

※Tax 10% included.

**Eel Single dish  
(Not with Rice)**

- 1 **Kabayaki (Half)** うなぎ蒲焼(半身) 2,300yen  
Seared Eel with Traditional Sweet Soy Source
- 2 **Kabayaki (Whole)** うなぎ蒲焼(一匹) 4,600yen  
Seared Eel with Traditional Sweet Soy Source
- 3 **Shirayaki (Half)** うなぎ白焼(半身) 2,300yen  
Seared Eel with local salt
- 4 **Shirayaki (Whole)** うなぎ白焼(一匹) 4,600yen  
Seared Eel with local salt

- 5 **Suae** うなぎときゅうりの酢和え 1,580yen  
Eel and Cucumber marinated in Fresh Vinegar
- 6 **Kimosui** うなぎの肝吸い 370yen  
Delicate Eel-liver soup, light and clear
- 7 **Unagi-Don (1/4 slice)** うなぎ丼(小) 1,260yen  
Seared Eel on the Bowl of Rice with Traditional Sweet Soy Source
- 8 **Unagi-Don (2/5 slice)** うなぎ丼(並) 2,100yen  
Seared Eel on the Bowl of Rice with Traditional Sweet Soy Source
- 9 **Unagi-Don (Whole)** うなぎ丼(特上) 4,920yen  
Seared Eel on the Bowl of Rice with Traditional Sweet Soy Source

**Eel Combo  
(with Pickles & Soup)**



10 **Unagi-Don (2/5 slice)**  
Seared Eel on the Bowl of Rice, with Traditional Sweet Soy Source  
2,300yen  
うなぎ丼(並)



12 **Unagi-Don (Whole)**  
Seared Eel on the Bowl of Rice, with Traditional Sweet Soy Source  
5,100yen  
うなぎ丼(特上)

11 **Unagi-Don (2/3 slice)**  
Seared Eel on the Bowl of Rice, with Traditional Sweet Soy Source  
3,500yen  
うなぎ丼(上)



14 **Seiro (3/5 slice)** 3,310yen うなぎセイロ蒸し(小)  
Seared Eel and Steamed Rice with Traditional Sweet Soy Source, served with shredded egg sheet

15 **Seiro (4/5 slice)** 4,040yen うなぎセイロ蒸し(大)  
Seared Eel and Steamed Rice with Traditional Sweet Soy Source, served with shredded egg sheet



13 **Unagi-Meshi (3/5 slice)**  
Rice and Seared Eel with Traditional Sweet Soy Source  
3,100yen  
うなぎめし



18 **Codonburi and noodles set**  
2,230yen  
Select out of hot soba, cool soba or hot udon, cool udon



16 **Jyu-bako (3/4 slice)** 4,500yen うなぎ重箱(小)  
Seared Eel and Rice with Traditional Sweet Soy Source, served in a square plate

17 **Jyu-bako (Whole)** 5,230yen うなぎ重箱(大)  
Seared Eel and Rice with Traditional Sweet Soy Source, served in a square plate

19 **Unagi-shirayaki set (Whole)** 5,000yen  
with Rice, Pickles, Kimosui うなぎ白焼定食(一匹)

**To Customers**

We would carefully broil the eel with charcoal fire after we have taken an order, so it will take some time to prepare. Please kindly understand the situation.



※Tax 10% included.

## Japanese À La Carte

**A** **Tempura-Assortment**  
Japanese vegetables and shrimp a dish up

天ぷら盛り合わせ 1,200 yen

**20** **Chawan-Mushi**  
Japanese Steamed Egg Custard, with shrimp

茶碗蒸し 580 yen

**B** **Tempura set menu**  
Tempura, rice, pickles, soup, with shrimp

天ぷら定食 2,100 yen

## Soba (buckwheat) Noodles

**21** **Kake Soba**  
Soba noodles in hot broth with Spring Onion

かけそば 660 yen

**22** **Kashiwa Soba**  
Soba noodles in hot broth with Chicken and Spring Onion

かしわそば 820 yen

**23** **Tempura Soba**  
Soba noodles in hot broth with Shrimp Tempura

天ぷらそば 870 yen

**24** **Gobou Tempura Soba**  
Soba noodles in hot broth with Burdock Tempura

ごぼう天そば 710 yen

**25** **Unagi and Soba**  
Soba noodles in hot broth and Eel (Kabayaki)

うなぎとそば 1,250 yen

**26** **Zaru Soba**  
Cold Soba noodles, topped with shredded dried Seaweed

ざるそば 920 yen

## Udon (wheat) Noodles

**27** **Kake Udon**  
Udon noodles in hot broth with Spring Onion

かけうどん 550 yen

**28** **Kashiwa Udon**  
Udon noodles in hot broth with Chicken and Spring Onion

かしわうどん 710 yen

**29** **Tempura Udon**  
Udon noodles in hot broth with Shrimp Tempura

天ぷらうどん 760 yen

**30** **Gobou Tempura Udon**  
Udon noodles in hot broth with Burdock Tempura

ごぼう天うどん 600 yen

**31** **Unagi and Udon**  
Udon noodles in hot broth and Eel (Kabayaki)

うなぎとうどん 1,150 yen

**32** **Zaru Udon**  
Cold Udon noodles, topped with shredded dried Seaweed

ざるうどん 830 yen

## Take Out

**C** **Unagi Bento- (1/5 slice)**

(small) 1,100 yen

**33** **Unagi Bento- (2/5 slice)**

うなぎ弁当(梅) 2,260 yen

**34** **Unagi Bento- (3/5 slice)**

うなぎ弁当(竹) 3,200 yen

**35** **Unagi Bento- (2/3 slice)**

うなぎ弁当(松) 3,470 yen

**36** **Unagi Bento- (4/5 slice)**

うなぎ弁当(鶴) 4,090 yen

**37** **Kabayaki (Whole)**

うなぎ蒲焼(うなぎ一匹分) 4,680 yen

**38** **Kabayaki (3/4 slice)**

うなぎ蒲焼(うなぎ3/4切れ) 3,780 yen

**39** **Shirayaki (Whole)**

うなぎ白焼(うなぎ一匹分) 4,680 yen

## Alcohols

**40** **Draft Beer (S)** 660 yen

生ビール(小)

**41** **Draft Beer (M)** 690 yen

生ビール(中)

**42** **Bottle Beer** 690 yen

ビンビール(中)

**43** **Non-Alcoholic Beer** 440 yen

ノンアルコール

**44** **Hot Sake (180ml)** 650 yen

上選酒(一合)

**45** **Hot Sake (360ml)** 1,300 yen

上選酒(二合)

**46** **Cold Sake (300ml)** 810 yen

冷酒(300ml)

**47** **Made From Rice** 490 yen

焼酎(米・一合)

**48** **Made From Rice** 970 yen

焼酎(米・二合)

**49** **Made From Sweetpotato** 610 yen

焼酎(いも・一合)

**50** **Made From Sweetpotato** 1,220 yen

焼酎(いも・二合)

## Café

**51** **Blend Coffee** 400 yen

ホットコーヒー

**52** **Iced Black Coffee** 400 yen

アイスコーヒー

**53** **Coca-Cola** 330 yen

コーラ

**54** **Oolong Tea** 330 yen

ウーロン茶

**55** **Orange Juice** 400 yen

オレンジジュース

## Finger Foods

**56** **Edamame** 380 yen

(Green Soybeans)

えだまめ

**57** **Crunchy Fried** 580 yen

Eel's Bone

うなぎの骨ネ揚げ

**58** **Eel's Head** 590 yen

うなぎの半助

**59** **Deep-Fried Squid** 680 yen

するめゲソの唐揚げ

**60** **Deep-Fried minced** 580 yen

Fish and Vegetables

さつま揚げ

### To Customers

We would carefully broil the eel with charcoal fire after we have taken an order, so it will take some time to prepare. Please kindly understand the situation.