SUSHIRO
IKEBUKURO

SUSHIRO
KAITEN SUSHI



ABOUT SUSHIRO

- Founded over **30 years ago**, SUSHIRO is now the **top sales** Kaiten Sushi chain in the domestic market
- The menu ranging from **authentic sushi** to **creative ones** offers about **80 varieties** of delicious dishes priced mainly at **120 yen (+tax)**
- The extensive side menu lineup **includes tempura, ramen, udon noodle** and even **desserts**

Our Dedication to Exceptional Taste

01 Freshness Meeting the Highest Standard in the Industry



Only the knowledgeable well-experienced eyes can tell the quality fish. The area of production, season, environment and size of fish can affect the taste of fish. With strict attention to freshness, SUSHIRO serves only the tasty fish carefully selected by the eyes of sushi professionals from markets around the world.

02 Dedication to Quality Sushi Rice, Wasabi, Tea & Soy Sauce



Rice from the paddy with exquisite care. A ritzy blend of Japanese wasabi & horseradish. Green tea made from carefully-selected 100%-domestic leaves. Soy sauce meeting our highest quality standard. SUSHIRO prizes all the basics in the art of Sushi.



03 Sushi on Lane - Always Fresh

The world's-first unit-level product management system controls all products with an IC chip attached to each plate. Tuna plate, for example, is automatically removed from the lane after travelling 350m. Freshness of sushi is managed in real time. It's the IT technology of SUSHIRO with the commitment to tastiness.

SUSHIRO Website for Visitors from Overseas to Open in late November, 2016!

You can check out 445 nation-wide store locations, store hours & menus on this site (as of 2016/Oct).

English http://www.akindo-sushiro.biz/en
Chinese http://www.akindo-sushiro.biz/cn
Korean http://www.akindo-sushiro.biz/kr

ACCESS MAP



SUSHIRO MINAMI IKEBUKURO

ADDRESS B1 FACE Ikebukuro Building, Minami Ikebukuro, Toshima-ku, Tokyo **TEL** 03-5396-7148
ACCESS Ikebukuro Station (Seibu Ikebukuro Toshima Line / JR Yamanote Line)
Higashi Ikebukuro Station (Tokyo Metro Yurakucho Line)
HOURS Mon - Fri 11:00 - 23:00 / Sat, Sun & Holiday 10:30 - 23:00
*The last entry to store & the last call for order: 30 min. before the closing hour

MENU

SUSHIRO offers an extensive menu ranging from authentic & creative sushi, to sides and drinks
*Check the menu for more of our offers



HOW TO ORDER

OPTION-01 Order on **Touch Panel**

1 Choose your language on touch panel

2 Select the item and go to 'Order'

3 Your order arrives on the lower lane

When your order arrives, the touch panel notifies by displaying a massage & playing a music

OPTION-02 Dish on **Lane**

1 Choose the dish you like from the moving lane

2 Pick up the plate from the lane and place it on your table

DISH PRICE

Yellow ¥120 | Dark Green ¥200 | Gold ¥300

Sweet Soy Sauce
Pairs well with grilled eel, conger eel & tempura

Wasabi
Served on lane

How to Make Green Tea
1. Put 1 tsp green tea powder into a teacup
2. Pour hot water from the tap and stir

⚠ Be careful not to burn

Hot Water Tap
⚠ Be careful not to burn

Green Tea Powder
Green Tea is a tea consumed most in Japan

Gari
Pickled ginger refreshment accompanying sushi

Soy Sauce
Pairs well with seafood sushi

Cold Water
Served at the water cooler

ICON ⚠ CAUTION ⊘ DON'TS

No leaning over the lane | No putting back a plate you touched | No coughing or talking facing the lane | No smoking in the store

HOW TO PAY

1 Tap 'Check for Payment'

2 Staff comes to your table and gives you a 'Payment Card'

3 Bring the Payment Card to cashier

4 Pay at the cashier

CASHIER

*We accept cash or credit card (VISA or MasterCard).