



Welcome to Kakigoya Sumiyoshi Maru!



RENEWAL OPEN!

The single-seed oysters of Kafuri Bay in Itoshima grow while absorbing the rich nutrients of the sea, blessed with ideal conditions for oyster cultivation. In addition, the clams harvested in Kafuri are rare natural (wild) clams, even on a national scale. We proudly serve fresh oysters, clams, and other seafood to bring our guests smiles, enjoyment, and truly delicious flavors.

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.

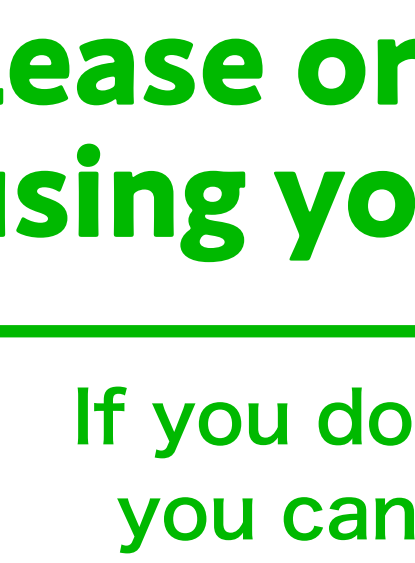
Parking available for 100 vehicles

(2-hour limit on weekends and holidays)

Google MAP

Instagram

The following items are available for free rental:



Jumpers

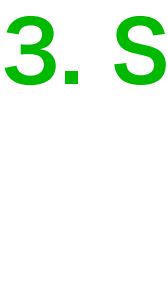


Work gloves

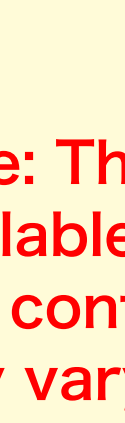


Oyster knives

Credit cards and electronic money are accepted.



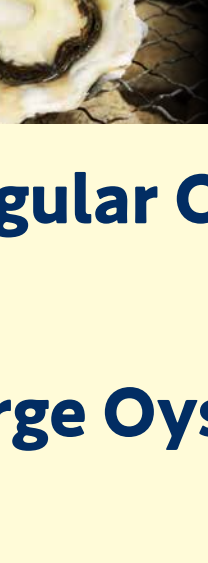
You are welcome to bring rice, drinks, and seasonings!



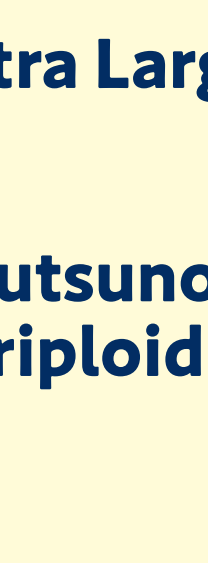
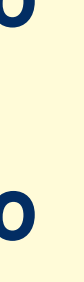
Please refrain from bringing in any meat or seafood. If we find that outside items are being grilled, we may ask you to leave.

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
¥1,900



Grilled Seafood Set
¥2,000

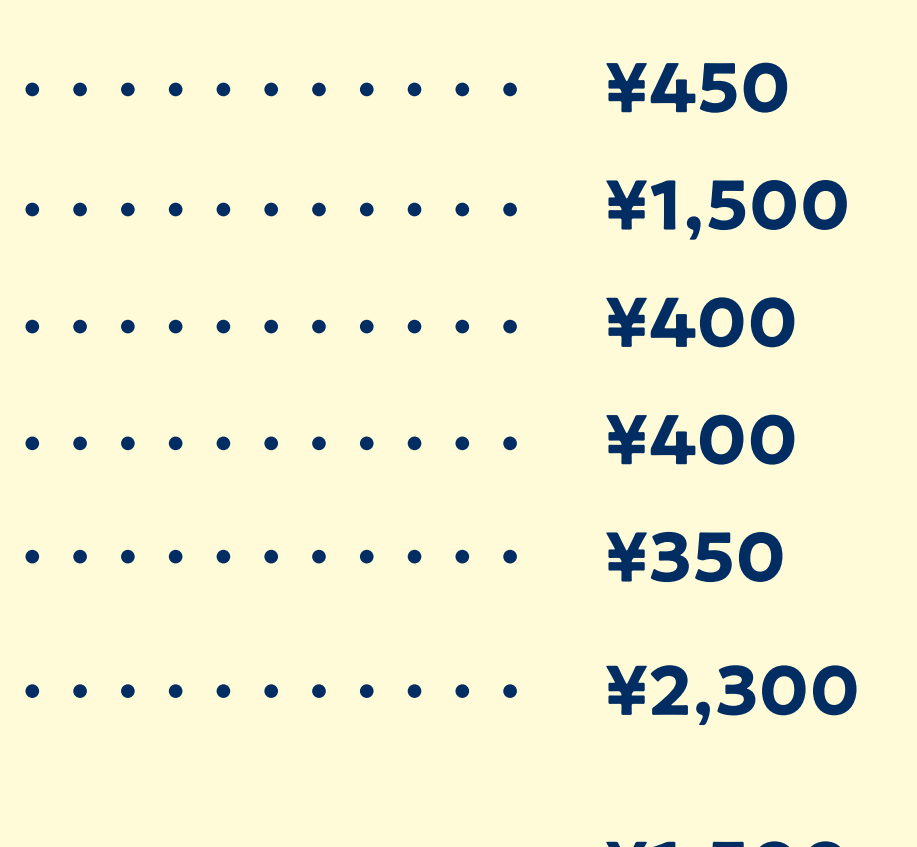
Note: The "Oyster Rice" will be available until it runs out. The contents of the set menu may vary depending on the day.



Mini Marinated Fish Rice Bowl Set ¥1,200

The marinated fish rice bowl will be available only while supplies last. The contents of the set menu may vary depending on the day.

The Mini Marinated Fish Rice Bowl Set will be available starting November 4. Please note that this special menu is offered on weekdays only.



● **Japanese Spanish Mackerel Kamameshi**
¥1,000

● **Crab Kamameshi**
¥1,200

● **Conger Eel Kamameshi**
¥1,200

The contents of the set menu may vary depending on the day. It takes about 30 minutes to be served.



Oyster

● **Regular Oyster Platter**
¥1,300

● **Large Oyster Platter**
¥1,500

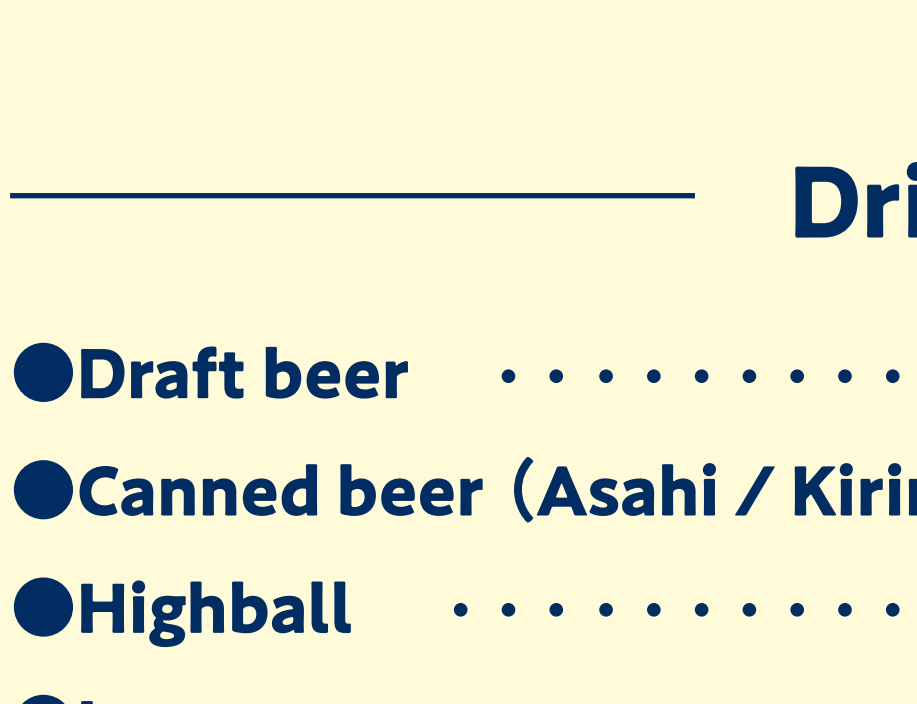
● **Extra Large Oyster Platter**
¥1,700

● **Tsutsunoo Oysters (Triploid Oysters) Platter**
¥1,800



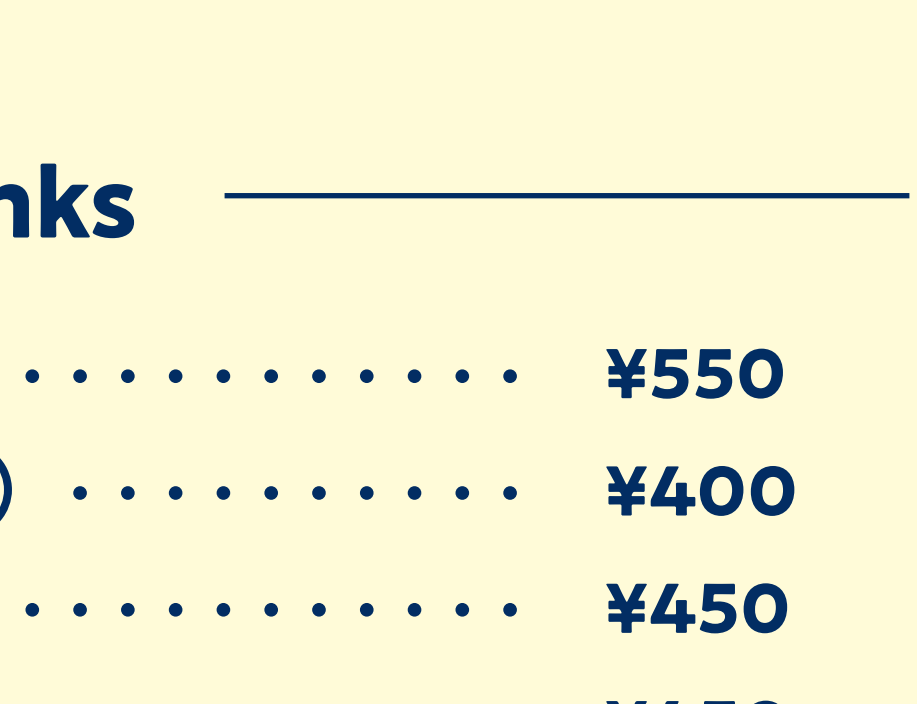
Clam

Due to the decrease in harvest volume, clams are currently in limited supply. Please note that we may not be able to offer them during the remainder of the year.



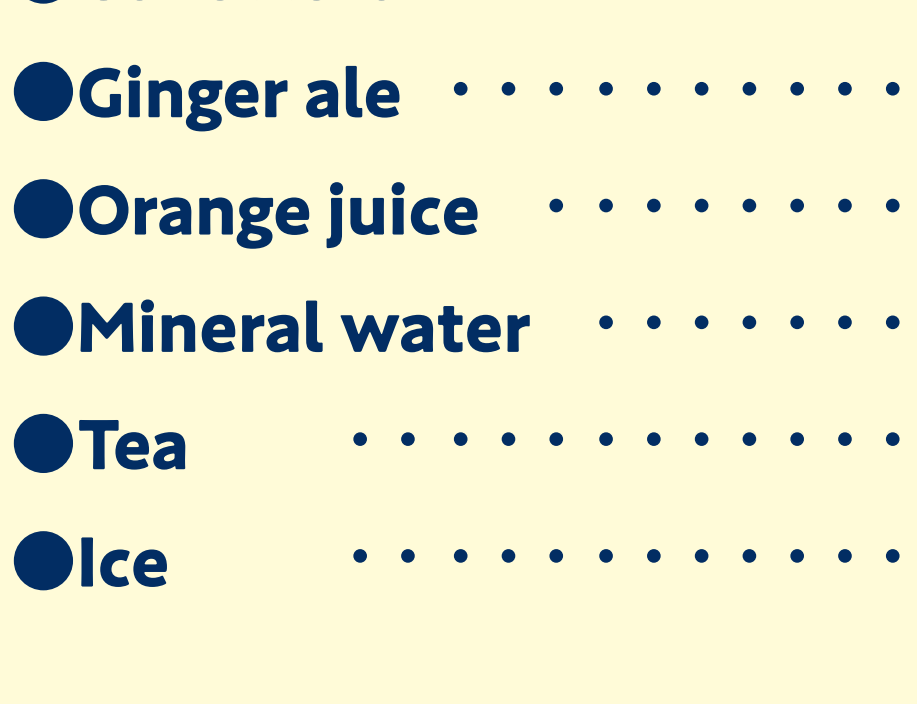
Turban shell

● **1 Turban Shell** ¥350~



Scallops

● **1 Scallops** ¥770~



Black laurel

● **1 Black laurel** ¥440



Tiger prawn

● **1 Tiger prawn** ¥550~

● Oyster platter	¥1,300~
● A plate of clams	Not for sale
● Turban shell (per piece)	¥350~
● Scallop	¥770~
● Noble scallop	¥440
● Abalone	¥1,500~
● Bombinos	¥300~
● Tsutsunoo oysters (triploid oysters, platter)	¥1,800
● Surf clam	¥600
● Prawn	¥500~
● Fan lobster	Not for sale
● Spear squid	¥880~
● Japanese flying squid	¥770~
● Sardine mirin-dried	¥350
● Sardine with cod roe	¥450
● Whole conger eel	¥1,500
● Salt-dried horse mackerel	¥400
● Mirin-dried horse mackerel	¥400
● Blowfish	¥350
● Assorted Sashimi (Serves 2-3)	¥2,300
● Amberjack with sesame sauce	¥1,500
● Amberjack sashimi	¥1,500
● Fresh oysters (Tsutsunoo oysters, 3 pieces)	¥900
● Mentaiko Ajillo (with 2 baguette slices)	¥1,000
● Extra baguette	¥120
● Corn butter	¥380
● Itoshima ham sausages	¥450
● Fried oysters	¥700
● Oyster tempura	¥660
● Oyster fishcakes (3 pcs)	¥420
● Takoyaki (octopus balls)	¥440
● French fries	¥380
● Oyster rice	¥450
● Rice balls (2 pcs)	¥380
● Kamameshi ★ with Spanish mackerel	¥1,000
● Kamameshi ★ with conger eel	¥1,200
● Kamameshi ★ with crab	¥1,200
● Vegetable set (for 2 people)	¥600
● Lemon	¥150
● Butter	¥80
● Mayonnaise	¥50

Drinks

● Draft beer	¥550
● Canned beer (Asahi / Kirin)	¥400
● Highball	¥450
● Lemon sour	¥450
● Shochu (sweet potato / barley)	¥450
● Japanese sake	¥450
● White wine	¥400
● Red wine	¥400
● Non-alcoholic beer	¥400
● Yukari sour	¥350
● Cola	¥330
● Coke Zero	¥330
● Ginger ale	¥330
● Orange juice	¥330
● Mineral water	¥180
● Tea	¥180
● Ice	¥100

Table and gas fee: ¥220 per person

Please read the following before your visit:

★ Please note that kamameshi takes about 30 minutes to prepare.

• Set menu contents may vary depending on the day.

• The number of oysters per platter may vary depending on the season and oyster size.

• Prices and availability of non-oyster items may change depending on supply and season.

All displayed prices include tax.