



The photo is a "Matsu".

## Unaju

We use only domestically sourced eel.

**Matsu** ..... 7,300 yen  
Osuimono, Oshinko, Kabayaki Two

**Sakura** ..... 5,500 yen  
Osuimono, Oshinko, Kabayaki One and a half

**Yuki** ..... 3,800 yen  
Osuimono, Oshinko, Kabayaki One

Osuimono ..... Bonito and kelp broth and Japanese parsley and Wheat gluten

Oshinko ..... Japanese pickles. It's all vegetables.

Can be changed to "kimosui" for an additional 150yen.  
(kimosui : Eel liver and Bonitoflakes kelp soup)

Prices shown include tax.

Shirayaki single item ... 3,500 yen

Shirayaki Gozen ..... 3,800 yen

(Shirayaki Gozen comes with Rice,  
Osuimono and Oshinko.)

Osuimono ..... Bonito and kelp broth and Japanese  
parsley and Wheat gluten

Oshinko ..... Japanese pickles. It's all vegetables.



Shirayaki  
(Season with salt and grill in Kansai style.)

Kabayaki single item ... 3,500 yen

Kabayaki Gozen ..... 3,800 yen

(Kabayaki Gozen comes with Rice,  
Osuimono and Oshinko.)

Osuimono ..... Bonito and kelp broth and Japanese  
parsley and Wheat gluten

Oshinko ..... Japanese pickles. It's all vegetables.



Kabayaki  
(The photo shows 2 servings)

Hitsumabushi ..... 4,000 yen

Hitsumabushi (large) ... 7,500 yen

It can be mixed with green onions, seaweed, and wasabi,  
or the broth of dried bonito flakes can be served over  
eel rice.



Hitsumabushi  
(Hitsumabushi large portions are served  
on a separate plate for one person.)

Large serving of rice .... Free

Increased sauce ..... Free

(Soy sauce base)

Can be changed to “kimosui” for an additional 150 yen.

(kimosui : Eel liver and Bonitoflakes kelp soup)

Unayuki Lunch (Unagidon,Dashimaki,Oshinko,Osuimono)

September-June: Available only on weekdays.

2,200yen

We will be open for lunch in July and August.

Prices shown include tax.

# Ala Carte

Umaki ..... 2,200 yen

Uzaku ..... 2,100 yen  
Vinegared eel and cucumber.

Dashimaki ..... 600 yen  
Egg Bonitoflakes kelp

Bone Crackers 550 yen

Kimosui ..... 500 yen  
Eel liver and Bonitoflakes kelp soup

Oshinko mori 400 yen  
Japanese pickles. It's all vegetables.

Rice ..... 350 yen  
(Free sauce ※Soy sauce base )



Umaki

It is a dish that wraps eel in eggs.

(The serving style differs from the photo.)



Uzaku

It will be eel and cucumber vinegar.  
By eating eel and cucumber together, the taste of cucumber and eel is combined, and you can enjoy it very deliciously

# Kushimono (The price is for one piece.)

Kurikara ..... 750 yen  
A skewer of eel meat.

Hiremaki ..... 700 yen  
It will be a skewer wrapped with eel fins.

Kimoyaki ..... 700 yen  
It is the guts of the eel.



Kurikara



Hiremaki



Kimoyaki

## Course meal

(Reservation required)

Unayuki 9,000 yen

- Honesen
- Kushimono, Two
- Umaki
- Uzaku
- Unaju
- Dessert

Shirayuki 11,400 yen

- Honesen
- Kushimono, Two
- Umaki
- Shirayaki
- Uzaku
- Unaju

The contents of the Kushimono change depending on the season.

Prices shown include tax.

※Night only

# Dessert

Ice cream .....	400 yen
Topping	
KINAKO(Soybean flour) .....	100 yen
KUROMITSU(brown sugar syrup) .....	100 yen

# Drink

Oolong Tea .....	450 yen
Orange Juice .....	450 yen
Ginger ale .....	450 yen
Non-alcoholic beer .....	550 yen
Kirin Ichiban Shibori (Medium Bottle) .....	800 yen
Asahi Superdry (Medium Bottle) .....	800 yen
Hot sake (Tateyama 180ml) .....	650 yen
Shochu(Nasakeshima) Bakkan, mugi, imo .....	650 yen
Whisky .....	700 yen
Wine (Chateau des Eyssards)	
Half bottle (red/white) .....	2,400 yen

## — Take Out —

### Unaju

Matsu .....	7,200 yen
Sakura .....	5,500 yen
Yuki .....	3,800 yen

### Single item

Unagi Kabayaki ...	3,500 yen
Shirayaki .....	3,500 yen
Shirayaki and Kabayaki are not cut.	

No oshinko and soup are included.