

# A La Carte

アラカルト

# How to enjoy Hitsumabushi in 4 different steps

# Yamato unagi menu

又ニユ一



KABAYAKI  
(SEASONED WITH UNAGI SAUCE)

\$54.90



SHIRAYAKI  
(BROILED AND SEASONED WITH SALT)

\$54.90



HAMACHI KAMA

\$21.90



UMAKI

\$9.25

## STEP 1:



SPLIT IT INTO 4 SMALL PORTIONS,  
WHICH CAN BE PLACED IN THE EMPTY BOWL PROVIDED

## STEP 2:



SCOOP OUT ONE PORTION OF THE UNAGI WITH RICE AND  
EAT IT AS IT IS! CRISPY ON THE OUTSIDE, SOFT ON THE INSIDES.  
THE UNAGI IS SUCCULENT AND WELL SEASONED, WITH A GOOD  
AMOUNT OF FAT THAT MAKES THE UNAGI MELTS IN YOUR MOUTH.

## STEP 3:



WASABI

+



SEAWEED & SPRING ONIONS

SCOOP OUT ANOTHER PORTION OF THE UNAGI AND  
MIX IT WITH THE CONDIMENTS PROVIDED.  
TASTE THE KICK OF THE WASABI ALONG SIDE WITH THE UNAGI!

## STEP 4:



MIX IN THE REMAINING CONDIMENTS AND POUR IN THE DASHI STOCK  
IN THE SMALL PITCHER FOR ANOTHER PORTION.  
THE LIGHT TASTING BROTH GRADUALLY ABSORBS THE OILS AND SEASONING  
OF THE UNAGI, CREATING A SWEET AND HEARTY CONCOCTION!



# UNAGI DON

うなぎどん



LARGE DONBURI  
\$38.90

NGOYA-STYLE UNAGI (CHARCOAL GRILLED TO PERFECTION)  
ON TOP OF OUR PREMIUM JAPANESE RICE.  
SERVED WITH SOUP AND PICKLES.



UNATAMA  
\$20.50

UNAGI DON WITH  
TAMAGOYAKI SERVED WITH  
SOUP AND PICKLES



MEDIUM DONBURI  
\$29.40

MEDIUM UNAGI DON  
SERVED WITH  
SOUP AND PICKLES

ADDITIONAL TOPPINGS FOR YOUR DONBURI  
RICE - \$3.00



BEST SELLER!

IMAGES ARE FOR ILLUSTRATION PURPOSES, NOTHING IS TO SCALE.

# HITSUMABUSHI

ひつまぶし



LARGE HITSUMABUSHI  
\$39.40

NGOYA-STYLE UNAGI (CHARCOAL GRILLED TO PERFECTION)  
ON TOP OF OUR PREMIUM JAPANESE RICE.  
SERVED TOGETHER WITH SOUP, BROTH, DASHI, PICKLES AND SPICES.



MEDIUM HITSUMABUSHI  
\$29.50

NGOYA-STYLE UNAGI (CHARCOAL GRILLED TO PERFECTION)  
ON TOP OF OUR PREMIUM JAPANESE RICE.  
SERVED TOGETHER WITH SOUP, BROTH, DASHI, PICKLES AND SPICES.



LOBSTER HITSUMABUSHI  
\$54.90

COMBINATION OF A  
LARGE HITSUMABUSHI SET  
WITH A GRILLED LOBSTER.



HOTATE HITSUMABUSHI  
\$31.90

COMBINATION OF A  
MEDIUM HITSUMABUSHI SET  
WITH GRILLED SCALLOPS.

ADDITIONAL TOPPINGS FOR YOUR HITSUMABUSHI  
JAPANESE YAM - \$2.00  
ONSEN EGG - \$2.00

COMPLETE YOUR HITSUMABUSHI WITH A SET

OCHA (REFILLABLE)  
+  
CHAWANMUSHI  
ADDITIONAL \$1.00

1. PINEAPPLE 2. SOURPLUM 3. SOURSOP JUICE



\$6.90

PLEASE TAKE NOTE THAT ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND 7% GST.

# UNAGI SPECIALS

うなぎスペシャル



TOKUTOKU SET  
\$108.90

COMBINATION OF UNAGI SHIRAYAKI  
(BROILED AND SEASONED WITH SALT)  
AND UNAGI KABAYAKI  
(SEASONED WITH UNAGI SAUCE)  
WITH A SIDE OF UMAKI  
(EGG ROLL AND UNAGI)



UNAGI CHAZUKE  
\$18.40  
TEA PORRIDGE WITH  
UNAGI AND PICKLES



CHEF RECOMMENDATION

IMAGES ARE FOR ILLUSTRATION PURPOSES, NOTHING IS TO SCALE.