

Grilled eel is one of the most popular Japanese dishes.
We are serving charcoal - grilled eel dishes in the following styles.

Donburi : Grilled eel on rice with sauce, in a large ceramic bowl(donburi)
Served with pickles.

Regular (2,650 yen)... 4 pieces of eel on rice
Large (3,900 yen)... 4 pieces of eel on rice and 2 more pieces sandwiched in between rice
+ 200 yen for clear soup



Nagazen : Grilled eel and plain rice served separately, with clear soup and pickles.

Regular (3,450 yen)... 5 pieces of eel
Large (4,700 yen)... 7 pieces of eel



Hitsu - mabushi : Grilled eel, chopped into small pieces, on rice with sauce and dried laver seaweed, in a wooden container.
Served with seasoning (finely chopped raw cibol and Japanese horseradish paste) and pickles

3,500 yen (+ 200 yen for clear soup)

When you order more than one serving of Hitsu-mabushi, you can choose one of the following style.

All servings are served in one large container (this is original style of Hitsu-mabushi) or

Each serving is served in a small container.



You can enjoy Hitsu-mabushi in 3 different ways

1. Plain
2. With seasoning
--- Add some green onion and wasabi on Hitsu - mabushi in the rice bowl.
3. With seasoning and green tea
--- Add some green onion and wasabi, and then pour green tea over it.
Add some sauce if you like strong flavor.