

鳗料理専門店



Eel dishes
UNAYUKI

English version

We kindly ask that guests wearing strong perfume refrain
from visiting our establishment.

Unaju

We use only domestically sourced eel.



Matsu 7,500 yen

- Osuimono
- Oshinko
- Kabayaki Two



Sakura 5,750 yen

- Osuimono
- Oshinko
- Kabayaki One and a half



Yuki 4,000 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

Shirayaki single item 3,500 yen
Shirayaki Gozen 4,000 yen
(Shirayaki Gozen comes with Rice,
Osuimono and Oshinko.)



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

Kabayaki



Kabayaki

Hitsumabushi

Hitsumabushi 4,200 yen



Hitsumabushi (large)
7,700 yen

The photo shows a large hitsumabushi.
Regular hitsumabushi and eel come on separate plates.



Hitsumabushi (Hitsumabushi also goes well with SAKE.)

※The last page of the menu has instructions on how to eat it.

Can be changed to “kimosui” for an additional 200 yen.
(kimosui : Eel liver and Bonitoflakes kelp soup)

Ala Carte

Umaki 2,200 yen

Uzaku 2,200 yen
Vinegared eel and cucumber.

Dashimaki 600 yen
Egg Bonitoflakes kelp

Bone Crackers 550 yen

Kimosui 550 yen
Eel liver and Bonitoflakes kelp soup

Oshinko mori 500 yen
Japanese pickles. It's all vegetables.

Rice 500 yen
(Free sauce *Soy sauce base)



Umaki

(The serving style differs from the photo.)

It is a dish that wraps eel in eggs.



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 850 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



Kimoyaki



Hiremaki

Prices shown include tax.

Take Out

Unaju

Matsu	7,400 yen
Sakura	5,750 yen
Yuki	4,000 yen

No oshinko and soup are included.

Single item

Unagi Kabayaki …	3,500 yen
Shirayaki	3,500 yen

Shirayaki and Kabayaki are not cut.

Course meal

(Reservation required)

< Night only >

Unayuki 10,000 yen

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

Shirayuki 12,400 yen

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

The contents of the Kushimono change depending on the season.

We accept course meal reservations between 5:00 PM and 6:30 PM.
Please note that we may not be able to accommodate you outside of these hours.

Lunch

Unayuki Lunch

Unagidon,Dashimaki,Oshinko,Osuimono

No oshinko and soup are included.

We will be open for lunch in July and August.