

いづう

IzUU 京寿司 Kyoto sushi

老舗 SINCE 1781

Feel the Kyoto sense of beauty in the saba-zushi (mackerel sushi) from this sushi restaurant with over 230 years of history.

IzUU, a five-minute walk in the direction of Yasaka-jinja Shrine from Keihan Railway's Gion-Shijo Station, was established in 1781 in Gion, one of Japan's top geisha districts. Saba-zushi (mackerel sushi) was a dish that was often prepared in Kyoto households for occasions like festivals, until the first generation owner, Izumiya Uhei, became the first to elevate it to a professional level. It grew popular among the sophisticated, such as wealthy merchants, who visited the Gion district.

The combination of fatty chub mackerel from the seas around Japan, Goshu rice from Shiga Prefecture, and the thick konbu kelp from Hokkaido wrapped around the whole sushi, produces an exceptionally delicious taste. As time passes, the kelp enhances the flavor so you can enjoy a different deliciousness to sushi made fresh, and is one of the reasons it has remained a long-time favorite. It is a popular gift, with some visitors choosing the take-out version to eat back at their hotel. The excellent take-out packaging has a wrapping paper depicting the famous "Miho no Matsubara" scenic view of Mount Fuji, with an additional woodblock-printed cover featuring Kyoto's four seasons.

The restaurant's 230 years of history in Gion can be felt in every corner. A price list from long ago hangs above on the wall, and the architectural design by a master craftsman is worth seeing. Although the most popular dish is the saba-sugata-zushi (whole mackerel sushi), there are plenty of other items on the menu. Highly recommended is the "Kyo chirashi-zushi" (a dish of assorted ingredients scattered over sushi rice), which is garnished with astonishingly fine shredded omelet and as beautifully decorated as a work of fine art. Please visit to the restaurant to taste its freshly-made goodness.



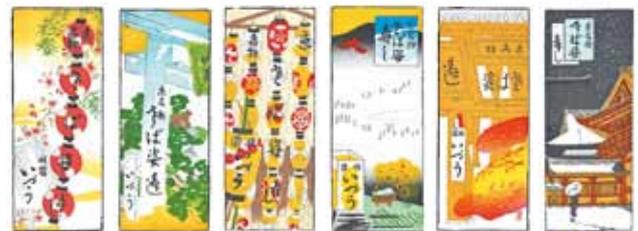
↑Particular attention is paid to how beautiful the saba-sugata-zushi (whole mackerel sushi) looks, as it is often delivered to Gion teahouses where geisha play parlor games, and to kabuki actors at the Minamiza Theater.



↑Kyoto Sushi Assortment for takeout, ¥3,550. This set includes Izuu's most classic sushi types such as saba-sugata-zushi, futomaki (thick rolled sushi) and hako-zushi (sushi pressed in a box). "Kyo chirashi-zushi" is also available as a takeout menu item.



↑A 100-year-old photo displayed in the restaurant. Women wearing kappogi (traditional Japanese aprons) over their kimonos are shown making sushi.



↑The wrapping paper with motifs of Kyoto's four seasons changes 6 times a year. They depict scenes such as the Gion Festival, precious to the people of Gion, and the Daimonji Bonfire during the Obon season.



↑Feel the history of 230 years in the appearance of the restaurant, which blends in with the refined Gion atmosphere.



↑The whole restaurant has table-and-chair seating. Everything is carefully made down to the smallest details, like the use of a water wheel as a table.

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OPEN: 11:00 to 22:00 (Until 21:00 on Sun. & national holidays) (Closed Tue. (open if holiday or festival day))

Access: 15 min. from Kyoto Station by taxi

Instagram @izuu_sushi

URL: <http://izuu.jp/>

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Google MAP