

瀬戸前鮓 凧 | ご昼食のご案内 Setomae Sushi Nagi | Lunch Menu



Lunch 12:00 p.m. – 14:00 p.m. L.O. 13:30 p.m.

おきまり握りランチ Nigiri Lunch

おきまり鮓 12貫、巻物、味噌汁、玉、フルーツ

Sushi 12pieces, Thick rolled Sushi, Japanese Omelet,
Miso soup, Seasonal fruits

¥20,000 (サービス/税込 w/Service Tax)

8名様限定 / Limited to 8 guests



ベネッセハウス パークに隣接する鮓店です。瀬戸内海を望むカウンター席で、厳選された瀬戸内の魚介や旬の食材をお楽しみいただけます。

Located adjacent to Benesse House Park, this sushi restaurant offers carefully selected seafood from the Setouchi region and seasonal ingredients at the counter seats with a view of the Seto Inland Sea.



丸山 真琴(まるやま まこと)

江戸前鮓の名店で技を磨き、国内外で活躍してきた鮓職人。「寿司田」での研鑽を経て、「鮓さいとう」にて技術を体得。タイ・バンコクではヘッドシェフとして手腕を振るい、ミシュランガイドにおいて現地の鮓店として唯一となる「星」を獲得。

Makoto Maruyama

A sushi chef who honed his skills at renowned Edomae sushi restaurants and has worked both domestically and internationally. After beginning his career at Sushiden, he further refined his craft at Sushi Saito. He later served as Head Chef in Bangkok, Thailand, where he was awarded a Michelin star by the Michelin Guide, making it the only sushi restaurant in the area to receive this distinction.