Open Dailu 8:00 - 18:00



◆ SUKE6 DINER ◆ 章





SINCE Spring 2015

Saying Goodbye to Single-Use Plastics

We will be replacing all of our plastic drink containers with paper cups and will provide straws only upon request.



Fighting Food Waste

Here at SUKE6 by epietriz, we understand that our ingredients are our most precious resource and are committed to using them to their fullest in order to minimize food waste. We recycle every bottle, can, and jar that comes through our kitchen and prepare portions fresh to order in an effort to reduce waste and avoid overproduction.

Hachimantai Mushrooms from Iwate Prefecture

Try our pesticide-free mushrooms, all naturally grown with fertilizer made from horse manure and clear spring water in northern Japan. https://geo-farm.com

About SUKEROKU*

The name Suke6 (pronounced "Sukeroku") comes from the protagonist of the kabuki play "Hanakawado no Sukeroku."





SUKEROKU AGEMAKI *Aperol *Bourbon *Lemon *Walnut

*Espresso (Hot)

Shitamachi - Downtown Tokuo

Gaze across the Sumida River from Suke6 Diner's terrace to see Tokyo SkyTree. The former geisha district of Mukojima is located just beyond. Behind the famous Senso-ji Temple is Hoppy Street, a popular spot for a daytime pub crawl.



HOTALUNA designed by Leiji Matsumoto Asahi Beer Hall designed by Philippe Starck

KAWARABAN

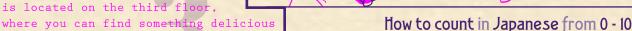
Message from the Kitchen:

Please enjoy our delicious meals, all made lovingly by hand.



Dear Ladies

We love to hear from our guests! These messages, left by customers from around the world, are posted on the walls of the women's restroom. Have a look, and feel free to leave us a note yourself!



juu





Manufacture

Our bakery Manufacture

to take home with you.

1-11-1, Taito-ku, Hanakawado, Tokyo, Japan 111-0033 https://www.epietriz.com/

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