



一流職人の技がひかる 寿司「銀明翠 博多」が 九州初上陸

富士山からの清らかな風が吹き渡る、
アーバンリゾートホテル「マースガーデンウッド御殿場」の
メインダイニング「銀明翠」
最上級の食材を職人の磨き抜かれた技で
お客様に提供して参りました。
その人気店、「銀明翠」は、東京・銀座の地に鉄板焼を出店。
この度、多くのお客様に愛された「銀明翠」が
寿司処として九州初上陸。
玄海灘はもとより、日本中から取り寄せる選りすぐりの
旬の味わいをご堪能いただけます。
職人の卓越した技とともに
感動のひと時をお届けいたします。
一流の寿司職人が集う、寿司「銀明翠 博多」に
ご期待下さいませ。



寿司「銀明翠 博多」

〒812-0011 福岡市博多区博多駅前2-18-25 ホテル日航福岡2F
◎ご予約・お問い合わせ Tel (直通)：092-482-1174

ランチ： 11:30～14:30 (L.O.) 席数：カウンター 10席
ディナー：17:00～21:30 (L.O.)

Sushi “GINMEISUI HAKATA”

2 Floor Hotel Nikko Fukuoka 2-18-25 Hakata Ekimae, Hakata-ku,
Fukuoka-shi, Fukuoka 812-0011, Japan
Tel：81-92-482-1111

Lunch：11:30 - 14:30 (L.O.) Seats：Counter 10 seats
Dinner：17:00 - 21:30 (L.O.)



JR・地下鉄 博多駅より徒歩3分
A Three-minute Walk from Hakata Station(JR and Fukuoka City Subway)



Sushi
“GINMEISUI HAKATA”



Ginmeisui Hakata sushi,
which boasts the world-class techniques
of skilled craftsmen,
is now available for the first time
in Kyushu.

Fresh winds from Mt. Fuji fill the main dining room
at Ginmeisui Hakata at the urban resort hotel Mars Gardenwood Gotemba.
There, clients can enjoy the most refined culinary craftsmanship
and the highest quality ingredients.
Ginmeisui Hakata, a popular and stylish restaurant located in Ginza, Tokyo,
has also opened teppanyaki restaurants in other locations.
And now, for the first time, the widely loved Ginmeisui sushi
will make its appearance in Kyushu.
Clients in Kyushu can enjoy seasonable flavors gathered
from throughout Japan and—first and foremost—from the nearby Genkai Sea,
off the coast of Fukuoka.
Here, you can experience both excellent culinary craftsmanship
and the finest dining available.
We hope you will allow Ginmeisui Hakata's superb culinary
craftsmen to serve you.



最上級の旬の味わいと
心地良い空間が創る
忘れられないひととき。

With the most refined
seasonal ingredients and flavors,
experience an atmosphere
that is both pleasant
and unforgettable.

人・心・技が創る心地良さ

柔らかな風合いの白木のカウンターのみ10席。巧みな和食の技を持つ職人と、魚介の美味しさを知り尽くす寿司職人がお迎えします。お客様のご希望に合わせて、職人たちがその日一番の旬の食材で季節の逸品をおつくりします。カウンター越しに匠の卓越した技もお楽しみください。自然と会話も弾むくつろぎの空間で感動のひとつきを。

People, passion, and technique come together to create an enjoyable experience.

There are only 10 seats at the soft whitewood counters. As skillful chefs with a vast knowledge of Japanese cuisine, our craftsmen bring out the full savoriness of the seafood they prepare. Aligning with their customers' desires, the chefs create seasonal dishes from the finest ingredients each day. Enjoy watching their display of artistic craftsmanship from across the counter and treat yourself to a profound and touching experience in this relaxed atmosphere where conversation naturally comes alive.

上質を極めた旬の食材

魚は、玄海灘の天然魚を中心に、日本中から旬のものを取り寄せています。職人自ら市場で仕入れ、信頼のおける仲卸から常に最上のものを厳選。一流職人による多彩な技で、刺身や寿司、焼き、煮付けなど様々な味わいでお楽しみいただけます。会席スタイルのコースや、職人へ希望を伝えながらいただくおまかせコースで旬の味わいをご堪能ください。

High-quality seasonal ingredients

The Genkai Sea off the coast of Fukuoka provides a wide variety of fish that are native to the region to locations throughout Japan in each of the four seasons. Our chefs make their selections themselves from open air markets, and they depend entirely on wholesale items. Using a variety of techniques, our superb artisans provide you with unforgettable flavors in sushi and sashimi as well as fried and boiled foods. As you are free to communicate your desires to the chef during the banquet style course, you can enjoy any of the available seasonal delights.

全国の日本酒・焼酎を厳選

手仕込みで造られるコクと深みが愉しめるオリジナルの焼酎「松月の波」が大好評です。モンドセレクションで金賞を受賞した麦の他、芋・米をご用意。和食と相性のいい日本酒も全国から厳選し揃えています。

Carefully selected Japanese sake and shochu

“Mastuki no Nami” is a popular option for original shochu that has a hand-crafted flavor and depth. In addition to the variety made from barley, which received a Monde Selection gold medal, there are also varieties that utilize rice or potatoes. Each one has been carefully selected for a flavor profile that is the perfect match to Japanese foods from all over the country.

