

MENU

※All prices are subject to a 10% consumption tax



※Seasoned with a sweet soy-based sauce

焼うな富士

Unagi Donburi



Crispy, fluffy, soft and moist. Unafuji's full-volume Donburi with the great-sized blue eel in their prime.



Kimoiri Unagi Donburi

B1 Unagi Donburi S ¥4,910

うなぎ丼

Char grilled 5/6-size eel Donburi+ clam soup, pickles, and grilled eel pieces dressed with sake lees

B3 Kimoiri Unagi Donburi R ¥7,390

肝入りうなぎ丼

Char-grilled whole-size eel Donburi topped with char-grilled eel liver + clam soup, pickles, and grilled eel pieces dressed with sake lees

B2 Unagi Donburi - Superior R ¥5,640

上うなぎ丼

Char-grilled whole-size eel Donburi + clam soup, pickles, and grilled eel pieces dressed with sake lees

Hitsumabushi



Nagoya classic. Thin strips of char-grilled unagi on the steamed rice serving each time to the rice bowl, and enjoy them in your favorite way.



Hitsumabushi-Superior

C1 Hitsumabushi - Superior R ¥5,640

上ひつまぶし

Thin strips of char-grilled whole-size eel on the bed of steamed rice + clam soup, pickles served with condiments - wasabi, spring onion, and dashi broth

C3 Hitsumabushi - Deluxe L ¥7,840

特上ひつまぶし

Thin strips of char-grilled one and half eels on the bed of steamed rice + clam soup, pickles served with condiments - wasabi, spring onion, and dashi broth

C2 Kimoiri Hitsumabushi - Superior R ¥7,390

肝入り上ひつまぶし

Thin strips of char-grilled whole-size eel on the bed of steamed rice topped with grilled eel liver + clam soup, pickles served with condiments - wasabi, spring onion, and dashi broth

C4 Kimoiri Hitsumabushi - Deluxe L ¥9,590

肝入り特上ひつまぶし

Thin strips of char-grilled one and half eels on the bed of steamed rice topped with grilled eel liver + clam soup, pickles served with condiments - wasabi, spring onion, and dashi broth

How to enjoy the Hitsumabushi

ひつまぶしの食べ方

- 1 Divide Hitsumabushi into the quarter and serve it to the bowl each time.
- 2 Firstly, enjoy as is to begin with.



- 3 Secondly, serve with spring onion and wasabi.



- 4 Thirdly, pour over the dashi broth and enjoy them.
- 5 Finally, repeat your favorite way.



Please don't hesitate to let us know if you need some more condiments or broth to refill.



Nagayaki Zen

D1 Nagayaki Zen 長焼き膳 ¥5,840

Char-grilled whole-size eel served with grilled eel pieces with sake lees, + steamed rice, clam soup, and pickles

D3 Shirayaki Zen 白焼き膳 ¥5,840

Char-grilled whole-size eel seasoned with salt served with wasabi and soy sauce +Grilled eel pieces dressed with sake lees, steamed rice, clam soup, and pickles

A la carte menu



Umaki



Uzaku

E1 Nagayaki 長焼き ¥4,400

Char-grilled whole-size eel

E2 Shiroyaki 白焼き ¥4,400

Char-grilled whole-size eel seasoned with salt

E3 Kimoyaki 肝焼き ¥1,750

Char-grilled eel liver

E4 Umaki うまき ¥1,680

Omelette filled with a grilled eel (2 pieces)

E5 Uzaku うざく ¥1,680

Vinegared grilled eel strips with sliced cucumber

E6 UnaKasu うな粕 ¥1,680

Grilled eel pieces dressed with sake lees

Take out

ALL



うなぎ丼

F1 Kabayaki box R 4 pcs ¥3,270

F2 Kabayaki box L 5 pcs ¥3,960

F3 Kabayaki box Ex.L 6 pcs ¥4,650

ひつまぶし(上)

F4 Hitsumabushi R ¥5,000

ひつまぶし(特上)

F5 Hitsumabushi L ¥7,070

MENU

※需另加 10% 增值稅。



※照燒醬

焼うな富士

Unagi Donburi



香脆、鬆軟、嫩滑。一碗豐盛的米飯上有肥美的綠色大鰻魚。



Kimoiri Unagi Donburi

B1 Unagi Donburi S ¥4,910

うなぎ丼

炭燒鰻魚碗 (5/6) + 醃菜、蛤蜊湯、酒糟醃鰻魚

B3 Kimoiri Unagi Donburi R ¥7,390

肝入りうなぎ丼

炭燒鰻魚飯配鰻魚心 + 醃菜、蛤蜊湯、酒糟醃鰻魚

B2 Unagi Donburi - Superior R ¥5,640

上うなぎ丼

炭燒鰻魚碗 + 醃菜、蛤蜊湯、酒糟醃鰻魚

Hitsumabushi



名古屋的經典美食。剝碎的鰻魚可從大盆中盛入碗中，按您的喜好食用。



Hitsumabushi-Superior

C1 Hitsumabushi - Superior R ¥5,640

上ひつまぶし

炭燒鰻魚，切成細末，放在一大碗飯上。
+ 蛤蜊湯、醃菜、佐料 - 山葵、蔥和魚湯

C3 Hitsumabushi - Deluxe L ¥7,840

特上ひつまぶし

燒焦的一條半鰻魚薄條放在蒸飯上
+ 蛤蜊湯、醃菜、佐料 - 山葵、蔥和魚湯

C2 Kimoiri Hitsumabushi - Superior R ¥7,390

肝入り上ひつまぶし

炭燒鰻魚，切成細末，放在一大碗飯上。淋上烤鰻魚肝
+ 蛤蜊湯、醃菜、佐料 - 山葵、蔥和魚湯

C4 Kimoiri Hitsumabushi - Deluxe L ¥9,590

肝入り特上ひつまぶし

燒焦的一條半鰻魚薄條放在蒸飯上，淋上烤鰻魚肝
+ 蛤蜊湯、醃菜、佐料 - 山葵、蔥和魚湯

How to enjoy the Hitsumabushi

ひつまぶしの食べ方

1 將炭燒鰻魚飯分成四分之一，每次盛到碗中。

2 首先，請按原樣享用。



3 其次，配上蔥和芥末。



4 第三，淋上魚湯享用。

5 最後，重複您喜歡的方式。



如果您需要更多的佐料或湯汁補充，請不要猶豫，馬上通知我們。



Nagayaki Zen

D1 Nagayaki Zen



長焼き膳

¥5,840

炭燒鰻魚 (+ 蛤蜊湯、醃菜、米飯) + 酒糟醃鰻魚

D3 Shirayaki Zen

白焼き膳

¥5,840

烤鰻魚 (+ 蛤蜊湯、醃菜、米飯) + 酒糟醃鰻魚

A la carte menu



Umaki



Uzaku

E1 Nagayaki 長焼き ¥4,400

炭燒鰻魚

E2 Shiroyaki 白焼き ¥4,400

烤鰻魚

E3 Kimoyaki 肝焼き ¥1,750

烤鰻魚肝

E4 Umaki うまき ¥1,680

蛋包鰻糊

E5 Uzaku うざく ¥1,680

醃菜和醋烤鰻魚

E6 UnaKasu うな粕 ¥1,680

酒糟醃鰻魚

Take out

ALL



うなぎ丼

F1 Kabayaki box R 4 pcs ¥3,270

F2 Kabayaki box L 5 pcs ¥3,960

F3 Kabayaki box Ex.L 6 pcs ¥4,650

ひつまぶし (上)

F4 Hitsumabushi R ¥5,000

ひつまぶし (特上)

F5 Hitsumabushi L ¥7,070

MENU

※包括 10% 的消费税



※照烧酱

焼うな富士

Unagi Donburi



酥脆、松软、鲜嫩。一碗丰盛的米饭，浇上肥美的大青鳢。



Kimoiri Unagi Donburi

B1 Unagi Donburi S ¥4,910

うなぎ丼

鳗鱼盖饭 (5/6) + 酒糟腌黄鳢、蛤蜊汤、泡菜

B3 Kimoiri Unagi Donburi R ¥7,390

肝入りうなぎ丼

鳗鱼盖饭浇上鳗鱼心+酒糟腌黄鳢、蛤蜊汤、泡菜

B2 Unagi Donburi - Superior R ¥5,640

上うなぎ丼

鳗鱼盖饭+酒糟腌黄鳢、蛤蜊汤、泡菜

Hitsumabushi



名古屋的经典美食。将鳗鱼切成细末，既可以放在锅里，也可以放在碗里，随心所欲地享用。



Hitsumabushi-Superior

C1 Hitsumabushi - Superior R ¥5,640

上ひつまぶし

焼烤整條鳗魚薄條放在蒸飯上
+ 蛤蜊湯、醃菜、佐料 - 山葵、蔥和魚湯

C3 Hitsumabushi - Deluxe L ¥7,840

特上ひつまぶし

蒸米飯上的炭燒一條半鳗魚薄條
+ 蛤蜊湯、泡菜、配以、佐料 - 芥末、蔥和魚湯

C2 Kimoiri Hitsumabushi - Superior R ¥7,390

肝入り上ひつまぶし

在蒸米飯上鋪上烤好的整條鳗魚薄條，上面澆上烤鳗魚肝
+ 蛤蜊湯、泡菜、配以、佐料 - 芥末、蔥和魚湯

C4 Kimoiri Hitsumabushi - Deluxe L ¥9,590

肝入り特上ひつまぶし

在蒸米飯上鋪上燒焦的一條半鳗魚薄條，上面澆上烤鳗魚肝
+ 蛤蜊湯、泡菜、配以、佐料 - 芥末、蔥和魚湯

How to enjoy the Hitsumabushi

ひつまぶしの食べ方

1 把蒲燒鳗魚飯分成四分之一，每次都盛到碗里。

2 首先，按原樣享用。



3 其次，配上蔥花和芥末。



4 第三，淋上魚湯，享用。

5 最后，重复您喜欢的做法。



如果您需要更多佐料或汤汁，请随时告诉我们。



Nagayaki Zen

D1 Nagayaki Zen



長焼き膳

¥5,840

炭燒鳗魚 (+ 腌菜、湯和米飯) + 酒糟腌黄鳢

D3 Shirayaki Zen

白焼き膳

¥5,840

烤鳗魚 (+ 腌菜、湯和米飯) + 酒糟腌黄鳢

A la carte menu



Umaki



Uzaku

E1 Nagayaki 長焼き ¥4,400

炭燒鳗魚

E2 Shiroyaki 白焼き ¥4,400

原味烤鳗魚

E3 Kimoyaki 肝焼き ¥1,750

烤鳗魚肝

E4 Umaki うまき ¥1,680

鳗魚煎蛋配日式高湯

E5 Uzaku うざく ¥1,680

腌鳗魚和黃瓜

E6 UnaKasu うな粕 ¥1,680

酒糟腌黄鳢

魚餅上的兩種烤鳗魚開胃菜

Take out

ALL



うなぎ丼

F1 Kabayaki box R 4 pcs ¥3,270

F2 Kabayaki box L 5 pcs ¥3,960

F3 Kabayaki box Ex.L 6 pcs ¥4,650

ひつまぶし (上)

F4 Hitsumabushi R ¥5,000

ひつまぶし (特上)

F5 Hitsumabushi L ¥7,070

MENU

※모든 가격에는 10%의 소비세가 부과됩니다.



※데리야끼 소스

焼うな富士

Unagi Donburi 照



Kimoiri Unagi Donburi

B1 Unagi Donburi S ¥4,910

うなぎ丼

5/6 사이즈 장어 숯불구이 돈부리
+ 조개 수프, 피클, 장어 흰 구이

B2 Unagi Donburi - Superior R ¥5,640

上うなぎ丼

장어 통째로 숯불구이 돈부리
+ 조개 수프, 피클, 장어 흰 구이

B3 Kimoiri Unagi Donburi R ¥7,390

肝入りうなぎ丼

장어 숯불구이 덮밥에 장어 심장을 얹었습니다.
+ 조개 수프, 피클, 장어 흰 구이

Hitsumabushi 照

나고야의 대명사. 잘게 다진 장어를 그릇에 담아 취향에 맞게 즐길 수 있습니다.'맛있는 먹는 법'을 확인해보자.



Hitsumabushi-Superior

C1 Hitsumabushi - Superior R ¥5,640

上ひつまぶし

숯불에 구운 통장어를 얇게 썰어 찐 밥 위에 얹은
+ 조개 수프, 피클 양념 - 와사비, 파, 육수

C2 Kimoiri Hitsumabushi - Superior R ¥7,390

肝入り上ひつまぶし

숯불에 구운 장어를 얇게 썰어 찐 밥 위에 얹은 요리+장어간.
+ 조개 수프, 피클 양념 - 와사비, 파, 육수

C3 Hitsumabushi - Deluxe L ¥7,840

特上ひつまぶし

숯불에 구운 장어 1.5마리 분량을 얇게 썰어 찐 밥 위에 얹은 요리.
+ 조개 수프, 피클 양념 - 와사비, 파, 육수

C4 Kimoiri Hitsumabushi - Deluxe L ¥9,590

肝入り特上ひつまぶし

숯불에 구운 장어 1.5마리 분량을 얇게 썰어 찐 밥 위에 얹은 요리 + 장어간.

How to enjoy the Hitsumabushi

ひつまぶしの食べ方

1 히츠마부시를 4등분하여 그릇에 담는다.

2 먼저 장어와 밥만으로 드세요.



3 다음으로 파, 와사비를 곁들여 드세요.



4 3번째로 육수를 부어 먹는다.

5 마지막으로 원하는 방식으로 드시면 됩니다.



조미료나 육수를 추가하고 싶으시면 직원에게 말씀해 주십시오.



Nagayaki Zen

D1 Nagayaki Zen



長焼き膳

¥5,840

장어 숯불구이와
+ 장어 흰 구이, 밥, 조개탕, 피클

D3 Shirayaki Zen

白焼き膳

¥5,840

장어 흰 구이
+ 장어 흰 구이, 밥, 조개탕, 절임, 와사비

A la carte menu



Umaki



Uzaku

E1 Nagayaki 長焼き 照 ¥4,400

장어 숯불구이와

E2 Shiroyaki 白焼き ¥4,400

장어 흰 구이

E3 Kimoyaki 肝焼き 照 ¥1,750

장어간

E4 Umaki うまき ¥1,680

일본식 육수와 장어 계란말이 (2개)

E5 Uzaku うざく ¥1,680

얇게 썬 오이를 곁들인 장어 초절임

E6 UnaKasu うな粕 ¥1,680

장어 흰 구이

Take out

ALL



うなぎ丼

F1 Kabayaki box R 4 pcs ¥3,270

F2 Kabayaki box L 5 pcs ¥3,960

F3 Kabayaki box Ex.L 6 pcs ¥4,650

ひつまぶし(上)

F4 Hitsumabushi R ¥5,000

ひつまぶし(特上)

F5 Hitsumabushi L ¥7,070