



SANKYU

HALAL JAPANESE FOOD



ABOUT US

Welcome to SANKYU!

We're truly honored to have you here.

My name is Dilyar Abdurehim, and together with my wife Shatnur Perhat, we come from the beautiful Uyghur region. Our journey to Japan began with our studies—but what started as education soon turned into a deep passion for halal Japanese cuisine.

For the past ten years, we've worked tirelessly to create SANKYU's dishes by blending authentic Japanese flavors with our own rich cultural heritage. Starting this restaurant was no easy path. We faced many challenges, but with determination and support from kind friends—including a life-changing appearance on a Japanese business TV show—we made our dream a reality. Every dish you enjoy here is filled with love, care, and the spirit of friendship between cultures.

Looking ahead, we dream of sharing this unique halal Japanese experience with the world. If you're ever interested in collaborating with us or bringing SANKYU to your country, we'd love to hear from you.

Thank you again for visiting.

We hope you enjoy your time at SANKYU!

SANKYUへようこそ！

こんにちは。私の名前はディリ、そして妻の名前はティナです。

私たちはウイグル出身で、日本には留学をきっかけにやってきました。

来日してからの10年間、私たちは「ハラールで本格的な日本料理を届けたい」という想いで探求を重ねてきました。そして、日本の味と私たちの文化を融合させたラーメンや料理をSANKYUとして形にすることができました。

ここまで道のりは決して簡単なものではありませんでした。

慣れない土地での起業、日本語での交渉、資金調達の壁……。それでも、多くの方々の応援と、あきらめない気持ちで乗り越えてきました。

転機となったのは、日本の有名な起業番組「令和の虎」への出演です。たくさんの起業家の方に支えていただき、おかげさまで夢だったレストランをオープンすることができました。

ここでお出ししている一皿一皿には、私たちの想い・努力・そして日本の皆さまの温かい支援が詰まっています。

もし少しでもそれを感じていただけたなら、こんなに嬉しいことはありません。

これからも、日本の文化と料理を世界へ届けていきたいと考えています。

「一緒に何かやってみたい」「自分の国にSANKYUを広めたい」——

そんな想いをお持ちの方がいらっしゃいましたら、ぜひお声がけください。

本日はお越しいただき、本当にありがとうございます。

どうぞ、ごゆっくりお楽しみください。

SCAN FOR FREE WI-FI



SSID

PASSWORD

Sankyu_Halal_
Japanese_Food

sankyu2024

MAIN MENU



CHICKEN & BEEF RAMEN (MIX)

Clear beef bone soy sauce broth served with sliced grilled chicken, tender beef chashu, seasoned egg and green onions.

NORMAL
SPICY

¥ 1850
¥ 1950



BEEF RAMEN

Clear beef bone soy sauce broth served with tender beef chashu, seasoned egg and green onions.

NORMAL
SPICY

¥ 1550
¥ 1650



IMAGE FOR ILLUSTRATIVE
PURPOSES ONLY



CHICKEN RAMEN

Clear beef bone soy sauce broth served with sliced grilled chicken, seasoned egg and green onions.

NORMAL	¥ 1350
SPICY	¥ 1450

TOPPINGS



EXTRA NOODLE ¥200



EXTRA EGG ¥150



EXTRA MEAT

Chicken	3P	¥500
Beef	3P	¥800



EXTRA SPICY ¥100

IMAGE FOR ILLUSTRATIVE
PURPOSES ONLY

MAIN MENU

FRIED CHICKEN BOWL

¥ 1550



A hearty bowl featuring crispy Japanese fried chicken (karaage) coated in a spicy savory sauce, served over fluffy rice. Topped with shredded cabbage, a wedge of lime, creamy mayonnaise, and a sprinkle of sesame seeds

SIDE MENU



YAKI GYOZA 5 PIECES

¥ 600

Pan-fried Japanese dumplings with a juicy filling. Served in a set of five.



FRIED CHICKEN

3P ¥ 600

5P ¥ 800

Crispy Japanese fried chicken, served in a set of three or five. Perfect as a snack or side dish.



EDAMAME

¥ 350

Lightly salted boiled green soybeans. A simple and healthy snack.

DRINKS



COCA COLA

¥ 350



OOLONG TEA

¥ 350



COLA ZERO

¥ 350



GREEN TEA

¥ 350



GINGER ALE

¥ 350



DR PEPPER

¥ 350



SPARKLING WATER
LIME

¥ 350



SPARKLING WATER
LEMON

¥ 350



SPARKLING WATER
GRAPEFRUIT

¥ 350



MATCHA LOVE

¥ 450



VIDA SPARKLING
DRINK SAKURA

¥ 350



MINERAL WATER

¥ 200



COCONUT MILK

¥ 450

IMAGE FOR ILLUSTRATIVE
PURPOSES ONLY

A FIZZY TIME BOMB FROM THE FUTURE?

— UNVEILING THE MYSTERY OF RAMUNE



At first glance, it looks like just another soda. But Ramune is a summer legend in Japan—a mysterious carbonated drink sealed with a glass marble, like a tiny alien trapped in a bottle, bubbling with mischief.

Its history is just as fascinating—Ramune's name comes from the English word "lemonade," and it was first introduced to Yokohama, Japan in 1872 by a British merchant.

The unique "Codd-neck" bottle, sealed with a marble, quickly became its signature feature. Even today, this style of bottle is almost exclusively used for Ramune, making it a symbol of nostalgia and playful charm. Ramune is the undefeated champion of "Most Difficult Bottle to Open in Japan." And that marble? You'll never get it out, no matter how hard you try—just like that unreachable first love.

As for the taste? Retro yet addictive. A perfect blend of memory and novelty, blurring the line between past and present. Ramune is the ninja of soft drinks—quiet, quirky, and always ready to light up your summer with a sparkle.

¥ 350

IMAGE FOR ILLUSTRATIVE
PURPOSES ONLY

SPARKLING JUICE



YUZU SPARKLING JUICE

Made only with hand-picked yuzu, pure water from Hyogo, and organic cane sugar. Yuzu is a citrus fruit with a distinctive aroma and refreshing tartness, rich in vitamin C, powerful antioxidants, and polyphenols.



UME SPARKLING JUICE

Made only with whole hand-picked plums, pure water from Hyogo, and organic cane sugar.

Plums are naturally rich in vitamin C and polyphenols, offering strong antioxidant benefits.

ALL ¥600

IMAGE FOR ILLUSTRATIVE PURPOSES ONLY

ICE CREAM



ALL ¥500

VANILLA

STRAWBERRY

CHOCOLATE

MATCHA

IMAGE FOR ILLUSTRATIVE
PURPOSES ONLY

