

神樂坂

富貴貫



Fukinuki in Kagurazaka

神乐坂 富贵贯



Please enjoy the unique flavor of eel dishes, served in the elegant separate building that is home to our Kagurazaka restaurant. We continue the traditions, originated by Akasaka Fukinuki in 1923, to provide patrons with a rare and distinctive dining experience.

在伫立于神乐坂的独栋屋宇中享用鳗鱼原本的风味吧。创业于1923年，传承了赤坂富贵贯的味道。



Broiled eel and rice in a box (Unajyu)

鰻魚盖饭

Matsu (Pine tree : Large) 松(大) ¥6,800

Take (Bamboo : Medium) 竹(中) ¥5,800

Ume (Plum : Small) 梅(小) ¥4,800

With pickles, eel-liver soup and gelatin dessert.

配有小咸菜、鰻魚肝汤、水果。

Cut sections of broiled eel on rice (Hitsumabushi)

鰻魚三吃

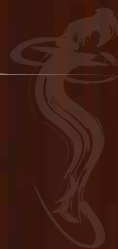
Matsu (Pine tree : Large)	松(大)	¥7,300
Take (Bamboo : Medium)	竹(中)	¥6,300
Ume (Plum : Small)	梅(小)	¥5,300

With pickles, eel-liver soup, soup stock, seasonings (seaweed, a slice of green onion, Japanese wasabi) and gelatin dessert.
配有小咸菜、鰻魚肝汤、高汤、佐料(海苔、葱、真山葵)、水果。

How to eat rice topped with broiled eel pieces (hitsumabushi) for full enjoyment.

鰻魚三吃的美味食用方法。

There are three methods for being served hitsumabushi.
鰻魚三吃一次可以享用三种吃法。



- 1 Take the first bowl as it is.
第一碗直接食用
- 2 For the second serving, put spices on the hitsumabushi.
第二碗放入佐料
- 3 As a third experience, try the hitsumabushi with special soup poured on it.
第三碗茶泡饭
- 4 When you discover your favorite style, fix a fourth bowl that way. Enjoy!
第四碗随意吃用喜欢的吃法享受放下色子

The Eel Banquet Array of Courses

鳗鱼会席

Reservations must be made at least 2 days in advance.

全部席位均为预约制，至少提前2天预约。

The Flower Course 花套餐 ¥20,000
(consists of a total 6 different dishes) (共6道菜品)

The Moon Course 月套餐 ¥25,000
(consists of a total 7 different dishes) (共7道菜品)

The Snow Course 雪套餐 ¥30,000
(consists of a total 7 different dishes) (共7道菜品)

※Wheat, egg, dairy products, shrimp, and/or crabs may be included among the raw materials. ※All prices include tax.

※The specific details may vary with the materials we chose at market on the banquet day.

For details, please contact the Restaurant staff.

※部分原材料含有小麦、鸡蛋、乳制品、虾、螃蟹。※标示价格均为含税价格。

※根据采购情况有可能变更菜品。详情请咨询工作人员。

Eel Kabayaki, as provided from Akasaka Fukinuki 赤坂富贵贯的鳗鱼蒲烧

Akasaka Fukinuki's Kabayaki Eel gift packages are made at Akasaka Fukinuki's main store after we receive your order. Live eel is selected prepared, skewered, grilled without using sauce. Then it is finished to perfection with a special sauce.

We only accept the best eels from ponds that have been designated the best sources at that time of year.

We use a soup stock (tare) prepared according to a recipe we have carefully preserved and followed since our founding in 1923. Our high-quality kabayaki is based on our insistence on freshness and the skill of our kitchen personnel.

赤坂富贵贯的鳗鱼蒲烧礼盒,是在接到订单之后于赤坂富贵贯的总店处理新鲜的活鳗、穿串、白烧,精心烤制而成。

仅使用从指定池中挑选的当季最佳“鳗鱼”。

“酱汁”使用的是从1923年创业以来未曾中断熬制的“酱汁”,是在鲜度和工艺上十分考究的高品质蒲烧。

Kabayaki gift packages from Akasaka Fukinuki 赤坂富贵贯的蒲烧礼盒

Large size (5 skewers) 大串×五串 ¥25,000

Large size (3 skewers) 大串×三串 ¥15,000

Large size (2 skewers) 大串×两串 ¥10,000

- Content details: Large size: each skewer weighs about 130g
- Comes with special sauce and Japanese pepper
- Expiration date (frozen): 1 month after purchased
- Shipping fee included
- 内容量:大串约130g
- 配有特制酱汁、花椒
- 保质期一个月(需要冷冻保存)
- 包含运费

- The gift package will be delivered one week after we receive your order.
- You can specify the delivery time.
[In the morning] [14:00 to 16:00]
[16:00 to 18:00] [18:00 to 20:00] [19:00 to 21:00]
- The gift package will be delivered by Yamato Transport's Cold Delivery Service.
- 接到订单大约1星期之后进行配送。
- 可以指定配送时间。
[上午][14点-16点]
[16点-18点][18点-20点][19点-21点]
- 使用大和运输的冷链配送。

You can order from the online shop.
Scan here for details

可以从网店下单。
详情请扫描此二维码。



Drinks 饮品

■ Draft beer 生啤酒

Kirin Ichiban Shibori ————— ¥950

麒麟一番榨

■ Bottled beer 瓶装啤酒

Kirin Classic Lager (medium bottle) ——— ¥900

麒麟经典拉格(中瓶)

Kirin Green's Free (small bottle) ————— ¥600

麒麟 GREEN'S FREE (小瓶)

※Non-alcoholic beer-flavored beverage (Alcohol content: 0.00%) ※无酒精啤酒饮料 (酒精度0.00%)

■ Japanese sake 日本酒

[Junmai-shu] Recommended sake for this month

[纯米酒] 本月推荐 各种类 ————— 180ml ¥1,000~

[Junmai] FUKINUKI (Saitama)

[纯米] 富贵贯(埼玉) ————— 300ml ¥1,800

Eiko Fuji junmai ginjo Shinken (Yamagata)

荣光富士 纯米吟酿 心键(山形) ——— 180ml ¥1,500

Daishichi Junmai Kimoto (Fukushima)

大七 纯米生酏(福岛) ————— 180ml ¥1,300

■ Shochu 烧酒

Sekitoba (Sweet potato shochu) Glass 1杯 / ¥700
赤兔马 (红薯) Bottle 1瓶 / ¥4,400

Kicchomu (Barley shochu) Glass 1杯 / ¥700
吉四六 (小麦) Bottle 1瓶 / ¥5,000

Bottle set (water and ice) ¥700
瓶装套餐 (水和冰块)

Ume Plum Wine Glass 1杯 / ¥700
梅酒

■ Whiskey 威士忌

Yamazaki Glass 1杯 / ¥2,000
山崎

■ Soft Drinks 软饮料

Ginger Ale ¥600
姜汁汽水

Cola ¥600
可乐

Oolong tea ¥600
乌龙茶

■ Sparkling wines 起泡葡萄酒

Codorniu Clasico Sec (Spain) ————— ¥4,400

科多纽经典起泡葡萄酒 (西班牙)

※Soft, dry flavored sparkling wine.
※口感柔和辛辣的起泡葡萄酒。

Lanson Black Label Brut (France) — ¥13,500

兰颂黑牌天然型香槟 (法国)

※Made from carefully selected Grand Cru grapes. It has a delicate flavor and lingering aftertaste.
※使用严选自特级葡萄园的葡萄。余韵细腻绵长。

Krug Grande Cuvée (France) ————— ¥40,000

库克陈年香槟 (法国)

※This delight is characterized by the scent of candied citrus fruit.
Its refreshing aftertaste is long-lasting.
※其特征是有糖浸柑橘般的香气, 余韵清爽绵长。

■ White wines 白葡萄酒

Chateau Mercian, Katsunuma Koshu
(Japan) ————— ¥4,500

美露香 胜沼甲州 (日本)

※ Firm, full-bodied, with a dry finish. The grapes used are 100% Koshu.
※ 口感醇厚辛辣。100%使用甲州葡萄。

Dourthe Numero 1 blanc (France) ——— ¥6,500

杜夫一号白葡萄酒 (法国)

※ It is characterized by a mellow citrus fruit aroma and mild acidity.
※ 其特征是醇厚的柑橘类水果香气和柔和酸味。

Louis Jadot Chablis Chapelle Aux Loups
(France) ————— ¥13,000

路易亚都夏布利白葡萄酒 (法国)

※ It is characterized by a pleasant acidity and an aroma reminiscent of fresh citrus fruit and their fragrant white flowers.
※ 其特征是让人联想到新鲜柑橘果实和白色花朵的香气与舒适的酸味。

■ Red wines 红葡萄酒

Robert Mondavi Private Selection Pinot Noir
(USA) ————— ¥6,000

蒙大维私人精选黑皮诺(美国)

※A wine with a fresh and powerful fruity flavor.
※果味浓厚清新，给人留下深刻印象。

Chateau Reysson (France) ————— ¥8,500

雷臣酒庄(法国)

※Fruit-rich wine using Cabernet Sauvignon Merlot (50%).
※使用了50%赤霞珠和梅洛，果味十足。

Chateau Mercian, Nagano Merlot
(Japan) ————— ¥10,500

美露香 长野梅洛(日本)

※It is characterized by a mellow fruity flavor and crisp acidity.
This is one of the representative wines of Japan.
※其特征是柔和的果味和醇厚的酸味。日本代表红酒之一。

Louis Jadot Bourgogne Pinot Noir
(France) ————— ¥13,000

路易亚都小皮埃尔勃艮第黑皮诺干红葡萄酒(法国)

※It is characterized by the presence of deep tannins and a concentrated fruit flavor.
※其特征是醇厚的单宁和浓缩的果味。

Take-out 外帶

You can also make a reservation to take out our products. 承接預約。

Broiled eel and rice in a box (Unajyu in a box) 鰻魚蓋飯便當



Matsu (Pine tree : Large) 松(大) —— ¥7,000

Take (Bamboo : Medium) 竹(中) —— ¥6,000

Ume (Plum : Small) 梅(小) —— ¥5,000

Broiled eel and grilled eel without basting sauce 蒲燒・白燒

Take (Bamboo : Medium) 竹(中) —— ¥5,500

Ume (Plum : Small) 梅(小) —— ¥4,500

※The raw materials include some wheat. ※We use domestically produced rice
※部分原材料中含有小麥。※本店使用日本國產大米。