

鰻料理専門店



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.)

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

Kabayaki single item ... 3,500 yen

Kabayaki Gozen ..... 4,000 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

# 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 ..... 2,200yen

Uzaku ..... 2,200yen

Vinegared eel and cucumber.

Dashimaki ..... 600yen

Egg Bonitoflakes kelp

Bone Crackers ..... 550yen

Kimosui ..... 550yen

Eel liver and Bonitoflakes kelp soup

Oshinko mori ..... 500yen

Japanese pickles. It's all vegetables.

Rice ..... 500yen

(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 ..... 850yen

A skewer of eel meat.

Hiremaki ..... 700yen

It will be a skewer wrapped with eel fins.

Kimoyaki ..... 700yen

It is the guts of the eel.



Kurikara



Kimoyaki



Hiremaki

## 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 ..... 2,400 yen

Unagidon, Dashimaki, Oshinko, Osuimono

No oshinko and soup are included.

We will be open for lunch in July and August.