

大市

Daiichi Suppon (soft-shelled turtle) cuisine

老舗
CIRCA
1688-
1704

Daiichi has been dedicated to suppon cuisine since its establishment 330 years ago.

Since being founded by the first generation Sadahachi Omiya during the Genroku period, Daiichi has continued as an established restaurant serving only suppon (soft-shelled turtle) cuisine for around 300 years and 18 generations, with the present building having remained unchanged for that time.

Daiichi's name is widely known, even overseas, with many customers throughout the ages and from various circles of society. Suppon dishes even appear on the very best menus in Europe and America. Suppon in soups in Japan is a sign of fine cuisine.

Suppon is traditionally known to be highly nutritious and invigorating, and suppon as a food has been excavated at an archaeological site dating from the Yayoi period called the Toro ruins. In the Edo period, the "Kiyushoran" (an encyclopedic book on cultures) and a recipe collection called "Kan-ei Ryourishu" mention that suppon should be eaten in soups. It was believed to revitalize, cure various diseases and make women's hair longer.

Suppon is rich in good quality protein and amino acid, is an alkaline food as well as being an animal, and its fat has the same unsaturated fatty acid as plants. It is a fat peculiar to suppon that is not found in any other animals or fish. Because of this, it was said that suppon was prized in China, where healthy food was believed to lead to a healthy body, and often eaten in the Imperial court, with a history of use spanning five thousand years.

In 1968, Louis Vaudable, the owner of the famous Parisian restaurant Maxim's, came to Japan to sample the local cuisine, visiting not only tourist spots but also provincial areas on a quest for taste. When he came to Daiichi, at first he could not tell the difference between suppon and the sea turtle used in French cuisine, as its taste was difficult to express. However, he apparently took a fancy to the zosui rice porridge made with the dashi stock left from the stew, having three extra helpings while repeating "Excellent, excellent!"



↑ Daiichi's suppon nabe (hot pot) is cooked all at once in 2,000 degree Celsius heat with coke, a method characteristic of Daiichi. The suppon cuisine course, ¥24,000 (price includes tax and service), comes with simmered suppon meat, suppon nabe (served in two parts to enjoy it piping hot), zosui rice porridge, pickles and fruit.



↑ The suppon soup is used to make a porridge, adding rice and mochi (rice cakes), with beaten egg poured over the top.



← An elegant inner courtyard.

登録商標
大市 大市 Daiichi

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OPEN: 12:00 to 13:00, 17:00 to 19:30 (Closed Tues.)

Access: 20 min. from Kyoto Station by taxi

URL: <http://suppon-daiichi.com/>

MAP 5



Google MAP

↓ The outer appearance has remained the same since its establishment 330 years ago.

