



Sushi Kappo SEITARO

Fine Japanese Dining



If you come by taxi, please tell the driver to stop in front of the "Kinryu" Chinese noodle shop on Midosuji Boulevard, or across from "The Bic Camera" on Sennichimae Street.

leave the taxi at the ▲ mark. route to walk



Sushi Kappo
SEITARO
Fine Japanese Dining

1-7-11 Dotonbori Chuo-ku
Osaka 542-0071 Japan
Tel.06-6213-3174
Fax.06-6213-6095
OPEN PM4:00~PM10:30

Please call before coming to our shop,
since we do close at unscheduled times.

You can pay by credit card.





Sushi Kappo SEICHAN has been serving sushi in HOZENJI YOKOCHO since 1977.

We purchase fresh, high-quality fish and shellfish year round, from KUROMON ICHIBA (known as one of the best markets in Japan) and from excellent sources all over the country.

The “SUSHI” at Sushi Kappo SEITARO is so special that many celebrities have dropped in and become regular customers.

If you're interested in sampling a variety of our best super-fresh Japanese Sushi and many other dishes, the “omakase” (chef's choice) in this restaurant is a highly recommended experience.





Enjoy the pinnacle of Sushi culinary arts to the full.

The preparation of sushi and other seafood is one of the simplest traditional styles in Japanese cuisine. In keeping with our culture, it is therefore one of the most profound. The essence of this art is to make full use of the characteristics of the materials in bold minimalist arrangements.

The sushi artist purchases the best produce. He prepares his materials so they are in prime condition. Then he plays up the original characteristics of those materials. He does this all in the service of his Sushi and seafood culinary art.

We prepare fresh, best-quality fish and shellfish in season, delivered every morning from KUROMON ICHIBA and from other excellent sources all over the country. We use the right technique for preparing each element; for example: "Nigiri", "Sashimi", "Yakimono (broiling)", "Shirumono (soup)", "Aemono (marinating)". Come, take pleasure in our wide variety of different offerings.





Our decor and table settings provide a feast for the eyes to accompany your feast for the palate.

The Japanese word, “Gan-puku”, (literally Eye-Happiness as expressed in Kanji) denotes the happiness we feel when looking at rare, precious, or beautiful things.

It suggests a feast for the eyes.

At SEITARO, we would like our guests to savor things like the china and the atmosphere as well as the food. That's why everywhere in the restaurant we use materials designed by true artists who are also our close friends such as calligraphers, potters, and Japanese paper craftsmen. The logo, chopstick wrappers, take-away bags, tableware, wallpaper, partitions, and accessories are all fine art that was designed exclusively for the restaurant by each artist. Please enjoy these, while you enjoy the food, as our little “Gan-puku” for you.

