

# 志摩の郷土料理 二十相寿司が

## Twenty restaurants where you can eat Tekone-Sushi in Shima

**Ago-Cho**  
 <Map>B-1

**① Miyama Tei Seafood Restaurant**

Serving homegrown organic rice and fresh seafood



Enjoy Koshihikari vinegared sushi rice cultivated with organic fertilizer and fish straight from the Toshi Jima Fish Market. These fresh ingredients plus their homemade soy sauce marinade are what make up their famous tekone-sushi!

Bonito tekone-sushi (served with chawamushi (egg custard dish), small side dish, miso soup and dessert) ... 1,500 yen

Recommended dishes

- Iriro kaisen yaki (grilled seafood on Japanese style barbecue) (advance notice required) ... 4,000 yen and up
- Shiki no kaiseki - traditional Japanese course meal (advance notice required) ... 3,500 yen and up
- Kaisen nabe seki - seafood hotpot (advance notice required) ... 4,000 yen and up

TEL: 0599-43-1311


Address: 4990 Ugata, Ago-cho, Shima  
 Opening hours: 11:30~13:30  
 17:00~21:00  
 Closed: Wednesdays  
 Seats: 92  
 Parking: 22 stalls



**Ago-Cho**  
 <Map>B-1

**② Handmade Udon Noodle Restaurant Akoya**

Try their authentic tekone-sushi and handmade udon noodles together in a set meal.



Offering "Wagu style" tekone-sushi prepared by their executive chef who comes from Wagu, Shima - the birthplace of the dish. Try it with their homemade udon noodles made fresh everyday onsite in their Shimashima set meal.


Shimashima set meal - (served with mini aosa udon noodles and mini tekone-sushi) 900 yen

Recommended dishes (taxes not included)

- Ise Shima set meal ... 800 yen
- Niku oroshi udon - udon noodles with meat and grated radish ... 850 yen
- Nabeyaki udon (noodles served in a hotpot) Miso-flavored broth ... 900 yen
- Ebi oroshi udon - udon noodles with shrimp and grated radish ... 800 yen
- Koshi ni tama don - bowl of rice topped with small shrimps and omelet (regular size) ... 650 yen

TEL: 0599-43-8616


Address: 4999 Ugata, Ago-cho, Shima  
 Opening hours: 11:30~14:30 (Last order at 14:00)  
 17:00~21:00  
 Closed: Tuesdays  
 Seats: 33  
 Parking: 10 stalls



**Ago-Cho**  
 <Map>B-1

**③ Satonaka Zushi**

Here you can try the original flavors of tekone-sushi!



Opened more than 40 years ago, this Edo-style sushi restaurant's tekone-sushi is made using seasonal fish marinated in a homemade konbu seaweed-based soy sauce marinade and slightly sweetened sushi rice. You can enjoy fresh seafood prepared in the style the fishermen employ on their boats.


Tekone-sushi 800 yen (taxes extra)

Recommended dishes (taxes extra)

- Omakase nigiri - chef's choice ... 3,000 yen
- Assorted sushi ... 1,000 yen
- Assorted sashimi (regular) ... 1,500 yen
- Deluxe assorted nigiri ... 2,000 yen
- Sushi for kids (dessert included) ... 700 yen

TEL: 0599-43-2407

Address: 1204-11 Ugata, Ago-cho, Shima  
 Opening hours: 17:00~midnight  
 Closed: Sundays (Monday if Sunday is a holiday)  
 Seats: 16  
 Parking: 3 stalls



**Ago-Cho**  
 <Map>B-1

**④ Otoy**

Sweetly marinated tekone-sushi topped with delightful garnishes



Sushi and Japanese restaurant founded in 1908. For their tekone-sushi, they use mackerel, other seasonal fishes and bonito weighing 3.5 kg - considered the best type of fish for the dish. Lightly flavored with a touch of sweetness, the dish can be enjoyed by anyone. Here the tekone-sushi is made by mixing the bonito into the rice.


Tekone-sushi (served with aosa (seaweed) and clam soup) 1,000 yen (taxes not included)

Recommended dishes

- Kaisen don - assorted seafood on a bed of rice ... 2,700 yen
- Deluxe sushi ... 2,700 yen
- Deluxe maki ... 1,620 yen
- Otoy teishoku A - Otoy set meal A (served only at lunch time) ... 1,295 yen
- Otoy teishoku B - Otoy set meal B (served only at lunch time) ... 1,295 yen

TEL: 0599-43-0074

Address: 1692 Ugata, Ago-cho, Shima  
 Opening hours: 12:00~13:30  
 17:00~21:00  
 Closed: Wednesdays  
 Seats: 34  
 Parking: 5 stalls



**Ago-Cho**  
 <Map>B-1

**⑤ Shima no kuidokoro Isokko**

Colorful tekone-style chirashizushi



Beautifully presented tekone-sushi made with marinated bonito and seasonal fishes layered on top of vinegared rice and topped off with eggs and shrimp. Enjoy a high-quality meal for an exceptionally reasonable price.

Tekone-sushi (served with mini side dish and miso soup) 1,350 yen

Recommended dishes

- Ama no isoyaki gozen (grilled assorted seafood set) ... 3,900 yen
- Shima no Aji gozen (Taste of Shima) ... 2,970 yen
- Isokko gochisou gozen (Delight of Isokko) ... 2,160 yen
- Lunch special don set ... 1,630 yen
- A la carte ... 432 yen and up

TEL: 0599-43-4511

Address: 1998-12 Ugata, Ago-cho, Shima  
 Opening hours: 11:30~14:00  
 16:30~22:00  
 Closed: Mondays (if Monday is a holiday, then another day of the week)  
 Seats: 55  
 Parking: 15 stalls



**Ago-Cho**  
 <Map>C-1

**⑥ Japanese Cuisine Ginrin**

Thick-cut bonito with a hint of sweetness



This restaurant cuts its bonito thicker than usual for its tekone-sushi. The fish is only marinated after the dish has been ordered. Served up with crisp and light cucumber strips that accent the dish's texture.

Tekone-sushi 1,000 yen (taxes not included)

Recommended dishes (taxes not included)

- Corn tempura ... 700 yen
- Onakase goma tofu (deep fried sesame tofu) ... 400 yen
- Onakase course (10 items) ... 4,000 yen
- Scallops cooked in miso vinegar (seasonal dish)
- Fugu no tekuri mushi (steamed fugu/steamed tiger blowfish) (seasonal dish) ... 1,200 yen

TEL: 0599-43-6866


Address: 3112-1 Ugata, Ago-cho, Shima  
 Opening hours: 11:00~14:00 (Last order at 13:30)  
 17:00~20:00  
 Closed: Lunch - Sundays and holidays Dinner - Changes week to week  
 Seats: 28  
 Parking: 20 stalls



**Ago-Cho**  
 <Map>C-1

**⑦ Ooshima**

Tekone-sushi filled with futomaki ingredients



Their tekone-sushi is lightly marinated in a homemade soy sauce and mirin-based marinade and stuffed with tofu, sliced kanpyo and other ingredients.


Tekone-sushi ... 900 yen

Recommended dishes

- Teichi course (October to March only) ... 3,670 yen and up
- Sushi and tempura set ... 2,000 yen
- Kaisen don - (bowl of rice with seafood on top) ... 1,250 yen
- Iso ryori teishoku - seafood set meal ... 2,300 yen
- Tekone and tempura ... 1,800 yen

TEL: 0599-43-0250

Address: 2419-1 Ugata, Ago-cho, Shima  
 Opening hours: 11:30~13:00  
 16:00~23:00  
 Closed: Tuesdays  
 Seats: 40  
 Parking: 25 stalls  
 Note: Cash only



**Ago-Cho**  
 <Map>E-3

**⑧ Sushimasa**

Experience pure Shima cuisine made with fresh and wild seasonal fishes



Operated for more than 30 years by a local couple, this sushi restaurant serves food obtained directly from the Anori Fish Market and local fish shops. Their tekone-sushi uses bonito, amberjack, mackerel and other seasonal fishes marinated in a sweet marinade. Topped with sliced seaweed and ginger, the taste is incredible.

Tekone-sushi (served with soup or miso soup) 1,080 yen

Recommended dishes

- Nigiri ... 1,500 yen
- Sashimi teishoku - sashimi set meal ... 1,200 yen

TEL: 0599-43-4098

Address: 2729-1 Ugata, Ago-cho, Shima  
 Opening hours: 11:00~22:30  
 Closed: Tuesdays  
 Seats: 25  
 Parking: 5 stalls  
 Note: Cash only



**Ago-Cho**  
 <Map>D-3

**⑨ Kashikojima Family Hotel Hanaya**

Come see what type of seasonal fish is being served!



Located in front of the Kashikojima Espana Cruise Terminal which is a two-minute walk from Kashikojima Station, this hotel sources its fish daily from Wagu, Nakiri and Funakoshi Port. Half the fun is finding out what type of fish will be served.

Tekone set (tekone-sushi made with local fish, mini side dish, miso soup and pickles)

Recommended dishes (taxes not included)

- Daily special (from 11:30 to 14:00) ... 1,000 yen
- Otsukuri zen - sashimi set ... 2,500 yen
- One night's accommodation with dinner and breakfast ... 9,000 yen and up
- Tekone-sushi is also available as a daily special.
- \*We recommend ordering in advance as they make a set number of servings per day.

TEL: 0599-46-1020

Address: 737-13 Ugata, Ago-cho, Shima  
 Opening hours: 11:30~18:00  
 Closed: Changes week to week  
 Seats: 40  
 Parking: 30 stalls



**Ago-Cho**  
 <Map>E-3

**⑩ Sushi Minamisou**

Sushi shop offering tekone-sushi made with local fish and special vinegared rice.



You can enjoy tekone-sushi made with young yellow tail, mackerel, bonito and other local seasonal Shima fishes that have been dipped in a soy sauce marinade. Fish are procured directly from local fish markets such as Anori Market. No frozen fish is ever used - a key factor in their popularity.

Tekone-sushi set meal (served with tempura, chawamushi (egg custard dish), miso soup) 1,450 yen

Recommended dishes

- Sushi set meal ... 1,050 yen
- Fried chicken set meal ... 850 yen
- Assorted chirashizushi ... 1,800 yen
- Seasoned sashimi ... 1,350 yen
- Fried matoya oyster set meal (November to February only) ... 1,350 yen

TEL: 0599-43-3177


Address: 1080-6 Kou, Ago-cho, Shima  
 Opening hours: 11:00~13:00  
 17:00~20:00  
 Closed: Some Wednesdays  
 Seats: 30  
 Parking: 15 stalls



**Ago-Cho**  
 <Map>E-3

**⑪ Sushi Akatsuki**

80% of the ingredients used in their tekone style chirashizushi is made with locally-sourced products



Their tekone-style chirashizushi is made up of more than 10 ingredients in order to let customers enjoy the range of fishes that Shima has to offer. A special chirashizushi is available to order for special occasions.

Tekone-sushi set meal (served with tempura, chawamushi (egg custard dish), miso soup) 1,450 yen


Deluxe chirashizushi 2,800 yen (taxes not included)

Recommended dishes (taxes not included)

- Super deluxe nigiri ... 2,800 yen
- Anago oshizushi - saltwater eel pressed sushi ... 1,200 yen
- Mackerel oshizushi - mackerel pressed sushi ... 1,200 yen
- Deluxe chirashizushi ... 1,800 yen
- Deluxe nigiri ... 1,800 yen

TEL: 0599-45-5586


Address: 1450-2 Kouka, Ago-cho, Shima  
 Opening hours: 11:30~14:00  
 17:00~21:00 (Last order)  
 Closed: Wednesdays  
 Seats: 26  
 Parking: 20 stalls



**Ago-Cho**  
 <Map>E-3

**⑫ Marusen Bakery Co. Ltd.**

Bulk ordering available.




This is a rice wholesaler that produces take-home tekone-sushi. Bulk orders accepted with advance reservations. Many of Shima's major hotels use the slightly undercooked Iga Koshihikari rice made from here. Give a try!

Tekone-sushi 500 yen

TEL: 0599-45-0011


Address: 4106 Kouka, Ago-cho, Shima  
 Opening hours: 11:00~16:00  
 Closed: N/A - open 7 days a week  
 Parking: 30 stalls



**Daio-cho**  
 <Map>F-4

**⑬ Daio**

Try their homemade soy sauce marinade which is added in drop by drop.



This izakaya serves up unique seafood dishes available only in a fishing port. The soy sauce marinade for the bonito is added in little by little causing the flavor to be smooth and mellow. The rice is mixed with black pepper and ginger to enhance the flavor of the dish.


Fisherman's sushi set (served with chawamushi, (egg custard dish), onsen tamago (hot spring soft boiled egg) and aosa miso soup) 1,050 yen (lunch time only)

Recommended dishes

- Grilled seafood set meal ... 1,900 yen
- Bonito chazuke - rice and bonito with green tea poured on it ... 840 yen
- Oyster set (seasonal) ... 1,350 yen
- Nakiri set ... 1,900 yen
- Animoto set ... 2,500 yen

TEL: 0599-72-1234


Address: 244 Nakiri, Daio-cho, Shima  
 Opening hours: 11:30~14:00  
 18:00~24:00  
 Closed: Wednesdays  
 Seats: 26  
 Parking: 14 stalls



**Daio-cho**  
 <Map>E-6

**⑭ Jigamiya Ryokan**

They offer tekone-sushi for all of life's occasions



Built next to the sea, this ryokan (Japanese traditional hotel) prides itself on its cuisine. Available for lunch. No advance ordering required for tekone-sushi. Other fish besides bonito can be enjoyed by ordering in advance.


Tekone-sushi 800 yen (taxes not included)

Recommended dishes (taxes not included)

- Grilled eel on rice (1.8L) ... 10,000 yen
- Dinner ... 4,000 yen
- 1 night's accommodation with dinner and breakfast ... 12,000 yen
- \*Taxes extra

TEL: 0599-72-2201

Address: 1093 Funakoshi, Daio-cho, Shima  
 Opening hours: 11:00~14:00  
 Closed: New year's, Golden week, Obon  
 Seats: 50  
 Parking: 20 stalls



**Shima-cho**  
 <Map>D-5

**⑮ Houbi**

Enjoy homestyle cooking made by their chef who comes from Shima-cho



Located at the foot of Shima-cho's Nagata bridge, this izakaya offers a diverse menu and serves up tasty dishes made from locally caught fish. The chef is a local and prepares tekone-sushi like his mom used to.

Tekone-sushi 770 yen

Recommended dishes

- Shikinin Sengu set (Ise Shrine reconstruction set) ... 1,200 yen
- Grilled tonkatsu steak ... 780 yen
- Assorted sashimi ... 1,200 yen
- Sushi set ... 1,500 yen
- Grilled tomatoes with garlic and cheese ... 480 yen

TEL: 0599-85-7272

Address: 3971-4 Katada, Shima-cho, Shima  
 Opening hours: 11:30~18:00 (Last order at 21:30)  
 Closed: Mondays  
 Seats: 46  
 Parking: 13 stalls



**Shima-cho**  
 <Map>D-5

**⑯ Sushimoto**

Experience the same tekone-sushi that is served on the fishing boats.



Try tekone-sushi as how it was intended. Their recipe was developed while their chef was working on a bonito fishing boat. The bonito from Shima is thinly sliced so it can be mixed easily into the rice and marinated with soy sauce and sugar. Delicious and simple.

Tekone-sushi 972 yen

Recommended dishes

- Deluxe nigiri ... 1,785 yen
- Deluxe eel ... 2,310 yen
- Sushi kaiseki - Sushi course meal (sakura) ... 2,520 yen
- Assorted sushi ... 945 yen
- Matsui set meal ... 1,785 yen

TEL: 0599-85-0422

Address: 1896-60 Wagu, Shima-cho, Shima  
 Opening hours: 10:00~14:00  
 17:00~21:00  
 Closed: Changes week to week  
 Seats: 50  
 Parking: 13 stalls



**Shima-cho**  
 <Map>C-5

**⑰ Ama dining Azuri**

Serving up Shima homestyle tekone-sushi.



Ocean views are available here! Their tekone-sushi is made with the recommended fish of the day. You can try yellowtail and threeline grunt with your tekone-sushi. The marinade is made with soy sauce, salt and sugar - simple, sweet and homestyle.

Shima tekone set meal 800 yen

Recommended dishes

- Azuri set meal ... 1,200 yen
- Ise Shima udon noodle set meal ... 1,200 yen
- Sakana no Tatta don - Bowl of rice with fried fish on top ... 800 yen
- Shima tekone set meal 800 yen

TEL: 0599-85-7889

Address: Azuri beach, Koshika, Shima-cho, Shima  
 Opening hours: 11:00~18:00  
 Closed: Tuesdays  
 Seats: 18  
 Parking: 40 stalls



**Shima-cho**  
 <Map>C-4

**⑱ Minshuku Cuisine Iwashou**

Tekone-sushi made with fresh seasonal fish



Iwashou is a B&B located at Goza Port and famous for its homestyle seafood cuisine. The chef is from Shima-cho and only uses local quality fish. Generous portion of seasonal fish such as tuna, amberjack, yellowtail and other fatty fishes of the season are used in their tekone-sushi.

Bream tekone-sushi (served with soup and pickles) 800 yen

Recommended dishes

- Tekone set meal ... 1,200 yen
- Funamori - assorted sashimi ... 3,500 yen
- Sashimi set meal ... 1,200 yen
- Simmered fish set meal ... 1,500 yen
- Grilled fish set meal ... 1,500 yen
- Oolong tea is offered for free with 10 or more orders of any set meal.

TEL: 0599-88-3333

Address: 103-15 Goza, Shima-cho, Shima  
 Opening hours: 12:00~14:00  
 17:00~19:00  
 Reservation is required for dinner  
 Closed: when there are no reservations (not fixed)  
 Seats: 20  
 Parking: 5 stalls



**Hamajima-cho**  
 <Map>C-4

**⑲ Prince**

Tekone-sushi made with Iga rice and local fish



One of the first restaurants in the area to serve tekone-sushi. They take extra care to ensure the fish is beautifully layered on top of the rice. We recommend the Ama deluxe tekone-sushi seen in the photo that comes with bonito and 4 kinds of seasonal fishes.

Ama deluxe tekone-sushi (tekone-sushi, soup and pickles) 1,100 yen

Recommended dishes

- Ama regular tekone-sushi ... 800 yen
- Ama super deluxe tekone-sushi ... 1,500 yen
- Soy sauce flavored udon and tekone mini set ... 700 yen
- Soy sauce flavored udon ... 450 yen
- Unagi don - Bowl of rice with eel / regular ... 1,200 yen

TEL: 0599-53-0157

Address: 1787-17 Hamajima, Hamajima-cho, Shima  
 Opening hours: 11:30~18:00 (Last order at 17:30)  
 Closed: when dishes are sold out  
 Closed: Wednesdays (Thursday if Wednesday is a holiday)  
 Seats: 24  
 Parking: 3 stalls



**Hamajima-cho**  
 <Map>C-4

**⑳ Taishuraku**

Local favorite serving up authentic traditional flavors



Established over 70 years ago, this restaurant is part of Shima's history. The marinade for the tekone-sushi is made with Tamari soy sauce and mirin. Served with ginger and Shiso (Japanese basil), you'll be sure to ask for more.

Tekone-sushi 800 yen

Recommended dishes

- Unagi don - bowl of rice with eel ... 1,000 yen
- Ise udon noodle ... 300 yen
- Lunch set ... 500 yen
- Bluefish tatakai sushi ... 700 yen

TEL: 0599-53-0114

Address: 1780-13 Hamajima, Hamajima-cho, Shima  
 Opening hours: 11:30~18:00  
 Closed: Changes week to week  
 Seats: 10  
 Parking: 2 stalls

