

Our intricately prepared Unagi is now available.

開始供應精選鰻魚料理。



Our chef : Tetsuya Ueda

The Four Points of Focus in the Unagi of Azuma.

「Azuma」鰻魚的四大追求

1. We carefully select and use Unagi of the finest quality

1. 使用經嚴格挑選的優質鰻魚

The unagi we use are all produced domestically and are exclusively sourced from farms which have signed a contract with us after being carefully selected. We also place a great amount of emphasis on the freshness and quality of our unagi so that you are able to enjoy it with peace of mind.

全部使用日本國內產鰻魚，僅從經嚴格挑選的契約產地進購。追求鰻魚的鮮度與品質，讓來賓安心享用美味。

2. We put much thought into preparing our sauces

2. 醬料的追求

The Shimousa soy sauce that we use has been brewed naturally for over 150 years in Katori, Chiba Prefecture. The characteristic trait of the Shimousa soy sauce is its reddish tinge. The brightness given by the reddish tinge surrounding the dark-colored sauce is a sign of its highly aromatic flavor. We also use a mirin that is brewed in KANKYO Brewery Co., Ltd., Aichi Prefecture, where honmirin has been brewed since 1862. Both sauces are products of the finest grade that are made with traditional techniques by the artisans of well-established stores. Please enjoy the mystery sauces that are made with carefully selected ingredients by the reliable tastes of our artisans.

醬油選用於千葉縣香取擁有 150 年以上歷史的天然釀造下總醬油。以微微泛紅為特徵、純黑中略帶柔和的紅艷色澤、正是其濃醇美味的最佳證明。味醂使用甘強酒造的商品、甘強酒造自 1862 年起即開始於愛知縣從事釀造本味醂。材料皆由老字號店舖的職人採傳統製法打造、可謂頂級調味料。敬請光臨、品嚐這由嚴選材料與職人的敏銳味覺所交織而成的秘傳醬料。

3. We charcoal grill our Unagi to give it a rich aroma

3. 炭火燒烤，香氣逼人

The Bincho charcoal, which does not create soy smoke or leave a unpleasant taste, produces a strong heat that makes the unagi completely savory on the outside and juicy on the inside. We also grill our unagi without allowing its exquisite flavor to be lost.

備長炭不冒醬煙、不沾附雜味且火力強，讓烤好的鰻魚外側酥脆焦香、內側鬆軟多汁、燒烤過程完全保留鰻魚美味、不流失任何精華。

4. Our homemade Japanese pepper powder

4. 店家特製的山椒粉

Our homemade Japanese pepper powder is rich in flavor as it is produced from drying the leaves and seeds of Japanese pepper trees that are hand-picked in Nasu Kogen.

以於那須高原手摘的山椒葉與山椒果作為原料、經乾燥製成風味豐醇的店家特製山椒。

【 Meals / 餐】

Unagi rice box	<Extra special / 特上>	¥ 4,200 (¥4,620)
鰻魚重箱飯	<Special / 上>	¥ 3,800 (¥4,180)
Unagi rice bowl		
鰻魚蓋飯		¥ 2,900 (¥3,190)
Meal with Unagi broiled in		
Kabayaki sauce	<Extra special / 特上>	¥ 4,900 (¥5,390)
蒲燒鰻魚套餐	<Special / 上>	¥ 4,300 (¥4,730)

【 Individual Items / 單點】

Grilled Unagi twists		
卷烤鰻魚		¥ 2,000 (¥2,200)
Plain grilled Unagi	<Half length / 半隻>	¥ 2,100 (¥2,310)
白燒鰻魚	<Full length / 一隻>	¥ 4,000 (¥4,400)
Unagi and cucumber salad		
黃瓜醋拌鰻魚		¥ 1,100 (¥1,210)
Unagi omelet roll		
鰻魚蛋捲		¥ 1,100 (¥1,210)

【 Take-away / 外帶】

Unagi bento box	<Extra special / 特上>	¥ 4,400 (¥4,840)
鰻魚便當	<Special / 上>	¥ 3,900 (¥4,290)

(Include tax)
(含稅)