



鮨  
Sushi

HAMABUCHI



おしながき

MENU

月・火曜日 定休

ランチタイム 11:00 ~ 14:00 ( 14:00 L.O. )

ディナータイム 17:00 ~ 21:00 ( 20:30 L.O. )



当店の寿司は、通常わさびが入っています。  
わさび抜きのご希望があれば、お申し付けください。

Our sushi normally contains wasabi.  
Please let us know if you prefer it without wasabi.

[税込価格] 写真・盛り付けはイメージです。メニュー・食材は仕入れ状況により異なる場合がございます。

[Tax-included price] Photos are for illustrative purposes. Menu items and ingredients may vary depending on availability.

# 握り・丼・巻き物

(日替わり汁物付き)

NIGIRI, BOWL & ROLL  
(SERVED WITH DAILY SOUP)



ハマブチ握り (7貫盛り) ¥2,800

HAMABUCHI SPECIAL NIGIRI (7 + OMELET)

7 varieties of fresh seafood & Japanese omelet.



*How to eat:*  
Please let us know  
if you prefer it without wasabi.

おまかせちらし寿司 ¥2,800

CHEF'S-CHOICE CHIRASHI SUSHI

Topped with fresh seafood  
sourced from Amami fishing ports.

奄美産  
クロマグロ



赤身・トロ・鉄火巻き・ネギトロ軍艦

本マグロ握り ¥3,500

AMAMI BLUEFIN TUNA SELECTION

Lean tuna, fatty tuna, tuna thin roll,  
& minced tuna with green onion.



いなり寿司・ふと巻き (玉子・椎茸・きゅうり)

助六 ¥1,200

INARI SUSHI & TRADITIONAL THICK ROLLS

Sushi rice in sweet tofu pockets  
& rolls with gourd, Japanese omelet & cucumber.



巻き寿司 かんぴょう・玉子・椎茸・きゅうり ¥1,000

TRADITIONAL THICK ROLLS

Rolls with gourd, shiitake mushrooms,  
& Japanese omelet & cucumber.



ネギトロ巻き ¥1,800

MINCED TUNA WITH GREEN ONION ROLLS

Rolls with minced tuna, green onion  
& crunchy pickled radish.



鉄火巻き ¥1,200

TUNA ROLLS

Rolls with sliced tuna sashimi.



海老レタス巻き ¥1,200

SHRIMP & LETTUCE ROLLS

Rolls with fresh shrimp & crisp lettuce.



かんぴょう巻き ¥800

GOURD ROLLS

Traditional rolls with sweet simmered gourd.



かっぱ巻き ¥800

CUCUMBER ROLLS

Refreshing rolls  
& with crunchy fresh cucumber.



ネギトロロング寿司 ¥1,600

NEGITORO LONG SUSHI

Minced tuna with green onion.

*How to eat:*  
Wrap the sushi with the crispy seaweed sheets provided & enjoy!

# お好み単品握り

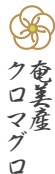
(2貫)

INDIVIDUAL NIGIRI  
(2 PIECES)



当店の寿司は、通常わさびが入っています。  
わさび抜きをご希望の場合は、注文時にお申し付けください。

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Please let us know if you prefer it without wasabi.



**トロ** **¥1,600**

AMAMI BLUEFIN FATTY TUNA 【Toro】

Premium fatty tuna that melts in your mouth.



**いくら** **¥1,200**

SALMON ROE 【Ikura】

Salty salmon roe that bursts with flavor.



**アナゴ** **¥600**

BOILED CONGER EEL 【Anago】

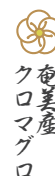
Tender simmered eel served with a sweet soy glaze.



**貝類** **¥600**

SHELLFISH 【Kai】

Chef's choice of daily fresh shellfish.



**マグロ** **¥500**

AMAMI BLUEFIN TUNA 【Maguro】

Lean tuna with a rich, clean flavor.



**カンパチ** **¥400**

AMBERJACK 【Kampachi】

Firm texture with a refined umami flavor.



**サーモン** **¥400**

SALMON 【Sa-mon】

Popular fatty salmon with a smooth, rich texture.



**白身魚** **¥400**

WHITE FISH 【Shiromi】

Seasonal white fish selected daily.



**海老** **¥400**

BOILED SHRIMP 【Ebi】

Freshly boiled shrimp with a natural sweetness.



**イカ** **¥400**

SQUID 【Ika】

Fresh squid with a pleasantly chewy texture.



**タコ** **¥400**

OCTOPUS 【Tako】

Tender octopus with a firm, pleasantly chewy bite.



**ひかりもの** **¥300**

BLUE-BACKED FISH 【Hikari-mono】

Seasonal silver-skinned fish with a bold, umami-rich taste.



**玉子** **¥300**

JAPANESE OMELET 【Tama-go】

Traditional sweet omelet handmade by our chef.

【貝類・白身魚・ひかりもの】  
仕入れによってネタが変わります。  
お気軽にお尋ねください。

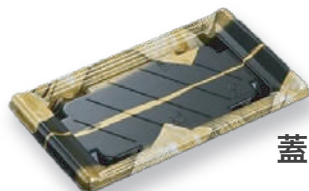
[ WHITE FISH · BLUE-BACKED FISH · SHELLFISH ]  
Our selection may change depending on the day's catch.  
Please feel free to ask.

全ての食材は、海況等の影響により  
ご用意できない場合がございます。ご了承ください。

Some ingredients may not be available  
due to sea conditions and other factors.  
Thank you for your understanding.

お持ち帰り容器

当日中にお召し上がりください。



蓋付き・大 **¥150**



蓋付き・小 **¥100**

# 刺身・酢の物・汁物

SASHIMI, VINEGARD DISHES & SOUP



奄美産  
クロマグロ

**トロ刺身** **¥3,000**

AMAMI BLUEFIN FATTY TUNA SASHIMI  
【 Toro : Sashimi 】

Premium fatty tuna that melts in your mouth.



奄美産  
クロマグロ



**マグロ刺身** **¥1,400**

AMAMI BLUEFIN TUNA SASHIMI  
【 Maguro : Sashimi 】

Lean tuna with a rich, clean flavor.



**イカ刺身** **¥1,400**

SQUID SASHIMI  
【 Ika : Sashimi 】

Fresh squid with a tender, chewy texture.



**白身刺身** **¥1,400**

WHITE FISH SASHIMI  
【 Shiromi : sashimi 】

Seasonal white fish selected daily.



**夜光貝刺身** **¥1,200**

GREAT GREEN TURBO SASHIMI  
【 Yako-gai : Sashimi 】

A local sea snail  
with a crunchy, sweet texture.



**車海老酢の物** **¥1,200**

AMAMI KURUMA PRAWN IN VINEGAR  
【 Kuruma-ebi : Sunomono 】

Local Kuruma prawn & cucumber  
in a light vinegar dressing.



**島ダコ刺身・  
酢の物** **各 ¥1,000**

AMAMI OCTOPUS EACH ¥1,000  
【 Shimatako : Sashimi / Sunomono 】

Local octopus with a firm texture.  
Choose sashimi or a refreshing vinegar dish.



**モズク酢** **¥300**

MOZUKU SEAWEED IN VINEGAR  
【 Mozuku : Sunomono 】

Silky local seaweed  
served in a tangy vinegar sauce.



**日替わり汁物** **¥200**

DAILY SOUP  
【 Higawari-shirumono 】

Traditional soup  
made with fresh seasonal ingredients.

