

# Greetings

Providing traditional cuisine since our establishment in 1923...  
Our restaurant's name, the Akasaka Fukinuki,  
was derived from the name of a Japanese-style restaurant in Gifu.  
The former owner of our restaurant was trained in that restaurant  
when he was young, and was allowed by them to use this name  
when he opened his own restaurant here in Akasaka.  
“Fukinuki” is written in Chinese characters as 富貴貫.  
The name means “being noble (富貴) and remaining noble (貫)”.  
This is the strong message the restaurant intends:  
We'll keep serving diners excellent food under all conditions.  
Please enjoy the original taste of our eel dishes,  
outstanding for their use of good raw materials,  
the best cooking methods, and superior presentation.

## 前言

创立于大正十二年(1923),传承至今的传统味道  
“赤坂FUKINUKI”的商号是上一代店主  
年轻时进行厨艺修行的岐阜日式酒家的名称。  
“FUKINUKI”写作“富贵贯”,有“串出高贵”之意。  
包含了坚决奉行无论如何都要竭尽全力、  
始终如一地为顾客奉上最好的美食这一强烈的信念。  
敬请品尝精选食材、做法、配菜的鳗鱼料理的原滋原味。



うなぎ創業大正十二年  
赤坂富貴貫

※ This cooking takes 20 or 30minutes. ※ 烹制需要20~30分钟左右,敬请耐心等待。

Please order one item per person. 請每人訂購一個項目。

We process eels carefully, but sometimes they have tiny bones. We appreciate your understanding.

我们在烹制鳗鱼的时候非常谨慎,但偶尔也会有鱼骨混入其中。敬请见谅。



Unajyu Kiku (Chrysanthemum: Extra-large) 鳗鱼盒饭 菊(特大)

# Unajyu 鳗鱼盒饭

Broiled eel with dipping sauce served on a box of boiled rice

将米饭盛入方木盒中,上面盖上蒲烧鳗鱼,从上面浇入蒲烧酱汁的料理

The dishes with different names have different amounts of eel and rice.

不同级别的“鳗鱼大小”和“米饭的量”不同。

Nakaire (Two layers of eel)	双层	¥9,500 (tax included 含税)
Kiku (Chrysanthemum: Extra-large)	菊(特大)	¥6,400 (tax included 含税)
Matsu (Pine tree: Large)	松(大)	¥5,000 (tax included 含税)
Take (Bamboo: Medium)	竹(中)	¥4,000 (tax included 含税)
Ume (Plum: Small)	梅(小)	¥3,000 (tax included 含税)

With eel-liver soup and pickles. 附送鳗鱼肝汤、腌菜

Gozen set (an assortment of side dishes) 御膳套餐 ¥1,500 (tax included 含税)

\*The Gozen set must be ordered with a main dish. It is not served as a single item. ※御膳套餐不接受单点。

\*The raw materials may include wheat, egg, shrimp. ※部分食材含有小麦、蛋、虾。

\*The shapes of the eel pieces may be different in each dish and on different days, but dishes with the same name will have the same amounts of eel.

\*Wheat is included in the Unajyu ingredients. ※根据进货情况,鳗鱼的形状或有不同,但分量不会改变。 ※鳗鱼盒饭的部分原材料含有小麦成分。





Hitsumabushi Kiku (Chrysanthemum: Extra-large) 鳗鱼饭 菊 (特大)

# Hitsumabushi 鳗鱼饭

Rice topped with broiled eel

将蒲烧鳗鱼切成块盖在米饭之上

The dishes with different names have different amounts of eel and rice.  
不同级别的“鳗鱼大小”和“米饭的量”不同。

Nakaire (Two layers of eel)	双层	¥9,700 (tax included 含税)
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Kiku (Chrysanthemum: Extra-large)	菊 (特大)	¥6,600 (tax included 含税)
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Matsu (Pine tree: Large)	松 (大)	¥5,200 (tax included 含税)
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Take (Bamboo: Medium)	竹 (中)	¥4,200 (tax included 含税)
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With eel-liver soup and pickles. 附送鳗鱼肝汤、腌菜

Gozen set (an assortment of side dishes)	御膳套餐	¥1,500 (tax included 含税)
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\*The Gozen set must be ordered with a main dish. It is not served as a single item. ※御膳套餐不接受单点。

\*The raw materials may include wheat, egg, shrimp. ※部分食材含有小麦、蛋、虾。

\*The shapes of the eel pieces may be different in each dish and on different days, but dishes with the same name will have the same amounts of eel.

\*Wheat is included in the Hitsumabushi ingredients. ※根据进货情况，鳗鱼的形状或有不同，但分量不会改变。 ※鳗鱼饭的部分原材料含有小麦成分。



Kabayaki 蒲烧



Shirayaki 白烧

# Kabayaki 蒲烧

# Shirayaki 白烧

Eel dipped in sauce, then broiled  
把鳗鱼剖开剔骨,干烤后涂上酱汁烤制的料理

Plain broiled eel (no sauce or oil)  
鳗鱼不加入任何调料、酱汁、油等直接在火上烤的料理

Matsu (Pine tree: Large) 松(大) ¥4,800 (tax included 含税)

Take (Bamboo: Medium) 竹(中) ¥3,800 (tax included 含税)

Ume (Plum: Small) 梅(小) ¥2,800 (tax included 含税)

Gozen set (an assortment of side dishes) 御膳套餐 ¥1,500 (tax included 含税)

\*The raw materials may include wheat, egg, shrimp. ※部分食材含有小麦、蛋、虾。

Rice Set 米饭套餐 ¥500 (tax included 含税)  
(rice, eel-liver soup, and pickles) (米饭、鳗鱼肝汤、腌菜)

Cooked rice 米饭 ¥350 (tax included 含税)

Eel liver soup 鳗鱼肝汤 ¥300 (tax included 含税)

\*Wheat is included in the Kabayaki, Shirayaki, and Rice Set ingredients. ※蒲烧、白烧、米饭套餐的部分原材料含有小麦成分。



# Eel Dishes 鰻魚料理



## Nikogori (jellied eel soup) 鰻魚凍

¥700

(tax included 含税)

Braised, jellied eel in broth.

將鰻魚肉燉煮後，凝固成肉凍狀的美食。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



## Kurikara Yaki 烤鰻魚背上肉

¥700

(tax included 含税)

(Original sauce or Salted)

Thin lengthwise slices of eel, rolled and grilled on a skewer.

將鰻魚肉切成細長條，纏在柶子上烤製。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



## Hone Senbei 香酥鰻魚骨

¥700

(tax included 含税)

(eel-bone crackers)

Japanese pepper is added to fried eel bones and then the crackers are baked.

素炸鰻魚骨，再撒上花椒粉烤制的料理。

\*No special-precaution raw materials are used to make this dish. ※此商品不使用特定原材料。



## Smoked eel 熏鰻魚

¥900

(tax included 含税)

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



## “Artificial ham” made from eels ¥900

(tax included 含税)

### 鰻魚火腿

\*Wheat and egg are included in the ingredients. ※部分原材料含有小麦、鸡蛋成分。



## Broiled eel liver 烤鰻魚肝 (1串) ¥900

(tax included 含税)

(one piece)

Eel liver, dipped in sauce, then grilled.

將鰻魚肝涂上醬汁烤制的料理。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

Up to one per person  
每人最多一个



## Uzaku 鰻魚拌黃瓜 (鰻魚拌菜)

¥1,350

(tax included 含税)

(vinegared eel dish)

Seasoned broiled eel with sanbaizu (a vinegar, soy sauce, and sugar mixture).

三杯醋(醋、醬油、砂糖)拌蒲燒鰻魚的料理。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



## Umaki 鰻魚卷 (鰻魚雞蛋卷)

¥1,850

(tax included 含税)

(broiled eel in a rolled omelet)

Broiled eel is dipped into beaten egg, then fried.

雞蛋卷裹蒲燒鰻魚制成的料理。

\*Wheat and egg are included in the ingredients. ※部分原材料含有小麦、鸡蛋成分。

# Single Items 一品



## Grilled fishcakes (kamaboko) 烤鱼糕

¥900

(tax included 含税)

Minced fish is made into cakes, boiled and then grilled.  
Try them with wasabi and soy sauce.

使用鱼肉糜作成鱼糕后蒸烤的料理。

\*Wheat and egg are included in the ingredients. ※部分原材料含有小麦、鸡蛋成分。



## Herring eggs & dried kelp 鱼子海带 ¥850

(tax included 含税)

Herring eggs naturally laid on kelp in the sea, and then dried. It is a great match with sake.  
腌渍产有鲱鱼卵的海带。与美酒很配。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



## Seasonal Pickles 时令腌菜

¥900

(tax included 含税)

Pickles made of seasonal vegetables. For details, please ask the restaurant staff.  
时令蔬菜的腌渍料理。蔬菜种类请咨询店员。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



## Salad of white radish and scallops ¥1,200 萝卜扇贝沙拉

(tax included 含税)

Salad with sliced white radishes and scallops.  
Please try this salad with our original French dressing.

萝卜薄片加扇贝丁制成的沙拉。配上原创法式调味汁食用。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

# Desserts 甜品

## Ice cream 冰淇淋

¥500

(tax included 含税)

\*Eggs and dairy products are included in the ingredients. ※部分原材料含有鸡蛋、乳制品成分。

## Sherbet 雪葩

¥500

(tax included 含税)

\*Eggs and dairy products are included in the ingredients. ※部分原材料含有鸡蛋、乳制品成分。



# Drink Menu 酒水

## Draft Beer 生啤酒

Kirin Ichiban Shibori

麒麟一番榨啤酒

Small Glass

小

¥550

(tax included 含税)

Medium Glass

中

¥800

(tax included 含税)

## Bottled Beer 瓶装啤酒

Kirin Classic Lager

麒麟经典拉格啤酒

Medium Bottle ¥780  
中瓶 (tax included 含税)

Asahi Super Dry

朝日超爽干啤

Medium Bottle ¥780  
中瓶 (tax included 含税)

Yebisu

惠比寿啤酒

Medium Bottle ¥830  
中瓶 (tax included 含税)

Suntory The Premium Malt's

三得利顶级啤酒

Medium Bottle ¥830  
中瓶 (tax included 含税)

Kirin Zeroichi (non alcoholic beer)

麒麟零ICHI啤酒 (无酒精啤酒味饮料)

Small Bottle ¥580  
小瓶 (tax included 含税)

## Whiskey 威士忌

On the rocks / with water / with soda

加冰、加水、加苏打水

Kaku

角

¥700  
(tax included 含税)

## Sour 酸味气泡酒

Green Tea Highball

抹茶鸡尾酒

Lemon Sour Shochu and soda water with lemon extract

柠檬酸味气泡酒 烧酒和浓缩柠檬汁兑入碳酸水调制的饮品。

Oolong Tea Highball Shochu and Oolong tea

乌龙茶烧酒 烧酒兑入乌龙茶调制的饮品。

each ¥700  
(tax included 含税)

## Plum Wine 梅酒

You can dilute plum wine using: cold water, ice, or soda

调配方法：加水、加冰、加苏打水

Umeshu

梅酒

¥700  
(tax included 含税)

## Shochu (Japanese Spirits) 烧酒

You can dilute shochu using: hot or cold water, ice, or soda  
调配方法: 加水、加热水、加冰、加苏打水

Shiro (Rice shochu)  
Shiro(米)

Glass ¥700  
杯装 (tax included 含税)

Nakanaka (Barley shochu)  
中中(麦)

Glass ¥700  
杯装 (tax included 含税)

Tekkan (Sweet potato shochu)  
铁干(芋)

Glass ¥700  
杯装 (tax included 含税)

## Japanese Sake 日本酒

Choose your favorite temperature for sake: hot, cold or room temperature  
饮用方法: 冰酒、温酒、常温

Store Manager's Recommendation  
店长推荐

¥900~  
(tax included 含税)

Junmai FUKINUKI  
纯米 富贵贯

¥1,000  
(tax included 含税)

300ml ¥1,500  
(tax included 含税)

Ginjo Kubota Senjyu  
吟酿酒 久保田 千寿

¥1,200  
(tax included 含税)

Daiginjo Hakkaisan  
大吟酿酒 八海山

¥1,400  
(tax included 含税)

## Soft Drinks 软饮料

Oolong Tea  
乌龙茶

Ginger Ale  
姜汁汽水

Cola  
可乐

Apple Juice  
苹果汁

each ¥500  
(tax included 含税)



## Sparkling Wine 起泡葡萄酒

Nihon No Awa: Koshu & Chardonnay【Japan】 Bottle ¥4,800  
Nihon No Awa【日本】 瓶装 (tax included 含税)

## White Wine 白葡萄酒

Frontera【Chile】 Small bottle ¥1,000  
Frontera【智利】 小瓶 (250ml) (tax included 含税)

Sol y Mar White【Chile】 Bottle ¥2,200  
Sol y Mar White【智利】 瓶装 (tax included 含税)

Château Mercian Ensemble Moegi【Japan】 Bottle ¥4,400  
Château Mercian Ensemble Moegi【日本】 瓶装 (tax included 含税)

## Red Wine 红葡萄酒

Frontera【Chile】 Small bottle ¥1,000  
Frontera【智利】 小瓶 (250ml) (tax included 含税)

Sol y Mar Red【Chile】 Bottle ¥2,200  
Sol y Mar Red【智利】 瓶装 (tax included 含税)

Château Mercian Ensemble Aiakane【Japan】 Bottle ¥4,400  
Château Mercian Ensemble Aiakane【日本】 瓶装 (tax included 含税)



Unajyu Lunch Ume (Plum: Small)  
午餐鳗鱼盒饭 梅(小)

# Recommended Lunch Menu

午餐推荐菜品 (11:00 ~ 15:00)

Kinshi Egg and Unajyu (thin omelette cut into strips & grilled eel and rice in a box) ¥1,780  
锦丝蛋鳗鱼盒饭 (tax included 含税)

Unajyu Lunch Ume (Plum: Small) ¥1,980  
午餐鳗鱼盒饭 梅(小) (tax included 含税)

Take (Bamboo: Medium) ¥2,980  
竹(中) (tax included 含税)

Hitsumabushi Lunch 午餐鳗鱼饭 ¥2,500  
(tax included 含税)

With soup and pickles. 附送汤、腌菜



Hitsumabushi Lunch 午餐鳗鱼饭

\*The shapes of the eel pieces may be different in each dish and on different days, but the same dishes by name will have the same amounts of eel.

\*Wheat and egg are included in the Unajyu Lunch, Kinshi Egg and Unajyu and Hitsumabushi Lunch ingredients.

\*Upgrade your soup to our eel-liver soup for an extra 200 yen.

※根据进货情况, 鳗鱼的形状或有不同, 但分量不会改变。 ※午餐鳗鱼盒饭、锦丝蛋鳗鱼盒饭、午餐鳗鱼饭的部分原材料含有小麦・鸡蛋成分。 ※加200日元可变为鳗鱼肝汤。



# Lunch 午餐

## Unajyu 鳗鱼盒饭

Broiled eel with dipping sauce served on a box of boiled rice  
将米饭盛入方木盒中,上面盖上蒲烧鳗鱼,从上面浇入蒲烧酱汁的料理

Nakaire (Two layers of eel) ¥9,500  
双层 (tax included 含税)

Kiku (Chrysanthemum: Extra-large) ¥6,400  
菊 (特大) (tax included 含税)

Matsu (Pine tree: Large) ¥5,000  
松 (大) (tax included 含税)

With eel-liver soup and pickles. 附送鳗鱼肝汤、腌菜

## Hitsumabushi 鳗鱼饭

Rice topped with broiled eel 将蒲烧鳗鱼切成块盖在米饭之上

Nakaire (Two layers of eel) ¥9,700  
双层 (tax included 含税)

Kiku (Chrysanthemum: Extra-large) ¥6,600  
菊 (特大) (tax included 含税)

Matsu (Pine tree: Large) ¥5,200  
松 (大) (tax included 含税)

Take (Bamboo: Medium) ¥4,200  
竹 (中) (tax included 含税)

With eel-liver soup and pickles. 附送鳗鱼肝汤、腌菜

## Kabayaki 蒲烧

Eel dipped in sauce, then broiled  
把鳗鱼剖开剔骨,干烤后涂上酱汁烤制的料理

## Shirayaki 白烧

Plain broiled eel (no sauce or oil)  
鳗鱼不加入任何调料、酱汁、油等直接在火上烤的料理

Matsu (Pine tree: Large) ¥4,800  
松 (大) (tax included 含税)

Take (Bamboo: Medium) ¥3,800  
竹 (中) (tax included 含税)

Ume (Plum: Small) ¥2,800  
梅 (小) (tax included 含税)

\*The shapes of the eel pieces may be different in each dish and on different days, but the same dishes by name will have the same amounts of eel.  
\*Wheat is included in the ingredients.

※根据进货情况,鳗鱼的形状或有不同、但分量不会改变。  
※部分原材料含有小麦成分。

## Eel Dishes 鳗鱼料理

Nikogori (jellied eel soup) 鳗鱼冻 ¥700  
Braised, jellied eel in broth 将鳗鱼肉嫩煮后,凝固成肉冻状的美食。 (tax included 含税)

\*Wheat is included in this dish. ※部分原材料含有小麦成分。

Kurikara Yaki (eel grilled on skewers) 烤鳗鱼背上肉 (1串)  
Thin lengthwise slices of eel, rolled and grilled on a skewer

将鳗鱼肉切成细长条,缠在抱子上烤制。 ¥700  
(tax included 含税)

\*Wheat is included in this dish. ※部分原材料含有小麦成分。

Hone Senbei (eel-bone crackers) 香酥鳗鱼骨 ¥700  
Japanese pepper is added to fried eel bones and then the crackers are baked. 素炸鳗鱼骨,再撒上花椒粉烤制的料理。 (tax included 含税)

\*No special-precaution raw materials are used to make this dish. ※此商品不使用特定原材料。

Smoked eel 熏鳗鱼 ¥900  
(tax included 含税)

\*Wheat is included in this dish. ※部分原材料含有小麦成分。

“Artificial ham” made from eels  
鳗鱼火腿 ¥900  
(tax included 含税)

\*Wheat and egg are included in the ingredients. ※部分原材料含有小麦、鸡蛋成分。

Broiled eel liver (one piece) 烤鳗鱼肝 (1串) ¥900  
Eel liver, dipped in sauce, then grilled. (tax included 含税)

将鳗鱼肝涂上酱汁烤制的料理。

Up to one per person  
每人最多一个

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

Uzaku (vinegared eel dish) 鳗鱼拌黄瓜 (鳗鱼拌菜) ¥1,350  
Seasoned broiled eel with sanbaizu (tax included 含税)

(a vinegar, soy sauce, and sugar mixture). 三杯醋(醋、酱油、砂糖)拌蒲烧鳗鱼的料理。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

## Single Items 一品

Grilled fishcakes (kamaboko) ¥900  
烤鱼糕 (tax included 含税)

Minced fish is made into cakes, boiled and then grilled. Try them with wasabi and soy sauce.  
使用鱼肉糜作成鱼糕后蒸烤的料理。配上芥末酱油食用。

\*Wheat and egg are included in the ingredients. ※部分原材料含有小麦、鸡蛋成分。

Herring eggs & dried kelp 鱼子海带 ¥850  
(tax included 含税)

Herring eggs naturally laid on kelp in the sea, and then dried.

It is a great match with sake. 腌渍产有鲱鱼卵的海带。与美酒很配。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

Seasonal Pickles 时令腌菜 ¥900  
Pickles made of seasonal vegetables. (tax included 含税)

For details, please ask the restaurant staff. 时令蔬菜的腌渍料理。蔬菜种类请咨询店员。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

Salad of white radish and scallops ¥1,200  
萝卜扇贝沙拉 (tax included 含税)

Salad with sliced white radishes and scallops.

Please try this salad with our original French dressing.

萝卜薄片加扇贝丁制成的沙拉。配上原创法式调味汁食用。

\*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

# 一鱼三吃鳗鱼桶饭的美味食用方法

## How to enjoy eating hitsumabushi (rice topped with chopped grilled eel).

一鱼三吃鳗鱼桶饭一次可以享受三种食用方法。

There are three ways to eat hitsumabushi that you can try.

### 第一碗直接吃

从桶里盛饭,可随意撒上山椒,作为鳗鱼盒饭(UNAJYU)享用。

### Take the first bowl as it is served.

Fill a rice bowl from the rice chest and add some grilled eel.

If you like, sprinkle Japanese pepper on the rice.

### 第二碗加佐料

请加入佐料(葱、海苔丝),享受不同风味。

### Try other spices on top of the second bowl.

Put different spices (a slice of green onion and seaweed)

on top of the bowl and enjoy the different taste.

### 第三碗茶泡饭

加入佐料(葱、海苔丝)芥末,浇上足量的特制汤汁,享受茶泡饭风味。

### For the third bowl, try it ochazuke style (rice and green tea).

Put spices (a slice of green onion and seaweed) and wasabi on the rice, fill it with our special broth, and enjoy it ochazuke style.

### 第四碗随意吃

用喜欢的吃法享受放下色子

When you discover your favorite style, fix a fourth bowl that way. Enjoy!