



Welcome to Kakigoya Sumiyoshi Maru!

The single oysters from Kaburi Bay in Itoshima City absorb abundant nutrients from the sea, creating ideal conditions for their growth. Additionally, the clams from Kafuri are rare natural products found only in Japan! We prepare fresh oysters and clams, bringing smiles, fun, and deliciousness to our customers.



Grilled oysters, natural clams, oyster shumai

Kakigoya Sumiyoshi Maru

5-36-10 Kafuri, Itoshima City, Fukuoka Prefecture

080-8554-2444

Business Hours : 9 AM - 5 PM

Note: We may not be able to answer calls during lunchtime.

Reservations for weekends and holidays will be given priority, but please note that this does not guarantee seat reservations.

Parking available for 100 vehicles

(2-hour limit on weekends and holidays)

[Google MAP](#)

[Instagram](#)

The following items are available for free rental:



Jumpers



Work gloves



Oyster knives



We provide free Wi-Fi.

Credit cards and electronic money are accepted.



You are welcome to bring rice, drinks, and seasonings!

However, meat and seafood from outside is prohibited.

How to Order Inside: Please order from your seat using your mobile device.

If you don't have a smartphone, you can still place an order by informing the staff.



1. Scan the QR code.



2. Order from your table using your smartphone.



3. Staff will bring your food.

MENU



Sumiyoshimaru set ¥1,700

Note: The "Oyster Rice" will be available until it runs out.



Mini pickled rice bowl set ¥1,200

The "Mini Zukedon Set" is available only on Tuesday, Wednesday, Thursday, and Friday, starting at 10:00 AM. It cannot be ordered from December 21st to January 13th.



Oyster

●Oyster Medium ¥1,200~

●Oysters Large ¥1,400~

●Oysters, extra large ¥1,600~



Clam

●A plate of clams ¥1,200~



Turban shell

●1 Turban Shell ¥380

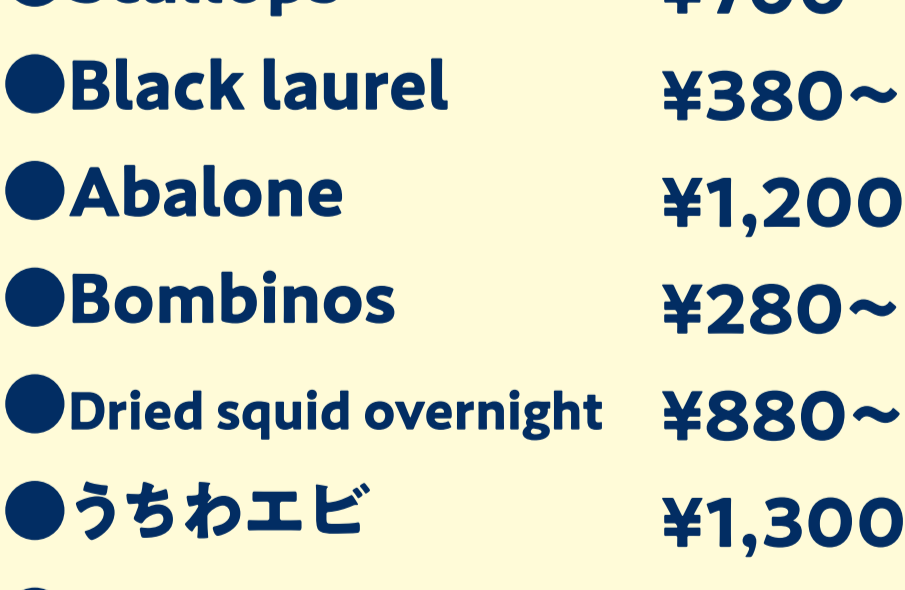
●1 serving of turban shell ¥1,500~



Scallops

●1 Scallops ¥700~

●Large scallop ¥850~



Black laurel

●1 Black laurel ¥380~



Tiger prawn

●1 Tiger prawn ¥450~

- Oyster ¥1,200~
- A plate of clams ¥1,200~
- 1 serving of turban shell ¥1,500~
- Scallops ¥700~
- Black laurel ¥380~
- Abalone ¥1,200~
- Bombinos ¥280~
- Dried squid overnight ¥880~
- うちわエビ ¥1,300~
- Sardines and cod roe ¥450~
- Sardine Mirin ¥350~
- One conger eel ¥1,500~
- Corn Butter ¥350
- Spinning Wiener ¥450
- Ahijo ¥870
- Oyster rice ¥380~
- 2 rice balls ¥350
- Fried oysters ¥700~
- Oyster Tempura ¥660~
- 3 oyster fishcakes ¥400~
- Takoyaki ¥400
- Dried fugu overnight ¥350~
- Itoshima Lemon ¥150
- butter ¥60
- mayonnaise ¥50
- draft beer ¥500
- Asahi canned beer ¥400
- Kirin canned beer ¥400
- Highball ¥400
- Lemon sour ¥400
- Yukari Sour ¥350
- Barley shochu ¥400
- Sweet potato shochu ¥400
- Japanese sake ¥400
- White Wine ¥400
- Red wine ¥400
- Non-alcoholic beer ¥350
- Cola ¥300
- Ginger ale ¥300
- orange juice ¥300
- tea ¥250
- Mineral water ¥180
- ice ¥100

A charcoal or gas fee of 220 yen per person will apply, so please be aware of this in advance.

Please read the following before your visit:

- The size of oysters varies by season, which affects the number per serving.
- Prices for items other than oysters may fluctuate based on availability and may not always be offered.
- We have both charcoal and gas seating. If you prefer charcoal seating, please ask the staff upon entering.
- Due to crowd levels and reservation status, we may not be able to accommodate requests for charcoal seating.

All displayed prices include tax.