



銚子港 ぎょくらぶ ぎょ魚蔵部

Chōshi Kō GYOGYOKURABU

All listed prices are including tax.



Rice Bowl

another ¥200 for a large serving

海鮮丼 ★★★

Kaisen Don

seafood rice bowl
with miso soup, side dish
¥2,700



It depends on the season or the landing status.

vinegared
rice



しらす丼



生まぐろ漬け丼

Shirasu Don

boiled whitebait rice bowl
with miso soup, side dish
¥1,300



Nama Maguro Zuke Don

seasoned tuna rice bowl
with miso soup, side dish
¥1,800



三色丼 ★★★

Sanshoku Don

raw tuna, boiled whitebait,
salmon caviar rice bowl
with miso soup, side dish
¥2,300

vinegared
rice

**This is raw egg and HISHIO* mix
and you can eat.**

*HISHIO is made by Chōshi Yamajyu Shop.
It is soy sauce shaped with grain.

生まぐろユッケ丼 ★★★

Nama Maguro Yukke Don

seasoned tuna rice bowl
(yukhoe style)

with miso soup, side dish

¥1,900



vinegared
rice

生まぐろ丼

Nama Maguro Don

raw tuna rice bowl

with miso soup, side dish

¥2,700



さばのソースカツ丼

Saba no Sōsukatsu Don

deep-fried mackerel with sauce rice bowl

with miso soup, side dish

¥1,500



いくら丼

Ikura Don

House
Specials

ミニメカジキ

Mini Mekajiki

deep-fried swordfish (small)

¥600



salmon caviar rice bowl

with miso soup, side dish

¥2,700

vinegared
rice



メカジキのソースカツ丼 ★★★

Mekajiki no Sōsukatsu Don

deep-fried swordfish with sauce rice bowl
with miso soup, side dish

¥1,800

Speciality of the House



Meal Set



It depends on the season or the landing status.

another ¥100
for extra rice

刺身定食

Sashimi Teishoku

sashimi meal set
with rice, miso soup, side dish

¥2,300



焼き魚定食

Yakizakana Teishoku

grilled fish and sashimi
meal set

with rice, miso soup, side dish

¥2,500

The type of fish changes depending on the
season and landing conditions.



with tartar sauce

ミックスフライ定食

Mikkusu Furai Teishoku

deep-fried mackerel, shrimp,
swordfish meal set

with rice, miso soup, side dish

¥2,000



鳥のから揚げ定食

Tori no Karaage Teishoku

japanese deep-fried chicken
meal set

with rice, miso soup, side dish

¥1,500



with tartar sauce

えびフライ定食

Ebi Furai Teishoku

deep-fried shrimp meal set

with rice, miso soup, side dish

¥2,200



かきフライ定食

Kaki Furai Teishoku

deep-fried oysters meal set

with rice, miso soup, side dish

¥1,900



House
Specials

メカジキフライ定食

Mekajiki Furai Teishoku

deep-fried swordfish meal set

with rice, miso soup, side dish

¥1,800



銚子つりきんめ干物定食

Chōshi Tsurikinme Himono Teishoku

grilled dried red bream meal set

with rice, miso soup, side dish

¥2,800



お子様セット

Okosama Setto

kid's meal set

boiled whitebait rice bowl (small), miso soup, side dish, juice

¥1,000



バニラアイス

Banira Aisu

vanilla ice cream
¥500

Deep-fried

メカジキフライ

Mekajiki Furai

deep-fried swordfish ¥1,300

House
Specials

タルタルソース (Tarutaru Sosu) ¥400
tartar sauce

おろしポン酢 (Oroshi Ponzu) ¥350
grated japanese radish and ponzu mixed sauce



ミニメカジキ

Mini Mekajiki

deep-fried swordfish (small)

¥600



さばフライ

Saba Furai

deep-fried mackerel
¥1,100

いわしフライ

Iwashi Furai

deep-fried sardine ¥1,100



目光のから揚げ

Mehikari no Karaage

deep-fried C. albatrossis
¥900



まぐろの竜田揚げ

Maguro no Tatsutaage

whitish deep-fried tuna ¥1,000



ミックスフライ

Mikkusu Furai

deep-fried
mackerel,
shrimp,
swordfish
¥1,500

with tartar sauce



鳥のから揚げ

Tori no Karaage

japanese
deep-fried
chicken
¥1,000



えびフライ

Ebi Furai

deep-fried
shrimp
¥1,700

with tartar sauce



かきフライ

Kaki Furai

deep-fried
oysters
¥1,400



Grilled Dish



銚子つりきんめの干物

Chōshi Tsurikinme no Himono

grilled dried red bream
¥2,300



メカジキのひ志お焼き

Mekajiki no HISHIO* Yaki

grilled swordfish
with HISHIO ¥1,100

*HISHIO is made by
Chōshi Yamajyu Shop.
It is soy sauce shaped
with grain.

another ¥100
for extra rice



ご飯セット

Gohan Setto

rice set

rice, miso soup, side dish,
japanese pickles

¥500

Raw Dish

It depends on the season or the landing status.



お刺身盛り合わせ

Osashimi Moriawase

assorted sashimi

¥2,300 (one portion)

just let me know if you need anything.



Mini Sashimi ミニ刺身

a small quantity of raw fish

¥1,000

just let me know if you need anything.



生まぐろの刺身

Nama Maguro no Sashimi

tuna sashimi

¥2,200

Speciality of
Chōshi



なめろう

Namerō

finely chopped fish with miso

¥1,200



まぐろユッケ

Maguro Yukke

tuna yukhoe

¥1,200



べさば

Shime Saba

soused mackerel sashimi

¥1,300



甘えびの刺身

Amaebi no Sashimi

sweet shrimp sashimi

¥1,600



釜揚げしらす

Kamaage Shirasu

boiled whitebait

¥900



自家製ピクルス

Jikasei Pikurusu

homemade pickles

¥600

お酒・アルコール類

Alcohol

- ▶ 生ビール (KIRIN 一番搾り)
Draft Beer
グラス 650円(税込)
Kirin Ichiban Shibori Draft Small
- ▶ ジョッキ 700円(税込)
Kirin Ichiban Shibori Draft Large
- ▶ 瓶ビール 700円(税込)
Bottled Beer
- ▶ レモンサワー 700円(税込)
Lemon Sour
- ▶ グレープフルーツサワー 700円(税込)
Grapefruit Sour
- ▶ ウーロンハイ 700円(税込)
Oolong High
- ▶ ハイボール 700円(税込)
Highball
- ▶ ワイン (赤・白) 700円(税込)
Franzia Red / Franzia White
- ▶ 焼酎 (麦・芋) 700円(税込)
Barley Shochu Nikaido / Sweet Potato Shochu Kurokirishima
- ▶ 日本酒 一合 800円(税込)
Japanese Sake

Drink

飲^の み 物^{もの}

さけ さかな
酒の肴 400円(税込)
Nibbles for Drinks
内容は係の者にお尋ねください。
Please contact the staff for details.

ソフトドリンク

Soft Drink

- ▶ オレンジジュース 400円(税込)
Orange Juice
- ▶ ジンジャーエール 400円(税込)
Ginger Ale
- ▶ コカコーラ 400円(税込)
Coca-Cola



Coffee

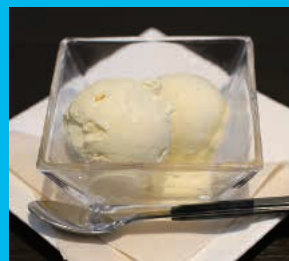
- ▶ コーヒー (HOT・ICE) 500円(税込)
Hot Coffee / Iced Coffee
- ▶ カフェラテ (HOT・ICE) 550円(税込)
Hot Caffè Latte / Iced Caffè Latte

ノンアルコール飲料

Non-Alcohol

- ▶ KIRIN 零ICHI 500円(税込)
Kirin Zero Ichi Non-Alcohol

デザート Dessert



バニラアイス
Vanilla Ice Cream
500円(税込)

飲酒運転禁止

当店では車両(自転車を含む)を運転してお帰りのお客様には、お酒・アルコール類の提供を控させていただいております。

20歳未満のお客様の飲酒は固くお断りいたします

お客様の年齢を確認(運転免許証または生年月日・写真付の学生証で)させていただきます場合がございます。あらかじめご了承ください。