



## Una-ju “うな重”

Una-ju is a traditional Japanese dish consisting of grilled eel.

At “UNAGI-KITAO”.our Una-ju take more time of grilled without any steaming process.

※It takes at least 20mins



## Seiro-mushi “せいろ蒸し”

Steamed eel rice bowl with \*kinshi tamago.

This dish originated in Fukuoka Pre, which is known for being a production area of eel.

Consists of kabayaki(grilled eel) and \*kinshi tamago placed on top of white rice sauce,then steamed in a Seiro.

(\*thin,sliced egg)



### Una-ju (eel rice box) “うな重”

Matsu “松”	- 6slices	6,600yen
Take “竹”	- 5slices	5,500yen
Ume “梅”	- 4slices	4,400yen
Extra-large serving(rice)	-	200yen

- pickles
- soup (Japanese style clear soup)
- ※for change to  
Kimo-sui (eel liver soup) “肝吸い” + 400yen



### Seiro-mushi (steamed eel rice box with egg) “せいろ蒸し”

Nami “並”	- 3slices	3,850yen
Jyo “上”	- 4slices	4,950yen
Extra-large serving(rice)	-	200yen

- pickles
- soup (Japanese style clear soup)
- ※for change to  
Kimo-sui (eel liver soup) “肝吸い” + 400yen



### Una-ju gozen (eel rice box set) “うな重御膳”

Matsu “松”	- 6slices	9,350yen
Take “竹”	- 5slices	8,250yen
Ume “梅”	- 4slices	7,150yen
Extra-large serving(rice)	-	200yen

- side dish
- sashimi
- chawanmushi (steamed egg custard)
- Una-ju
- soup
- pickles



### Seiro-mushi gozen (steamed eel rice box with egg set) “せいろ蒸し御膳”

Nami “並”	- 3slices	6,600yen
Jyo “上”	- 4slices	7,700yen
Extra-large serving(rice)	-	200yen

- side dish
- sashimi
- chawanmushi (steamed egg custard)
- Seiro-mushi
- soup
- pickles



### Kabayaki gozen (Glaze-grilled eel set) “うな重御膳”

Matsu “松”	- 6slices	9,350yen
Take “竹”	- 5slices	8,250yen
Ume “梅”	- 4slices	7,150yen
Extra-large serving(rice)	-	200yen

- side dish
- sashimi
- chawanmushi (steamed egg custard)
- Kabayaki(glaze-grilled eel)
- rice
- soup
- pickles

※all tax included

# DRINK MENU

## ◀ Beer ▶

- Asahi Super Dry Draft > 900yen  
“アサヒスーパードライ” Bottle > 950yen

## ◀ Whiskey ▶ ※and water · soda, rock, straight

- Super Nikka “ニッカ” 800yen
- Fuji Single Malt “富士” 1,300yen
- Hibiki “響 Japanese Harmony” 2,000yen

(Japanese distilled spirit)

## ◀ Sho-chu “焼酎” ▶ ※and water · soda, rock,

- Tomino-houzan (Potato) “富乃宝山” 800yen
- Nakamura (Potato) “中村” 950yen
- Nakanaka (Barley) “中々” 850yen
- Torikai (Rice) “鳥飼” 900yen

## ◀ Plum Wine “梅酒” ▶ ※and water · soda, rock,

- Uguisu-tomari “鶯とまり” 900yen

## ◀ Citrus Sour ▶

- Satsuma Mandarin “温州みかん” 850yen
- Kabosu “かぼす” 850yen

## ◀ Non-alcohol ▶

- Asahi Dry Zero “アサヒドライゼロ” 800yen
- Oolong tea “烏龍茶” 600yen
- Jasmine tea “ジャスミン茶” 600yen
- Coca-Cola “コカ・コーラ” 600yen
- Ginger Ale “ジンジャーエール” 600yen
- Apple Juice “アップルジュース” 600yen
- Premium Sparkling Water “スパークリングウォーター” 800yen



## ◀ Japanese Sake “日本酒” ▶

Sake cup 150ml

- Niwa-no-Uguisu “庭のうぐいす” Dry 1,300yen
- Mi-no-Kotobuki “三井の寿” Dry 1,500yen
- Tanaka-65 “田中六五” Refreshing 1,700yen
- Kokuryu “黒龍” Soft 1,900yen
- Dassai “獺祭” Sweet 2,100yen



# FOOD MENU

## ◀ A la carte “逸品” ▶

- Hone-senbei “骨せんべい” 880yen  
(Eel's born snack)
- Wasabi-edamame “わさび枝豆” 660yen  
(Green soy beans with wasabi flavor)
- Umaki “うまき” 990yen  
(Japanese style omelette with eel filling)
- Shirayaki “白焼き”  
(Eel Grilled without seasoning)



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|-----------|-----------|----------|
| Matsu “松” | - 6slices | 4,400yen |
| Take “竹”  | - 5slices | 5,500yen |
| Ume “梅”   | - 4slices | 6,600yen |

## ◀ Dessert “甘味” ▶

- Warabi-mochi “わらび餅” 550yen  
(Japanese traditional starch dumpling. With brown sugar syrup)



※Please ask the staff for other menus.