



うなぎ
炙
UNAZEN

May contains thin bones in the unagi. Please eat with caution.

*All pictures shown are for illustration purpose only. Actual product may vary due to product enhancement.

うなぎ 御膳

UNAGI GOZEN SET

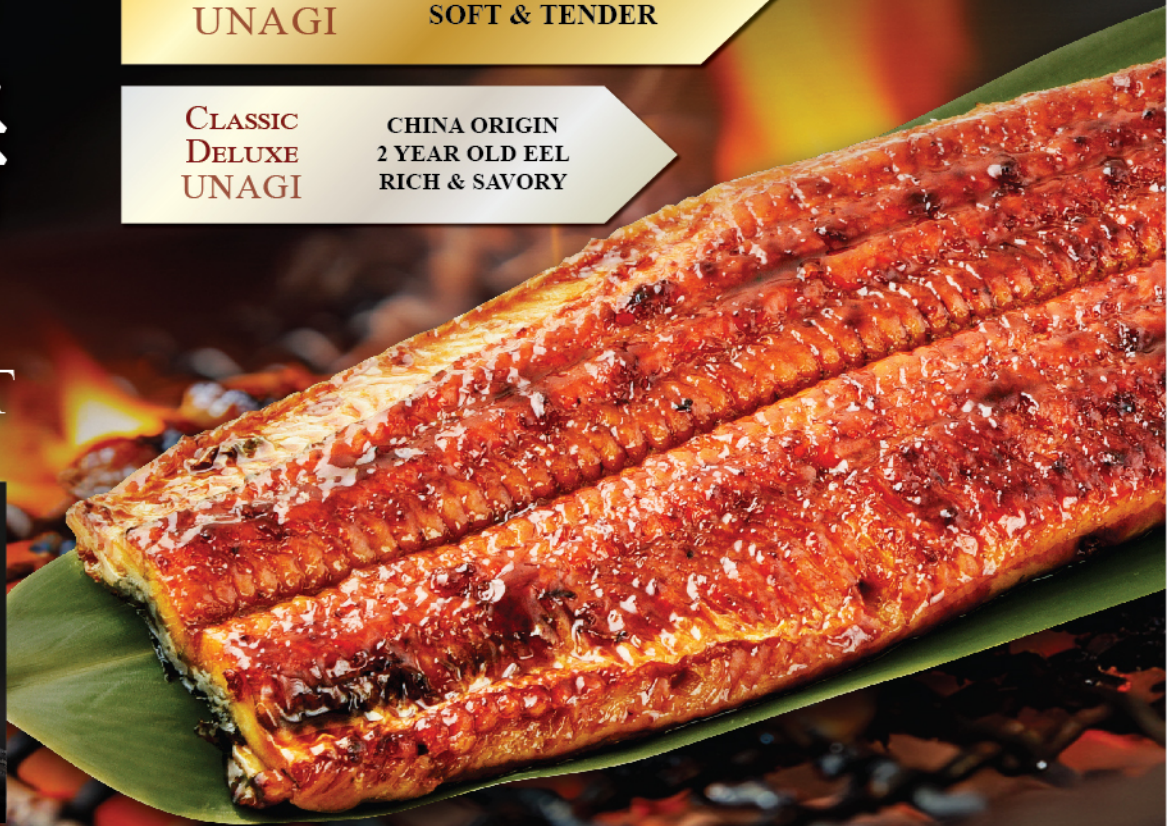
GRILL USING
BINCHOTAN
CHARCOAL
長炭使用

SIGNATURE
PREMIUM
UNAGI

JAPAN ORIGIN
1 YEAR OLD EEL
SOFT & TENDER

CLASSIC
DELUXE
UNAGI

CHINA ORIGIN
2 YEAR OLD EEL
RICH & SAVORY



SIGNATURE
PREMIUM
UNAGI

\$63.00⁺⁺

CLASSIC
DELUXE
UNAGI

\$49.80⁺⁺

刺身盛合せ、うなぎ蒲焼、
天ぷら盛合せ、うなぎ茶碗蒸し、
ご飯、お新香、おすまし

Sashimi, Unagi Kabayaki,
Tempura Mix, Unagi Chawanmushi,
Rice, Pickles and Soup

MATSU

松

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SIGNATURE
PREMIUM
UNAGI

\$49.00⁺⁺

CLASSIC
DELUXE
UNAGI

\$38.80⁺⁺

刺身盛合せ、うなぎ蒲焼重
うなぎ茶碗蒸し、お新香、
おすまし

Sashimi, Unagi Jyu, Pickles,
Soup and Chawanmushi.

TAKE

竹



SIGNATURE
PREMIUM
UNAGI

\$37.00⁺⁺

CLASSIC
DELUXE
UNAGI

\$29.80⁺⁺

まぐろ刺身、うなぎ丼、海老フライ
ミニ江丹別そば、お新香、おすまし

Maguro Sashimi, Unagi Don,
Ebi Fry, Etanbetsu Soba,
Pickles and Soup.

UME

梅

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GRILL USING BINCHOTAN CHARCOAL
KING OF CHARCOAL
 備長炭使用

SIGNATURE PREMIUM UNAGI
\$59.80⁺⁺

CLASSIC DELUXE UNAGI
\$48.80⁺⁺

うなぎひつまぶし

Unagi Hitsu Mabushi

Hitsu Mabushi is a famous popular unagi rice bowl from Nagoya that can be enjoyed in three different ways. To enjoy this dish, divide the unagi rice bowl into 4 portions. The first portion is to savour the rice bowl as it is to enjoy the umami flavour. The second portion is to eat it with wasabi, nori, and yakumi (Japanese herb) for a refreshing taste. For the third portion, you may enjoy it as an ochazuke by pouring dashi over the rice and unagi, topped with wasabi and nori for a sweet mellow taste. Finally, for the last portion, you may enjoy it your best preferred way.



SIGNATURE PREMIUM UNAGI
\$55.80⁺⁺

CLASSIC DELUXE UNAGI
\$44.80⁺⁺

うなぎせいろ蒸し

Unagi Seiro Mushi

Seiro Mushi is popular dish in Kyushu Area. The rice and unagi are glazed with kabayaki sauce and steamed in a wooden steamer to bring out the umami flavour. If you prefer a more delicate taste and texture, this would be the perfect unagi dish for you.



SIGNATURE PREMIUM UNAGI
\$55.00⁺⁺

CLASSIC DELUXE UNAGI
\$43.80⁺⁺

うなぎ蒲焼

Unagi Kabayaki

Kabayaki is most popular dish for unagi in Japan. The Unagi is grilled over Binchotan Charcoal imported from Japan and glazed with Kabayaki sauce before serving in a Jyubako Box filled with steamed Japanese rice. The Kabayaki sauce will give the Unagi a caramelized colour during the grilling process making it sweet and flavourful.

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\$45.80++

うなぎ蒲焼と和牛すき焼き弁当
Unagi Kabayaki & Wagyu Beef
Sukiyaki Bento



\$33.80++

ミニうなぎせいろ蒸しと天ぷらそば (うどん)
Tempura Soba (Udon) & Mini Unagi Seiro



单品料理 Ala Carte

うなぎ蒲焼
Unagi Kabayaki



SIGNATURE
PREMIUM
UNAGI

\$50.00++

CLASSIC
DELUXE
UNAGI

\$39.00++

\$48.00++

和牛すき焼き弁当
Wagyu Beef Sukiyaki Bento

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そば

SOBA

北海道

江丹別そば

外国産そば粉を一切使用せず、北海道産そば粉だけで作った最高級江丹別蕎麦です。香、こしの違いをご賞味ください。

Our Etanbetsu Soba uses
100% Hokkaido buckwheat flour



天ぷらざるそば Tempura Zaru Soba **\$24.80⁺⁺**



とんかつざるそば Tonkatsu Soba **\$23.80⁺⁺**



黒豚つけそば (柚子胡椒)
Kurobuta Tsuke Soba (Yuzu Kosho) **\$17.80⁺⁺**



ざるそば
Zaru Soba **\$14.50⁺⁺**



黒豚肉そば (温) **\$16.80⁺⁺**
Kurobuta Niku Soba (Hot)



Add on Ebi Tempura

\$6.00⁺⁺/2pcs
\$3.00⁺⁺/1pc

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うどん

UDON



天ぷらざるうどん
Tempura Zaru Udon

\$24.80⁺⁺



とんかつうどん (温/冷)
Tonkatsu Udon

\$23.80⁺⁺



黒豚肉うどん (温)
Kurobuta Niku Udon (Hot)

\$16.80⁺⁺



Add on Ebi Tempura

\$6.00⁺⁺/2pcs

\$3.00⁺⁺/1pc

酒 ALCOHOL



1) サッポロビール
Sapporo Beer (330ml) \$ 9.50⁺⁺

2) 生貯蔵酒
Nama Chozou (330ml) \$24.00⁺⁺

3) 初緑純米吟醸
Hatsumidori Jyunmai (720ml) \$ 90.00⁺⁺

4) 奥飛騨大吟醸 (金賞)
Okuhida Daiginjyo (720ml) \$150.00⁺⁺
(Gold Medal)

飲料 DRINKS



蜂蜜レモン (温)
Hot Honey Lemon \$4.00⁺⁺

柚子ティー (温)
Hot Yuzu Drink \$4.50⁺⁺

緑茶 (芽茶使用)
Hot Green Tea by Pot \$3.00⁺⁺
(per pax)



アイスグリーンティー
Ice Green Tea \$4.00⁺⁺ (500ml Bottle) \$6.00⁺⁺ (1 Litre Bottle)

アイス蜂蜜レモン
Ice Honey Lemon \$4.80⁺⁺

梅クーラー
Ume Cooler \$6.80⁺⁺

ゆずクーラー
Yuzu Cooler \$6.00⁺⁺

100% Fresh Juice \$6.00⁺⁺
(each)

- アップル Apple
- オレンジ Orange
- スイカ Watermelon



デザート DESSERT

抹茶アイスクリーム (静岡産)
Match Ice Cream (Shizuoka) \$6.80⁺⁺

バニラアイスクリーム
Vanilla Ice Cream \$5.00⁺⁺

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