

Established in 1880 (Meiji 13), China is the oldest Sukiyaki restaurant in Asakusa

For 142 years
we have continued to pursue excellence
preserving traditions and perfecting flavors
and techniques to create a Sukiyaki that will
endure in any era and any culture.



Story

"China" was first founded as a restaurant in Asakusa, Tokyo in 1880 (Meiji 13), and became a sukiyaki specialty store in 1903 (Meiji 36). It has been loved by many customers for generations because of its commitment to its taste and quality which made a name for itself as one of the best sukiyaki restaurants in Tokyo. However, due to the extenuating circumstances such as building deterioration of the store and the influence of world affairs, it was temporarily closed in August 2021.

Our carefully selected Beef

"Teki-Sashi Meat" (registered trademark) is "moderately marbled meat" that does not contain excessive fat. When the female cow has been bred to a sufficient age (30 months) with 4th grade marbling, "Wagyu aroma" is generated from the fat and lean meat when cooked. In addition to its aroma, the perfect balance of umami and sweetness from the meat creates sukiyaki with rich aroma and flavor.

Our beef is sourced exclusively from Japanese Black Wagyu heifer cattle, chosen for its exceptional natural sweetness and perfectly complimented by our sweet Warishita sauce. All our beef is sourced from 100% purebred Wagyu cattle. We never source beef from crossbreeds or steers. The cows are bred for 30 months and undergo a sufficient fattening period to produce the umami-rich flavor. The beef is also aged for one month to condense the flavor and enhance the tender texture. Even before the meat is delivered to China, with market and wholesale officials, ensuring the best storage and cutting methods to preserve the exquisite umami flavors.



Perfecting the sauce with attention to detail

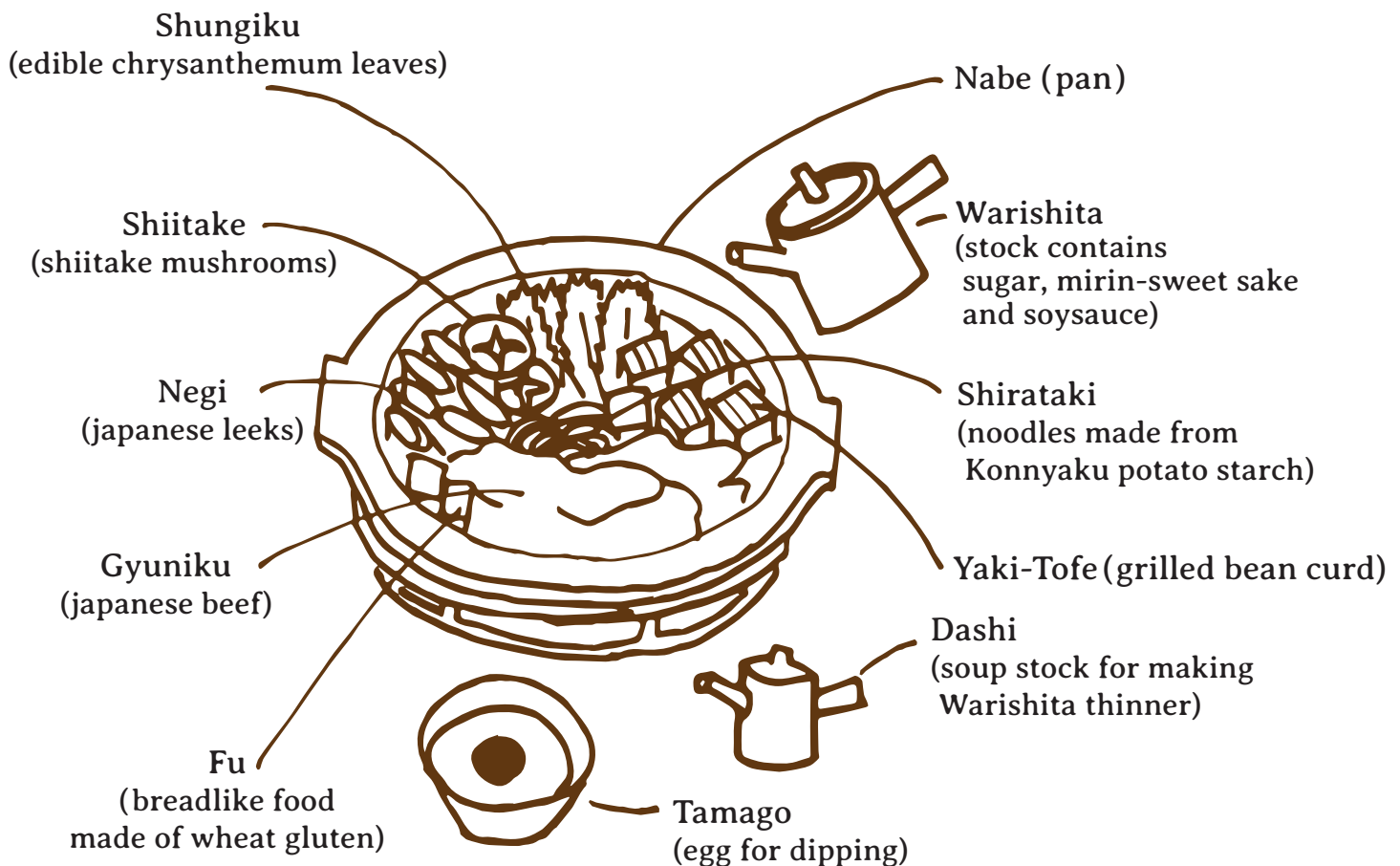
Our house blend Warishita sauce is renowned for having a distinctive sweetness, without being overpoweringly sweet. We do not reduce the sauce in either the initial mixing stage or during Sukiyaki. This produces a sauce bold enough to compliment the rich umami-laden flavors of the matured beef and mellow enough to enhance the natural succulent tastes of the meat.

SUKIYAKI

Sukiyaki is a Japanese dish made of beef, vegetables, grilled tofu and shirataki noodles simmered in warishita sauce. Warishita sauce is made with soy sauce, sugar and cooking sake. Sukiyaki is cooked by heating ingredients in a pan at your table. Take what you want to eat from the pot, dip it in the raw egg and enjoy.

How to eat

1. Heat the pan to medium temperature then melt the beef tallow and spread it thinly over the bottom of the pan.
2. Cook the japanese leeks until aroma is generated then cook the beef lightly and add warishita sauce.
3. Add other ingredients and simmer at medium heat.
4. Turn the grilled tofu over so that the taste soaks in.
5. When all ingredients are cooked, take what you want to eat from the pot, dip it in the egg and enjoy.

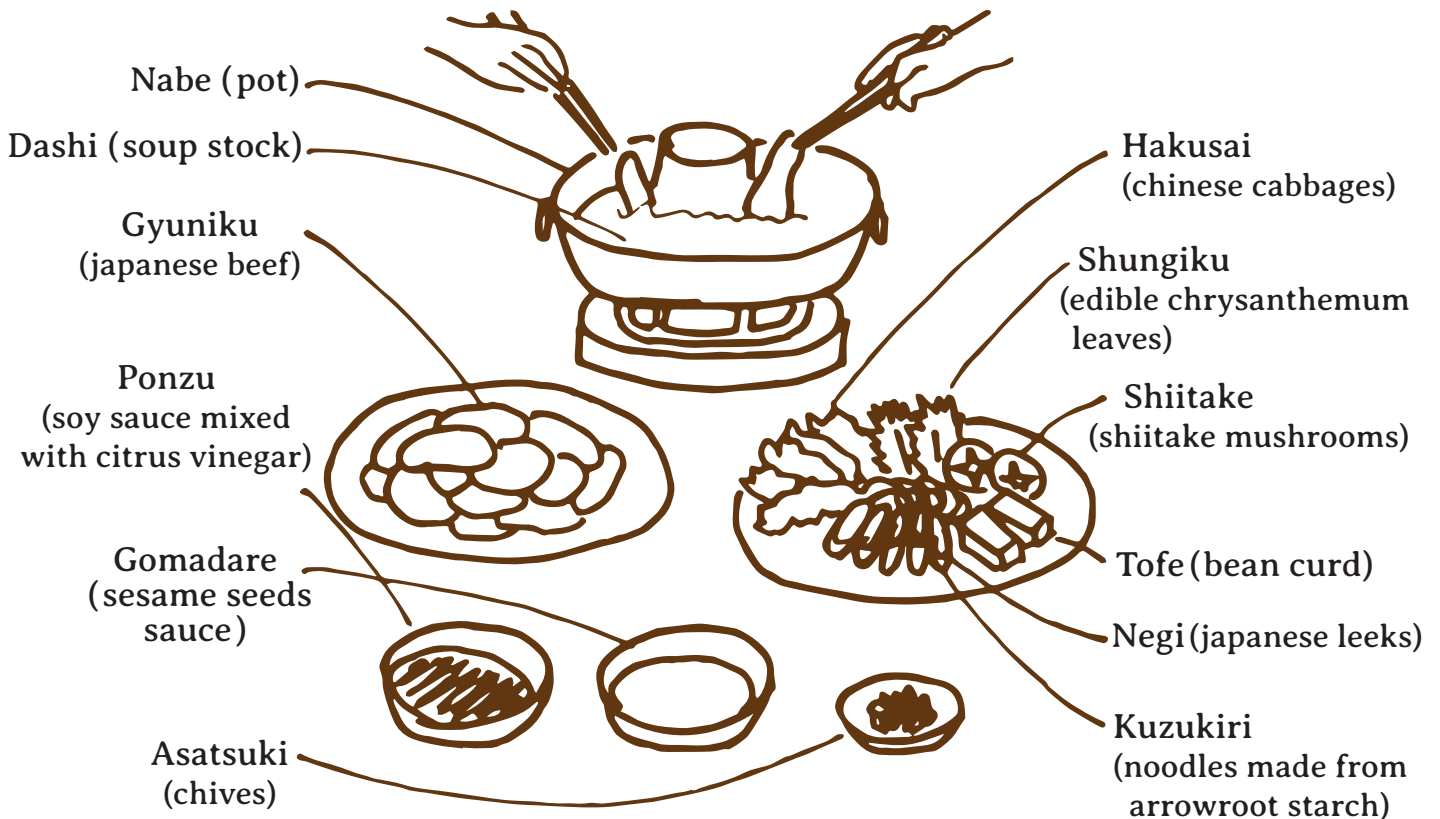


SHABU SHABU

Shabu-shabu is characterized as thin slices of tender meat and fresh vegetables cooked together in a pot. Unlike other types of hot pot, where the ingredients are cooked together before serving, shabu-shabu ingredients are served raw and cooked tableside during the meal, similar to fondue.

How to eat

1. The shabu-shabu pot is filled with a broth.
2. Once the broth is heated, add what you like, such as vegetables, mushrooms and tofu.
3. Once the broth starts to boil, dip the beef into the broth and wave it gently with chopsticks until it is cooked.
4. The beef is thin that you can almost see through it, so it cooks quickly and is ready to eat as soon as its color changes.
5. Dip the beef in the broth a couple of times until cooked and enjoy it with ponzu or goma-dare sauce.
6. Ponzu (soy sauce mixed with citrus vinegar) and goma-dare (sesame seeds sauce) are the most common sauces for shabu-shabu.
7. If the stove is too hot, turn the knob counterclockwise to lower the temperature.
8. After you enjoyed all the beef and vegetable, the meal is finished by boiling flat noodles called “kishimen” in the remaining broth.



SUKIYAKI A LA CARTE

桐

KIRI
(Paulownia)
¥11,800 / per person

Sakizuke - Appetizer
Kuchinaoshi - Pickles
Excellent Marbled Beef (120g)- "Teki-Sashi" Aged Wagyu Beef
Zaku - Fresh Vegetables
Raw Egg - Dipping Sauce

楓

KAEDE
(Maple)
¥8,800 / per person

Sakizuke - Appetizer
Kuchinaoshi - Pickles
Marbled Beef (120g)- Asorted Aged Wagyu Beef
Zaku - Fresh Vegetables
Raw Egg - Dipping Sauce

椿

TSUBAKI
(Camellia)
¥6,800 / per person

Sakizuke - Appetizer
Kuchinaoshi - Pickles
Regular Beef(120g) - Aged Wagyu Lean Beef
Zaku - Fresh Vegetables
Raw Egg - Dipping Sauce

OKAWARI

Additional Second Plates Available

Excellent Marbled Beef (120g) - "Teki-Sashi" Aged Wagyu Beef	¥8,800
Marbled Beef (120g) - Asorted Aged Wagyu Beef	¥5,800
Regular Beef(120g) - Aged Wagyu Lean Beef	¥3,800
Zaku - Fresh Vegetables	¥1,200
Raw Egg - Dipping Sauce	¥100

SIDE DISHES

Steamed Rice	¥400
Tsukudani - Boiled Beef in Soy Sauce and Sake	¥400
Miso Soup	¥400
Meal Set - Steamed Rice, Tsukudani, and Miso Soup	¥1,100
Kishimen - Flat Udon Noodles	¥400
Shigureni Chazuke - Rice Soap with Tsukudani	¥900
Dessert - Seasonal Gelato	¥400

※10% sevice charge will be added to the bill.

SUKIYAKI COURSES

黒船コース

KUROFUNA COURSE

¥15,800 / per person



Sakizuke - Appetizer
Zensai - Seasonal Appetizer
Mukozuke - Sashimi
Kuchinaoshi - Pickles
Excellent Marbled Beef (120g)
- "Teki-Sashi" Aged Wagyu Beef
Zaku - Fresh Vegetables
Raw Egg - Dipping Sauce
Steamed Rice
Shigureni - Tsukudani Beef
Miso Soup
Japanese Hot Tea
Dessert - Seasonal Gelato

蒸気車コース

JOKISHA COURSE

¥12,800 per person



Sakizuke - Appetizer
Zensai - Seasonal Appetizer
Mukozuke - Sashimi
Kuchinaoshi - Pickles
Marbled Beef (120g)- Asorted Aged Wagyu Beef
Zaku - Fresh Vegetables
Raw Egg - Dipping Sauce
Steamed Rice
Shigureni - Tsukudani Beef
Miso Soup
Japanese Hot Tea
Dessert - Seasonal Gelato

駅馬車コース

EKIBASHA COURSE

¥10,800 per person



Sakizuke - Appetizer
Zensai - Seasonal Appetizer
Mukozuke - Sashimi
Kuchinaoshi - Pickles
Regular Beef(120g) - Aged Wagyu Lean Beef
Zaku - Fresh Vegetables
Raw Egg - Dipping Sauce
Steamed Rice
Shigureni - Tsukudani Beef
Miso Soup
Japanese Hot Tea
Dessert - Seasonal Gelato

※10% service charge will be added to the bill.

SHABU SHABU A LA CARTE

蘭

RAN
(Orchid)

¥11,800 / per person

Sakizuke - Appetizer
Kuchinaoshi - Pickles
Excellent Marbled Beef (120g) - "Teki-Sashi" Aged Wagyu Beef
Zaku - Fresh Vegetables
Gomadare - Sesame Seeds Sauce
Ponzu - Soy Sauce Mixed with Citrus Vinegar

菊

KIKU
(Chrysanthemum)
¥8,800 / per person

Sakizuke - Appetizer
Kuchinaoshi - Pickles
Marbled Beef (120g) - Assorted Aged Wagyu Beef
Zaku - Fresh Vegetables
Gomadare - Sesame Seeds Sauce
Ponzu - Soy Sauce Mixed with Citrus Vinegar

萩

HAGI
(Bush Clover)
¥6,800 / per person

Sakizuke - Appetizer
Kuchinaoshi - Pickles
Regular Beef(120g) - Aged Wagyu Lean Beef
Zaku - Fresh Vegetables
Gomadare - Sesame Seeds Sauce
Ponzu - Soy Sauce Mixed with Citrus Vinegar

OKAWARI

Additional Second Plates Available.

Excellent Marbled Beef (120g) - "Teki-Sashi" Aged Wagyu Beef	¥8,800
Marbled Beef (120g) - Assorted Aged Wagyu Beef	¥5,800
Regular Beef(120g) - Aged Wagyu Lean Beef	¥3,800
Zaku - Fresh Vegetables	¥1,200
Gomadare & Ponzu	¥100

SIDE DISHES

Steamed Rice	¥400
Tsukudani - Boiled Beef in Soy Sauce and Sake	¥400
Miso Soup	¥400
Meal Set - Steamed Rice, Tsukudani, Miso Soup	¥1,100
Kishimen - Flat Udon Noodles	¥400
Shigureni Chazuke - Rice Soap with Tsukudani	¥900
Dessert - Seasonal Gelato	¥400

※10% service charge will be added to the bill.

SHABU-SHABU COURSES

議事堂コース

GIJIDO COURSE

¥15,800 / per person



Sakizuke - Appetizer
Zensai - Seasonal Appetizer
Mukozuke - Sashimi
Kuchinaoshi - Pickles
Excellent Marbled Beef (120g)
- "Teki-Sashi" Aged Wagyu Beef
Zaku - Fresh Vegetables
Gomadare - Sesame Seeds Sauce
Ponzu - Soy Sauce Mixed with Citrus Vinegar
Kishimen - Flat Udon Noodles
Gyusujini - Simmerd Beef Tendon
Japanese Hot Tea
Dessert - Seasonal Gelato

停車場コース

TEISHABA COURSE

¥12,800 / per person



Sakizuke - Appetizer
Zensai - Seasonal Appetizer
Mukozuke - Sashimi
Kuchinaoshi - Pickles
Marbled Beef (120g) - Asorted Aged Wagyu Beef
Zaku - Fresh Vegetables
Gomadare - Sesame Seeds Sauce
Ponzu - Soy Sauce Mixed with Citrus Vinegar
Kishimen - Flat Udon Noodles
Gyusujini - Simmerd Beef Tendon
Japanese Hot Tea
Dessert - Seasonal Gelato

商館コース

SHOKAN COURSE

¥10,800 / per person



Sakizuke - Appetizer
Zensai - Seasonal Appetizer
Mukozuke - Sashimi
Kuchinaoshi - Pickles
Regular Beef(120g) - Aged Wagyu Lean Beef
Zaku - Fresh Vegetables
Gomadare - Sesame Seeds Sauce
Ponzu - Soy Sauce Mixed with Citrus Vinegar
Kishimen - Flat Udon Noodles
Gyusujini - Simmerd Beef Tendon
Japanese Hot Tea
Dessert - Seasonal Gelato

※10% sevice charge will be added to the bill.

Assorted Japanese Kuroge Wagyu Beef Course

An exclusive Premium Course with Grilled Filet steak and Sukiyaki (three kinds of aged Japanese Wagyu Beef)



- | Appetizer
 - | Seasonal Appetizer
 - | Sashimi
 - | Grilled Filet steak
 - | Sukiyaki
(combination of aged Filet, Sirloin and Ribeye, 140g)
 - | Fresh Vegetables
 - | Dipping Sauce (Egg)
 - | Pickles
 - | Miso Soup
 - | Rice
 - | Tsukudani Beef and Dessert
- ¥24,800**
per person

Assorted Japanese Kuroge Wagyu Beef Course “KIWAMI”

An exclusive Premium Sukiyaki Course (three kinds of aged Japanese Wagyu Beef)



- | Appetizer
 - | Seasonal Appetizer
 - | Sashimi
 - | Sukiyaki
(combination of aged Filet, Sirloin and Ribeye, 140g)
 - | Fresh Vegetables
 - | Dipping Sauce (Egg)
 - | Pickles
 - | Miso Soup
 - | Rice
 - | Tsukudani Beef and Dessert
- ¥19,800**
per person

Japanese Kuroge Wagyu Beef Filet Course

Luxurious Sukiyaki Course with Aged Filet Beef



- | Appetizer
 - | Seasonal Appetizer
 - | Sashimi
 - | Sukiyaki (Aged Filet 120g)
 - | Fresh Vegetables
 - | Dipping Sauce (Egg)
 - | Pickles
 - | Miso Soup
 - | Rice
 - | Tsukudani Beef and Dessert
- ¥19,800**
per person

Japanese Kuroge Wagyu Beef Filet Set

Luxurious sukiyaki set with aged filet beef

- | Appetizer
- | Sukiyaki (Aged Filet 120g)
- | Fresh Vegetables
- | Dipping Sauce (Egg) and Pickles

¥15,800
per person

Assorted Japanese Kuroge Wagyu Beef Set “KIWAMI”

An exclusive Premium Set with Grilled Filet Steak and Sukiyaki (three kinds of aged Japanese Wagyu Beef)

- | Appetizer
- | Grilled Filet steak
- | Sukiyaki
(combination of aged Filet, Sirloin and Ribeye, 140g)
- | Fresh Vegetables
- | Dipping Sauce (Egg) and Pickles

¥15,800
per person

Assorted Japanese Kuroge Wagyu Beef Set

An exclusive Premium Set with Grilled Filet Steak and Sukiyaki (three kinds of aged Japanese Wagyu Beef)

- | Appetizer
- | Grilled Filet steak
- | Sukiyaki
(combination of aged Filet, Sirloin and Ribeye, 140g)
- | Fresh Vegetables
- | Dipping Sauce (Egg) and Pickles

¥20,800
per person

DRINK MENU

DRAFT BEER

Asahi Premium Draft Beer 'Jyukusen' ¥800

BOTTLED BEER

Asahi Super Dry (500ml) ¥800

Asahi Super Dry (334ml) ¥500

Kirin Ichiban (500ml) ¥800

Suntory The Premium Malts (500ml) ¥880

Ebisu Beer (500ml) ¥880

NON-ALCOHOLIC BEER

Asahi Dry Zero (334ml) ¥440

JAPANESE SAKE

Kikumasamune Josen Jyunmai-Shu (300ml) - Cold ¥1,400

Kikumasamune Jyunmai Taruzake-Shu (300ml) - Cold ¥1,400

Kikumasamune Tokusen Honjyozo-Shu (300ml) - Hot ¥1,400

Shichiken Yamanoshizuku (360ml) - Sparkling Sake ¥3,200

Hanaharu Yumenokanade (720ml) - Jyunmai Dai-Ginjyo ¥4,500

Kinkon (720ml) - Jyunmai Ginjyo ¥6,000

Hyakumoku (720ml) - Jyunmai Dai-Ginjyo ¥9,000

Shichiken Alain Ducasse (720ml) - Sparkling Sake ¥15,000

WHISKY

Black Nikka Highball ¥800

Nikka Session Single ¥900

Double ¥1,400

Nikka 余市(Yoichi) Single ¥1,000

Double ¥1,600

SHOCHU

Lemon Sour ¥800

Ramune Sour ¥800

Oolong-Tea Hai ¥800

Green-Tea Hai ¥800

Mugi-Shochu (Barley) ¥700

Imo-Shochu (Sweet Potato) ¥700

PLUM WINE

Nojyun-Umeshu ¥800

Kokuto-Umeshu ¥900

SOFT DRINKS

Orange ¥400

Ramune ¥400

Iced Oolong Tea ¥400

Iced Green Tea ¥400

Coca-Cola ¥440

Ginger-Ale ¥440

※10% service charge will be added to the bill.

WINE LIST

CHAMPAGNE

Veuve Cliquot Yellow Label Brut (375ml)	¥9,000
Veuve Cliquot Yellow Label Brut (750ml)	¥16,000
Taittinger Nocturne (750ml)	¥18,000
Ruinart (750ml)	¥21,000
KRUG (750ml)	¥48,000

WHITE WINE

Kodai-Koshu (360ml)	¥3,200
Michel Lynch Blanc (375ml)	¥3,200
Louis Latour Chardonnay (750ml)	¥6,000
Kaltern Gewürztraminer (750ml)	¥6,200
Robert Mondavi Private Selection Pinot Grigio (750ml)	¥6,400
Beringer Napa Valley Chardonnay (750ml)	¥7,400
Cloudy Bay Sauvignon Blanc (750ml)	¥8,800
Newton Unfiltered Chardonnay (750ml)	¥13,000
Château Mercian Hokushin Right Bank Chardonnay Rivalis (750ml)	¥16,000

RED WINE

12(Jyuni)-Hara Merlot (360ml)	¥3,800
Michel Lynch Rouge (375ml)	¥3,800
Kaltern Pinot Nero (750ml)	¥6,200
Dourthe Numéro Ann Rouge(750ml)	¥6,400
Louis Latour Pinot Noir (750ml)	¥6,800
Bonterra Merlot (750ml)	¥6,800
Joel Gott California Zinfandel (750ml)	¥6,800
Sassicaia Le Difese (750ml)	¥9,600
Château Mercian Mariko Syrah (750ml)	¥12,000
Newton Unfiltered Cabernet Sauvignon (750ml)	¥13,000
Château Mercian Hokushin Cabernet Sauvignon (750ml)	¥ 16,000
Stags' Leap Napa Valley Cabernet Sauvignon (750ml)	¥ 20,000

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SUKIYAKI LUNCH MEAL / 寿喜烧午餐套餐

桐

KIRI LUNCH MEAL / 桐套餐

¥11,800 / per person / 人

- | | |
|---|---------------------------|
| Sakizuke - Appetizer | 开胃菜 |
| Excellent Marbled Beef (120g)
- "Teki-Sashi" Aged Wagyu Beef | 寿喜烧
(Chinya独家霜降牛肉120g) |
| Zaku - Fresh Vegetables | 蔬菜 |
| Raw Egg - Dipping Sauce | 生鸡蛋 |
| Miso Soup | 噌汤汤 |
| Steamed Rice | 米饭 |
| Oshinko - Japanese Pickles | 泡菜 |



The meat in the photo is for 2 people.

楓

KAEDE LUNCH MEAL / 楓套餐

¥8,800 / per person / 人

- | | |
|---|---------------------|
| Sakizuke - Appetizer | 开胃菜 |
| Marbled Beef (120g)
- Assorted Aged Wagyu Beef | 寿喜烧
(熟成牛肉拼盘120g) |
| Zaku - Fresh Vegetables | 蔬菜 |
| Raw Egg - Dipping Sauce | 生鸡蛋 |
| Miso Soup | 噌汤汤 |
| Steamed Rice | 米饭 |
| Oshinko - Japanese Pickles | 泡菜 |



The meat in the photo is for 2 people.

椿

TSUBAKI LUNCH MEAL / 椿套餐

¥6,800 / per person / 人

- | | |
|---|-------------------|
| Sakizuke - Appetizer | 开胃菜 |
| Regular Beef (120g)
- Aged Wagyu Lean Beef | 寿喜烧
(熟成牛肉120g) |
| Zaku - Fresh Vegetables | 蔬菜 |
| Raw Egg - Dipping Sauce | 生鸡蛋 |
| Miso Soup | 噌汤汤 |
| Steamed Rice | 米饭 |
| Oshinko - Japanese Pickles | 泡菜 |



The meat in the photo is for 2 people.

※10% service charge will be added to the bill. ※结账时将收取10%的服务费。/结账时将收取10%的服务费。

SHABU-SHABU LUNCH MEAL / 涮涮锅午餐套餐

蘭 RAN LUNCH MEAL / 蘭套餐

¥11,800 / per person / 人

- | Sakizuke - Appetizer
- | Excellent Marbled Beef (120g) - "Teki-Sashi" Aged Wagyu Beef
- | Zaku - Fresh Vegetables
- | Gomadare - Sesame Seeds Sauce
- | Ponzu - Soy Sauce Mixed with Citrus Vinegar
- | Steamed Rice
- | Miso Soup
- | Oshinko - Japanese Pickles

- | 开胃菜
- | Chinya獨家霜降牛肉 (120g)
- | 蔬菜
- | 芝麻醬
- | 橘子醬
- | 米饭
- | 噌湯汤
- | 泡菜

菊 KIKU LUNCH MEAL / 菊套餐

¥8,800 / per person / 人

- | Sakizuke - Appetizer
- | Marbled Beef - Assorted Aged Wagyu Beef (120g)
- | Zaku - Fresh Vegetables
- | Gomadare - Sesame Seeds Sauce
- | Ponzu - Soy Sauce Mixed with Citrus Vinegar
- | Steamed Rice
- | Miso Soup
- | Oshinko - Japanese Pickles

- | 开胃菜
- | 熟成牛肉拼盤 (120g)
- | 蔬菜
- | 芝麻醬
- | 橘子醬
- | 米饭
- | 噌湯汤
- | 泡菜

萩 HAGI LUNCH MEAL / 萩套餐

¥6,800 / per person / 人

- | Sakizuke - Appetizer
- | Regular Beef - Aged Wagyu Lean Beef (120g)
- | Zaku - Fresh Vegetables
- | Gomadare - Sesame Seeds Sauce
- | Ponzu - Soy Sauce Mixed with Citrus Vinegar
- | Steamed Rice
- | Miso Soup
- | Oshinko - Japanese Pickles

- | 开胃菜
- | 熟成牛肉 (120g)
- | 蔬菜
- | 芝麻醬
- | 橘子醬
- | 米饭
- | 噌湯汤
- | 泡菜

Weekday Lunch Menu / 工作日限定午餐

Roast Beef Bowl / 烤肉饭



Roast Beef Bowl / 烤肉饭

¥2,900

Braised Beef Bowl Meal / 炖肉饭



Braised Beef Bowl Meal / 炖肉饭

¥3,200

Gyu-Nabe Meal / 牛锅



Gyu-Nabe Meal / 牛锅

- | | |
|-------------------------------|-------------------------|
| Appetizer / 开胃菜 | Pickled Vegetables / 泡菜 |
| Chawan-mushi / 茶碗蒸蛋 | Miso Soup / 噌湯汤 |
| Gyu-nabe / 牛锅 | Rice / 米饭 |
| Raw Egg (Dipping Sauce) / 生鸡蛋 | |

Aged Wagyu Beef 80g 牛锅 (熟成牛肉80g) ¥3,800	Aged Wagyu Beef 120g 牛锅 (熟成牛肉120g) ¥4,600	Aged Wagyu Beef 160g 牛锅 (熟成牛肉160g) ¥5,400
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Seconds 再来一碗

Aged Wagyu Beef 40g 熟成牛肉40g ¥800	Aged Wagyu Beef 80g 熟成牛肉80g ¥1,600	Fresh Vegetables 蔬菜 ¥800	Raw Egg 生雞蛋 ¥100
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PRIVATE ROOMS

We have a selection of private rooms suitable for any occasion, from business entertaining, to family celebrations and formal gatherings.

A relaxation space influenced by classic Western buildings in Meiji era.

From spaces that blend classic Western and Japanese influences in a traditional Meiji era style, to the Wa serenity of a Japanese tatami room, we can provide the perfect dining environment for any occasion.



*¥4,000 will be charged per room.

SUKIYAKI CHINYA ASAKUSA



Address

Kototoi Hashinishi 2-16-1, Hanakawado,
Taito-ku, Tokyo

TEL

03-3841-0010

Hours

Mon-Fri

11:00am-3:00pm / 4:30pm-10:00pm

Weekends, Holidays

11:00am-10:00pm



MEAT SHOP CHINYA



Hours

10:30am-7:30pm

TEL

03-3845-0021



Our in-house butchery offers a wide selection of beef products, including Beef Shigureni (beef simmered in soy and ginger) and Tekisashi Beef (beef with the right balance of marbling). All our meat can be cut to order and gift-wrapping service are also available.