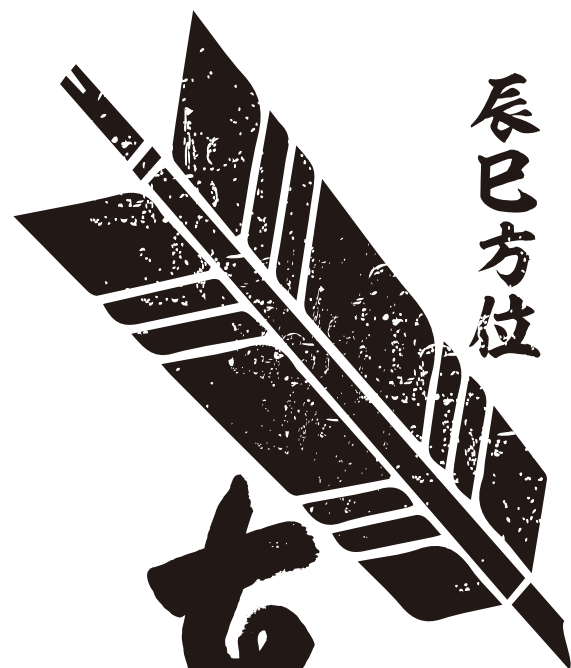




辰巳方位

浅草による助

東南屋

たつみや

ASAKUSA
NYOROSUKE
TATSUMIYA

浅 御門内 草

1

牛もぎ焼き

Beef sukiyaki

牛寿喜烧

スペシャル

A) 神戸ビーフ
Special Kobe beef
精选顶级神戸牛

2人前 / 2p 24,000

B) 黒毛和牛
Kuroge-wagyu beef
黒毛和牛

2人前 / 2p 15,000

Discover Sukiyaki: A Taste of Japanese Tradition

Sukiyaki is a classic Japanese hot pot dish, loved for its rich flavor and warm, shared experience. Thin slices of beef are simmered with vegetables, tofu in a sweet soy-based sauce, then dipped in raw egg for a unique and delicious twist. The dish became popular in the late 19th century, when eating beef became more common in Japan. Today, sukiyaki is enjoyed in homes and restaurants, especially in winter, bringing people together around the table. Don't miss the chance to try this comforting and flavorful taste of Japanese tradition!

照片中的是两人份。

*写真は2人前です / The photo is two servings

年柄年中

たつみ屋の鍋

Hot pot 火锅

2人前より承ります

Hot pot is available for two or more people / 火锅需至少两人份起订

2



ねぎま 葱鮪鍋

Tuna & leek hot pot
金枪鱼葱锅

2人前 / 2p 8,800

照片中的是两人份。

*写真は2人前です / The photo is two servings

3

牛しゃぶしゃぶ

Beef Shabu-Shabu 牛涮涮锅

スペシャル

A) 神戸ビーフ

Special Kobe beef
精选顶级神戸牛

2人前 / 2p 24,000

B) 黒毛和牛

Kuroge-wagyu beef
黒毛和牛

2人前 / 2p 15,000

日本を代表する神戸ビーフ
兵庫県で生産される但馬牛の中でも特に厳しい基準をクリアした、
世界中で愛されるブランド牛肉です。

Kobe Beef – A Symbol of Japanese Excellence

Kobe Beef is a world-renowned brand of wagyu, produced in Hyogo Prefecture.

Only the finest Tajima cattle that meet the strictest standards are certified as Kobe Beef.



Try Shabu-Shabu: A Fun and Flavorful Japanese Hot Pot

Shabu-shabu is a popular Japanese hot pot dish where thinly sliced meat—usually beef or pork—is swished in a pot of boiling broth, then dipped in flavorful sauces like sesame or ponzu. The name "shabu-shabu" comes from the swishing sound the meat makes in the broth! Served with fresh vegetables, and, tofu, shabu-shabu is both healthy and interactive. It's a fun dining experience often enjoyed with family or friends, where everyone cooks and eats together at the table.

If you're looking for a light yet satisfying meal with a hands-on twist, don't miss shabu-shabu during your visit to Japan!

*写真は2人前です / The photo is two servings 照片中的是两人份。

4

どぜう鍋

Hotpot with
loaches

泥鰌锅

1人前 / 1p
2,600



Try Dozeu Nabe: A Unique Edo-Style Hot Pot

Dozeu Nabe is a traditional hot pot from old Tokyo, made with loach (a small freshwater fish) simmered in a sweet soy-based broth and topped with green onions. Once a favorite of Edo-era locals, it's a rare and flavorful taste of Japan's culinary past. Adventurous eaters will enjoy this authentic and historic dish!

5

どぜう柳川

Loaches with
eggs & burdock

泥鰌柳川锅

1人前 / 1p
2,800



图片为一人份。

*写真は1人前です / The photo is one servings

追加具 Add Some Dishes 追加菜品



葱 440
Leek 葱



ごぼう 440
Burdock 牛蒡



生卵 180
Raw egg 生鸡蛋



ご飯/汁/香 660
Rice, soup & pickles
米饭、汤、酱菜

メのうどん 550
Finishing Udon / 收尾乌冬面

雑炊セット 550
Rice Porridge Set / 杂炊套餐

ご飯大盛り 110
Large serving of rice / 加大份米饭

肝吸い 330
Eel liver soup / 鳗鱼肝清汤

価格は全て税込表示です。写真はイメージです。/All listed prices are including tax. The photos are for illustrative purposes only. /图片仅供参考/2506



鰻一品・珍味

一盘鰻魚・美味佳肴
Eel・À la Carte

6

鰻珍味盛り

鰻魚珍味拼盘
Assorted eel appetizers



う巻き
うなハム
鰻煮凍り
肝串

うざく
うな肝ポン酢
骨せんべい

鰻魚蛋捲、鰻魚火腿、鰻魚冻、
鰻魚肝串、凉拌鰻魚黃瓜、柚子醋拌鰻魚肝、鰻魚骨脆片
Rolled eel omelette, Eel ham, Eel in savoy jelly, Eel bone,
Chopped eel & cucumber, Eel liver skewer, Eel liver w/ ponzu sauce

6. 鰻珍味盛り	Assorted eel appetizers	鰻魚珍味拼盘	5 kinds 1,980 3 kinds 1,650
7. 鰻刺身うす造り	Eel sashimi	鰻魚刺身	L 4,900 M 2,960 S 1,900
8. う巻き	Rolled eel omelette	鰻魚蛋捲	1,410
9. うなハム	Eel ham	鰻魚火腿	1,450
10. 鰻煮凍り	Eel in savoy jelly	鰻魚冻	860
11. 肝串	Eel liver skewer	鰻魚肝串	880
12. うざく	Chopped eel & cucumber	凉拌鰻魚黃瓜	1,410
13. うな肝ポン酢	Eel liver w/ ponzu sauce	柚子醋拌鰻魚肝	880
14. うな味噌	Eel miso	鰻魚味噌	550
15. 骨せんべい	Eel bone	鰻魚骨脆片	550

価格は全て税込表示です。写真はイメージです。All listed prices are including tax.
The photos are for illustrative purposes only. 表示的价格都是加了税的。图片仅供参考/2506

8

う巻き

鰻魚蛋捲
Rolled eel omelette



9

うなハム

鰻魚火腿
Eel ham



10

鰻煮凍り

鰻魚冻
Eel in savory jelly



11

肝串

鰻魚肝串
Eel liver skewer



12

うざく

凉拌鰻魚黃瓜
Chopped eel & cucumber



13

うな肝ポン酢

柚子醋拌鰻魚肝
Eel liver with ponzu sauce



14

うな味噌

鰻魚味噌
Eel miso



15

骨せんべい

鰻魚骨脆片
Eel bone



7

鰻刺身うす造り

鰻魚刺身



鰻魚刺身

Eel sashimi

*写真はLサイズです
The photo shows the size L image. 照片为L号尺寸示意图。

16. おばんざい 盛合せ

Assorted Obanzai 日式家常小菜拼盘 2,650

Traditional Kyoto Home
Cooking

Obanzai is a style of simple, seasonal
dishes from Kyoto, rooted in home
cooking. Made with local vegetables
and rich dashi (broth), these small
plates reflect the spirit of Kyoto:
humble, healthy, and full of flavor.



内容は日によって変更になる場合がございます
The menu/content is subject to change daily.

鰻地焼き Plain Grilled Eel 烧鳗鱼

17. Shirayaki / 白焼き Lightly grilled unseasoned eel 白烧鳗鱼 4,950

18. Kabayaki / 蒲焼き Glaze-grilled eel w/ Sweet Soy Sauce Glaze 蒲烧鳗鱼 4,950

Unagi Jiyaki (Kansai-style Grilled Eel)

A traditional Kansai-style method of grilling eel without steaming. The
eel is butterflied from the belly and grilled, resulting in a crispy exterior
and tender, juicy inside. Unlike the Kanto style, which involves
steaming, this method highlights the eel's natural flavor and texture.



19. 炸大虾配塔塔酱
Deep-fried shrimp

つまみ Small dishes / 单品

19. 特上大海老フライ タルタルソース	Deep-fried Prawn w/ Head	炸大虾配塔塔酱	3,300
20. 海老フライ タルタルソース	Deep-fried shirmp	炸虾配塔塔酱	2,200

21. くじら刺し	Whale sashimi	鲸鱼刺身	2,200
22. くじらユッケ	Whale Yukhoe	韩式生拌鲸肉	2,200
23. どぜう唐揚げ	Deep-fried loaches	炸泥鳅	1,500
24. 鯖フライ タルタルソース	Deep-fried tuna	炸鲭鱼配塔塔酱	1,800
25. 辛味こんにゃく	Spicy konjac	微辣魔芋	550
26. ねぎ豆腐	Leek & tofu	葱拌豆腐	550
27. つけもの盛り	Assorted pickles	腌菜什锦拼盘	750
28. たたき胡瓜	Smashed Cucumbers	拍黄瓜	550



鯨魚刺身
Whale sashimi



韩式生拌鲸肉
Whale Yukhoe



炸泥鳅
Deep-fried loaches



炸鲭鱼配塔塔酱
Deep-fried tuna



微辣魔芋
Spicy konjac



葱拌豆腐
Leek & tofu



腌菜什锦拼盘
Assorted pickles



拍黄瓜
Pounded cucumbers



天ぷら・天丼

天妇罗・天妇罗盖饭
Tempura & Tendon

Tempura
Crispy and light, our tempura is made with fresh seafood and seasonal vegetables, fried in oil. A taste of old Tokyo, born in the streets of Edo and perfected in Asakusa. Enjoy as a rice bowl (Tendon) or part of a set.



*写真は「特上」です / The photo shows an image of our Premium. 图片为“特选”料理的参考图

*写真は「びっくり特上」です / The photo shows an image of our Ultimate. 图片为“超值特级”料理的参考图

浅草 うな天丼 (うなぎと野菜)

Asakusa Eel Tendon
(Tempura rice bowl w/ eel & vegetables)

鰻天妇罗盖饭 (鰻鱼和蔬菜)

29. 特上	Premium 特选	3,300
30. 上	Superior 上等	2,200

天丼 (海老 / 魚 / 野菜)

Tendon (Tempura rice bowl w/ Shrimp, fish & vegetables)

天妇罗盖饭 (虾、鱼和蔬菜)

31. びっくり特上	Ultimate 超值特级	3,800
32. 上	Superior 上等	2,200

天麩羅 Tempura 天妇罗

33. 天ぷら盛合せ	Assorted tempura / 天妇罗拼盘	3,000
34. 野菜天ぷら盛合せ	Assorted vegetables tempura / 蔬菜天妇罗拼盘	2,000

35. 大海老天	Large shrimp tempura / 大虾天妇罗	1p. 1,600
36. 自慢のうなぎ天ぷら	Eel tempura / 本店招牌鰻鱼天妇罗	4,950



鰻重

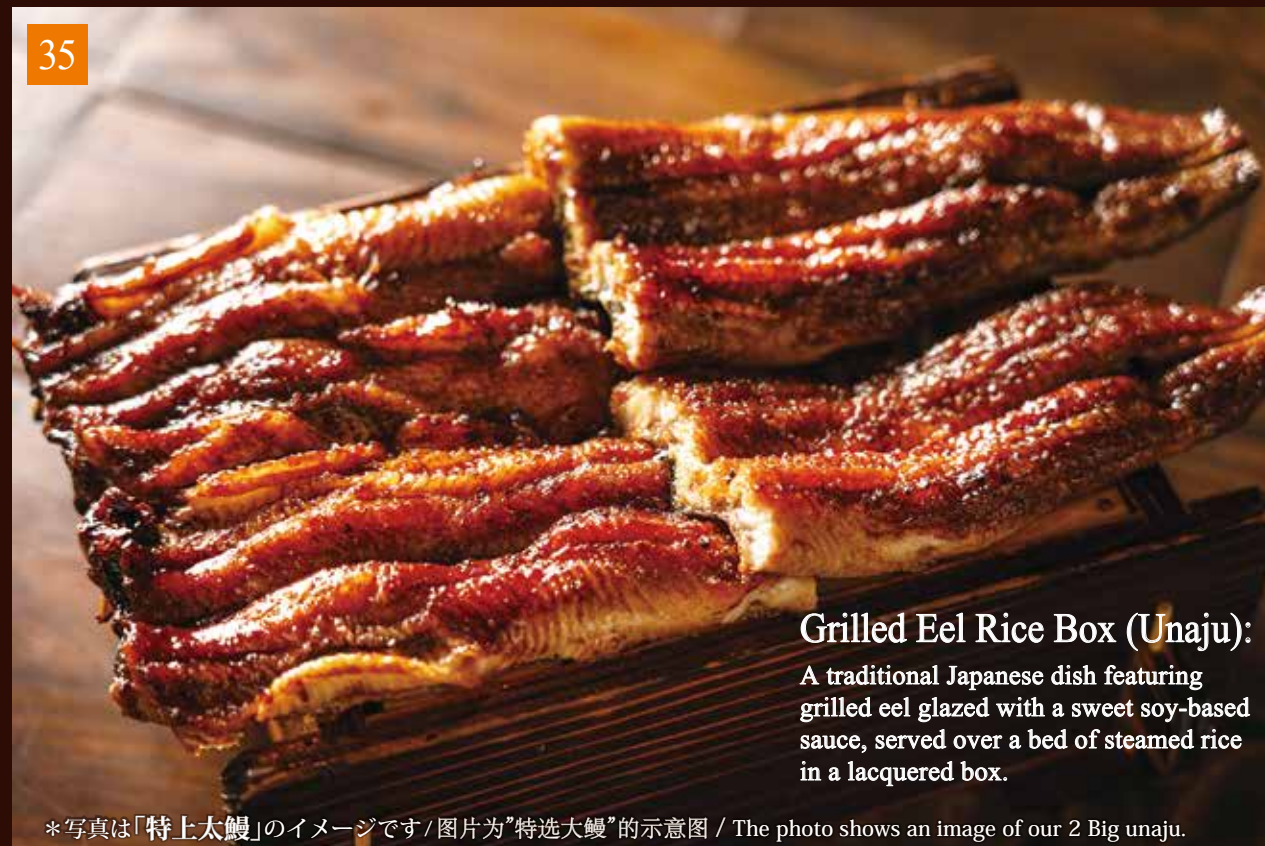
鰻鱼盒饭
Una-ju (Grilled Eel over Rice in a Box)

当店は、厳選した国内鹿児島産のうなぎを地焼きでご提供しております
We serve carefully selected domestic eel from Kagoshima, grilled in the traditional Kansai-style (jiyaki).
我们提供精心挑选的鹿儿岛国产鳗鱼，采用关西风格的地烧方式烹制。

		中鰻 Standerd eel	太鰻 Big eel
37	鰻重 特上	2 Eel Una-ju 鰻鱼盒饭特选(鰻鱼两条)	9,240
39	鰻重 上	1.5 Eel Una-ju 鰻鱼盒饭上等(鰻鱼一条半)	7,040
40	鰻重 並	1 Eel Una-ju 鰻鱼盒饭普通份量(鰻鱼一条)	4,950

簡単なコース仕立てに致します / I will prepare a simple course. / 我们提供简单的套餐 +3,520

35



Grilled Eel Rice Box (Unaju):
A traditional Japanese dish featuring grilled eel glazed with a sweet soy-based sauce, served over a bed of steamed rice in a lacquered box.

*写真は「特上太鰻」のイメージです / 图片为“特选大鰻”的示意图 / The photo shows an image of our 2 Big unaju.

39



Hitsumabushi – Nagoya-style Grilled Eel Rice

Hitsumabushi is a local specialty from Nagoya. It features grilled eel (unagi) glazed with a sweet soy-based sauce, served over a bed of chopped eel in a wooden bowl. The unique part of this dish is how you enjoy it in three steps:

ひつまぶし

鰻鱼饭三吃
Glaze-grilled eel rice bowl
w/ condiments, broth & pickles

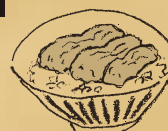


		中鰻 Middle eel	太鰻 Big eel
42	ひつまぶし 特上	2 Eel Hitsumabushi 鰻鱼饭三吃特选(鰻鱼两条)	9,570
43	ひつまぶし 上	1.5 Eel Hitsumabushi 鰻鱼饭三吃上等(鰻鱼一条半)	7,370
44	ひつまぶし 並	1 Eel Hitsumabushi 鰻鱼饭三吃普通份量(鰻鱼一条)	5,280

ご飯大盛り Large serving of rice 110 | 肝吸い Eel liver soup 330
加大份米饭 鰻鱼肝清汤

How to eat Hitsumabushi 鰻鱼饭三吃的享用方式

1



1st bowl: Original taste
第一碗享受原味

2



2nd bowl:
Tossed with condiments
第二碗加入佐料增添层次

3



3rd bowl: Pour broth on rice
第三碗倒入高汤温润收尾

おみやげ

うなぎ弁当
Takeout is available for Unagi Boxes and Tempura Rice Bowls.

お持ち帰り 欢迎外带 TAKE OUT

鰻重弁当 Una-ju Bento Box

- ・ご家庭で
 - ・会議弁当
 - ・お土産に
- 各種承ります



おすすめ

特別なる太鰻使用 (1尾約330g)

極上 <2尾> 11,550円

2 Big Eel Una-ju

特大鰻魚盒飯 特等 (鰻魚兩條)

特別なる太鰻使用 (1尾約330g)

極み <1尾> 6,050円

1 Big Eel Una-ju

特大鰻魚盒飯 普通份量 (鰻魚一條)

特上 <2尾> 9,240円

2 Eel Una-ju

鰻魚盒飯 特選 (鰻魚兩條)

上 <1.5尾> 7,040円

1.5 Eel Una-ju

鰻魚盒飯 上等 (鰻魚一條半)

並 <1尾> 4,950円

1 Eel Una-ju

鰻魚盒飯 普通份量 (鰻魚一條)

一緒にどうぞ Side dish 一盤鰻魚・美味佳肴

肝吸	Eel liver soup 鰻魚肝清湯	330	骨せんべい	Eel bone 鰻魚骨脆片	550
肝串	Eel liver skewer 鰻魚肝串	880	つけもの盛り	Assorted pickles 腌菜什錦拼盤	750
鰻巻き	Rolled eel omelette 鰻魚蛋捲	1,410	うざく	Chopped eel & cucumber 凉拌鰻魚黃瓜	1,410

当店のうなぎは、蒸さずに焼く”地焼き”で提供しております
鰻本来の旨味や脂の乗り、皮目のパリッとした香ばしさが特徴です

Our unagi is prepared using the “Jiyaki” method—grilled without steaming.
This style highlights the eel’s natural flavor, rich fat, and the crispy, aromatic skin.
本店的鰻魚采用“地燒”方式烹制，不經蒸煮，直接炭火燒烤。保留了鰻魚原有的鮮美與油脂風味，外皮香脆可口，風味獨特。

天井 Tendon Bento box

浅草うなぎ天井

Asakusa Eel Tendon
(Tempura rice bowl w/ eel & vegetables)

鰻天婦羅蓋飯 (鰻魚和蔬菜)

特上

Premium
特選

3,300円

上

Superior
上等

2,200円

鰻と野菜 穴子もびっくりする旨さ

天井

Tendon (Tempura rice bowl w/ Shrimp, fish & vegetables)

天婦羅蓋飯 (蝦、魚和蔬菜)

びっくり特上

Ultimate
超值特級

3,800円

上

Superior
上等

2,200円



お電話のご予約を戴きますと
お引き取りの時間を
見計らって焼き上げます

If you place an order by phone, we will grill
your meal to be ready just in time for your pickup.
如您提前来电预订，
我们将根据您的取餐时间现烤现做。