (4 varieties) 1 plate
刺身 4 点盛 1皿

¥1,750

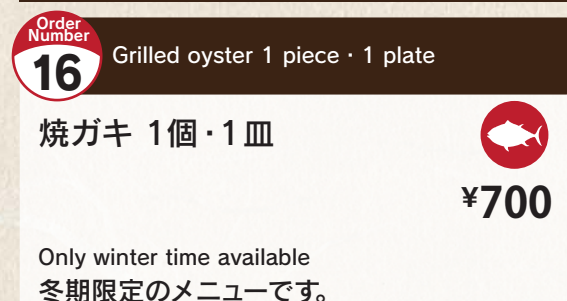


Simmered fish bony parts 1 plate
あら炊き 1皿

¥1,300

Simmered head of sea bream or great amberjack

鯛やカンパチの頭等を、煮付けします。



Grilled oyster 1 piece · 1 plate
焼ガキ 1個・1皿

¥700

Only winter time available
冬期限定のメニューです。



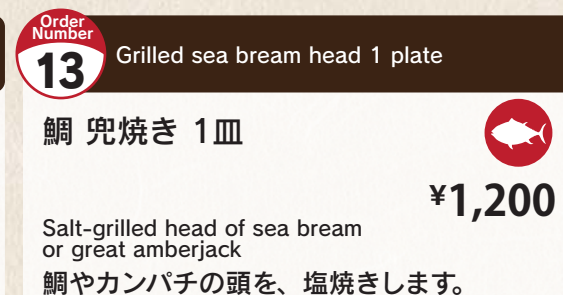
Basashi (Raw horse meat) 1 plate
馬刺 1皿

¥1,950



Carpaccio 1 plate
カルパッチョ 1皿

¥1,700

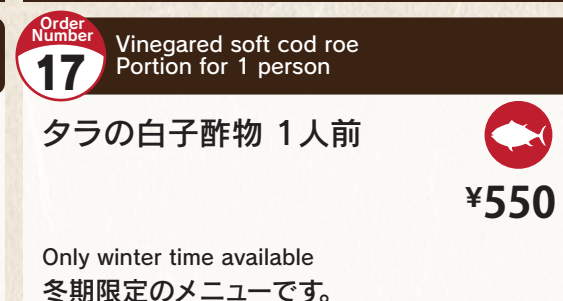


Grilled sea bream head 1 plate
鯛 兜焼き 1皿

¥1,200

Salt-grilled head of sea bream or great amberjack

鯛やカンパチの頭を、塩焼きします。



Vinegared soft cod roe Portion for 1 person
タラの白子酢物 1人前

¥550

Only winter time available
冬期限定のメニューです。



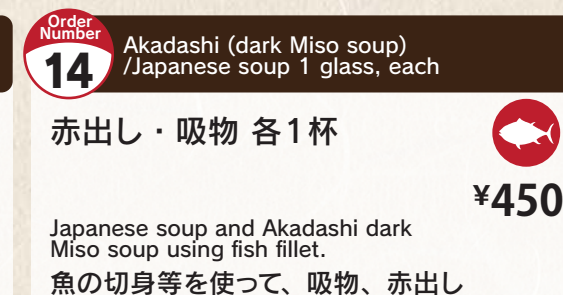
Regular grade Nigiri (Hand-shaped Sushi) Portion for 1 person
並にぎり 1人前

¥1,300



Crab 1 plate
カニ 1皿

¥3,900~

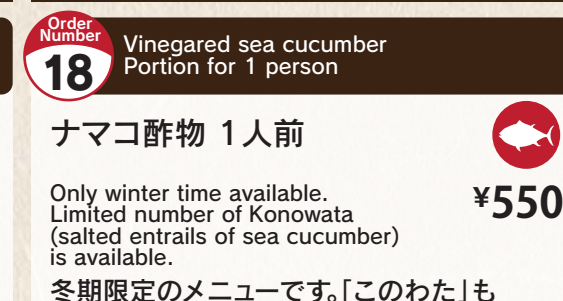


Akadashi (dark Miso soup) /Japanese soup 1 glass, each
赤出し・吸物 各1杯

¥450

Japanese soup and Akadashi dark Miso soup using fish fillet.

魚の切身等を使って、吸物、赤出し (味噌汁) をつくります。



Vinegared sea cucumber Portion for 1 person
ナマコ酢物 1人前

¥550

Only winter time available. Limited number of Konowata (salted entrails of sea cucumber) is available.

冬期限定のメニューです。「このわた」も数量限定です。



Sashimi (sliced-raw fish) platter 1 plate
刺身盛 1皿

¥1,800



Salt-grilled saury (Available only in autumn and winter) 1 whole fish · 1 plate
サンマ塩焼 (秋・冬限定) 1匹・1皿

¥700



Salt-grilled fish 1 plate
魚塩焼 1皿

¥800~

Salt-grilled seasonal fish, such as barracuda or Ayu sweetfish.

カマス、鮎等の塩焼、季節ごとに変ります。



Vinegared anglerfish liver Portion for 1 person
あん肝酢物 1人前

¥550

Only winter time available
冬期限定のメニューです。

★ 写真の内容は、変更になる場合があります。
★ The dish may change without notice.

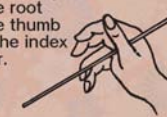


KARAKORO STREET
Aso Uchinomaki hot spring
Opening Hours 17:00 ~ 1:00

BANCHOSUSHI 番長寿し
Irregular holiday

How to use
hashi
(chopsticks)
properly

1. Place a chopstick at the root of the thumb and the index finger.



2. Hold and stabilize the other chopstick with the tips of the thumb and the index finger so that the two sticks are parallel.



3. Make a "V-shape" with the two sticks. Pick up food with the tips of the sticks.





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★ The dish may change without notice.

Attention Water is free

Use ingredients:meat



Beef
牛肉



Pork
豚肉



Fish
魚



Chicken
鶏肉



Horse meat
馬肉



Order Number
20

Horse rib 1 plate

馬ヒモ 1皿

¥1,200



Order Number
21

Tempura Portion for 1 person

天ぷら 1人前

¥1,200



Order Number
22

Oysters with vinegar sauce
1 piece · 1 plate

酢がき 1個 · 1皿

¥750

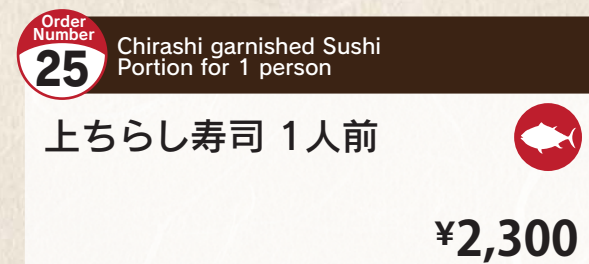


Order Number
23

Chawanmushi (pot-steamed hotchpotch)
Portion for 1 person

茶碗蒸し 1人前

¥540



Order Number
25

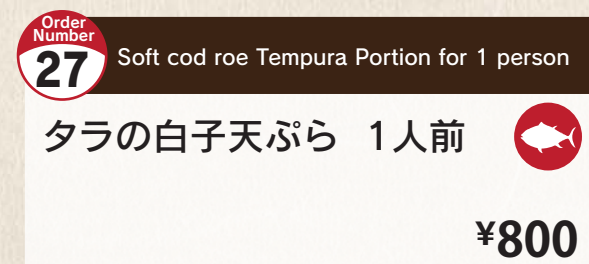
Chirashi garnished Sushi
Portion for 1 person

上ちらし寿司 1人前

¥2,300



Well established popular menu
定番人気メニュー。



Order Number
27

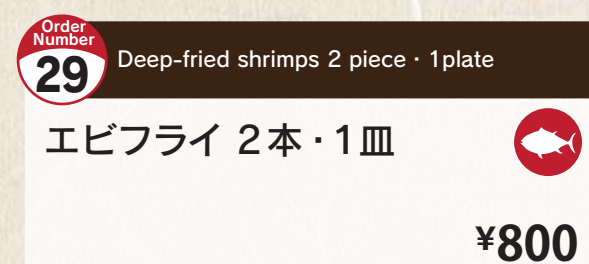
Soft cod roe Tempura Portion for 1 person

タラの白子天ぷら 1人前

¥800



Only winter time available
冬期限定のメニューです。



Order Number
29

Deep-fried shrimps 2 piece · 1plate

エビフライ 2本 · 1皿

¥800



Big-sized deep-fried prawns
大ぶりのエビのフライ。



Order Number
24

Free-range chicken soup cooked
with a variety of vegetables 1 bowl

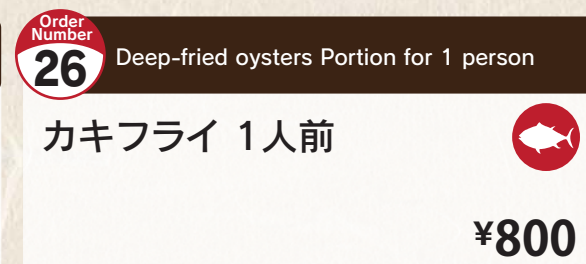
地鶏のつぺ汁 1杯

¥540



Soy sauce-based soup using free-range chicken
and a variety of root vegetables
(carrot, burdock etc.).

地鶏、根菜類(ごぼう、人参等)を使った
醤油仕立の汁物。



Order Number
26

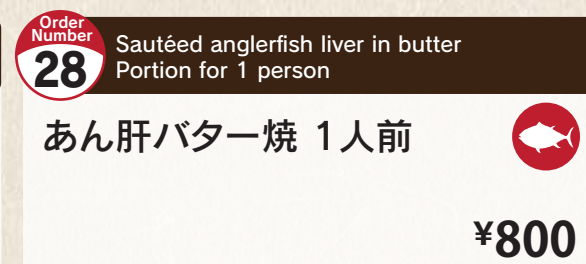
Deep-fried oysters Portion for 1 person

カキフライ 1人前

¥800



Only winter time available
冬期限定のメニューです。



Order Number
28

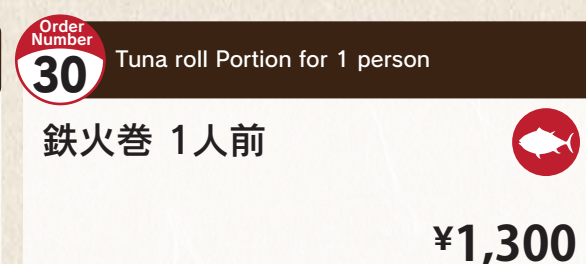
Sautéed anglerfish liver in butter
Portion for 1 person

あん肝バター焼 1人前

¥800



Only winter time available
冬期限定のメニューです。



Order Number
30

Tuna roll Portion for 1 person

鉄火巻 1人前

¥1,300



Tuna roll, 3 thin rolls for 1 person
鮪の海苔巻、細巻 3本一人前。

Alcohol&Drink menu

Beer



Order Number 31	Draft beer (Medium) 生ビール (中)	1 glass 1杯	¥680
Order Number 32	Draft beer (small) 生ビール (小)	1 glass 1杯	¥580

Sake



Order Number 33	Japanese Sake 清酒 180ml	1GO (180ml) 1合	¥580
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Whiskey

Order Number 34	Whiskey glass A ウイスキー グラスA	1 glass グラス1杯	¥780
Order Number 35	Whiskey glass B ウイスキー グラスB	1 glass グラス1杯	¥880

Wine

Order Number 36	Wine (Red/White) ワイン 赤・白	Each 1 bottle (720ml) ボトル 720ml 1本	¥5,400
Order Number 37	Wine Red ワイン 赤	1 glass グラス1杯	¥680
Order Number 38	Wine White ワイン 白	1 glass グラス1杯	¥680

Shochu(Japanese Spirits)

Order Number 39	Shochu With cold water and ice/ Hot water 焼酎 水割り・お湯割り	1 glass 1杯	¥460
Order Number 40	Shochu on the rocks 焼酎 ロック	1 glass 1杯	¥550