

※The photograph is an image

MATSUJYU Set meal



MATSUJYU
TEISYOKU

[Grilled eel / Rice / Eel liver miso soup / Salad /
Japanese pickles]

※Change to miso soup with seaweed for free / Change to a large portion of rice for ¥100 more

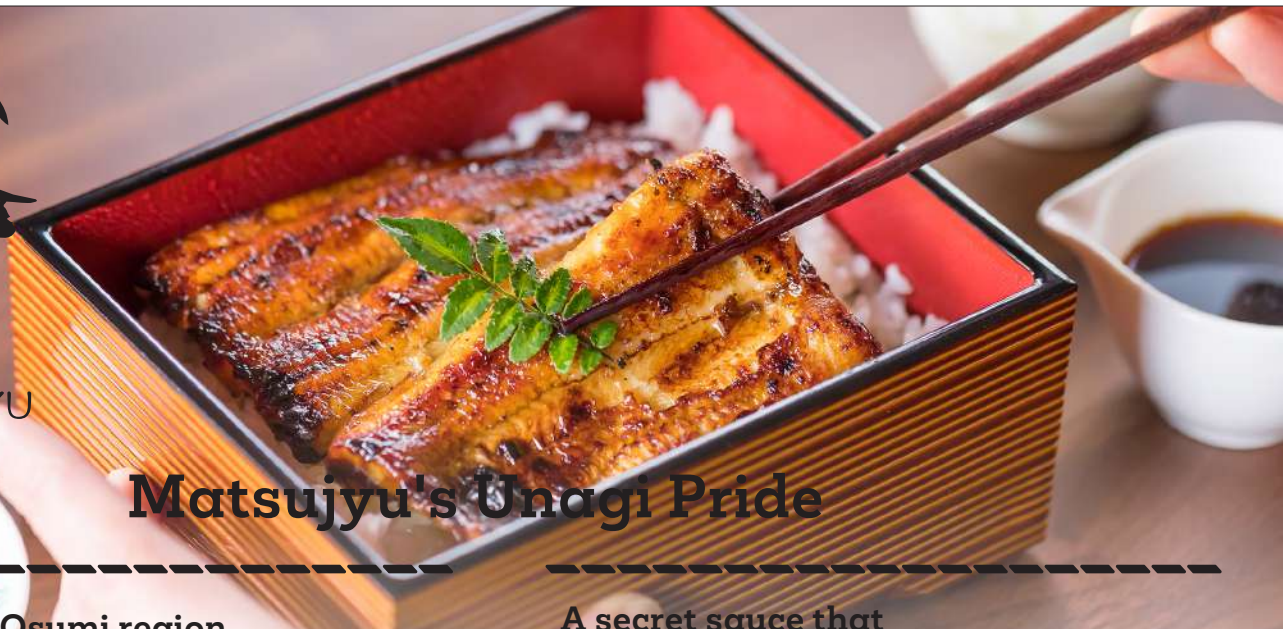
UNAJYU

..... regular	¥ 3,400	(tax included)
..... medium	¥ 4,500	(tax included)
..... large	¥ 5,500	(tax included)
..... extra large	¥ 6,500	(tax included)

UNADON

Can be cut the eel into
eatable sizes

..... small	¥ 2,300	(tax included)
..... regular	¥ 3,400	(tax included)
..... medium	¥ 4,500	(tax included)
..... large	¥ 5,500	(tax included)
..... extra large	¥ 6,500	(tax included)



Matsujyu's Unagi Pride

Eel from the Osumi region in Kagoshima Prefecture

Our eels produced in the Osumi region in Kagoshima Prefecture, and we prepare it by splitting it down the back, grilling it, and then steaming it.



A secret sauce that has been passed down since our establishment.

Established in 1946, we have continued to use the secret sauce passed down since our establishment. We grill it thoroughly with the skin on, giving it a crispy and fragrant finish.



Size Description

Unaju, unadon, and other dishes

Regular: approximately 130g (1 eel)

Large: approximately 210g (1.5 eels)

Medium: approximately 170g (1 eel)

Extra large: approximately 260g (2 eels)

UNAJYU

Grilled Eel on Rice



UNAJYU

Grilled eel on rice

[served with salad or seaweed miso soup]

..... regular	¥ 3,200	(tax included)
..... medium	¥ 4,300	(tax included)
..... large	¥ 5,300	(tax included)
..... extra large	¥ 6,300	(tax included)

UNADON

Eel Rice Bowl



UNADON

Eel rice bowl

[served with salad or seaweed miso soup]

..... small	¥ 2,100	(tax included)
..... regular	¥ 3,200	(tax included)
..... medium	¥ 4,300	(tax included)
..... large	¥ 5,300	(tax included)
..... extra large	¥ 6,300	(tax included)

eel liver miso soup + ¥100 (tax included) / served with eel liver miso soup and salad + ¥ 200 (tax included)

SEIROMUSI

Steamed dishes



SEIROMUSI

Steamed dishes regular **¥ 3,600** (tax included)
 [served with eel liver miso soup and salad] medium **¥ 4,700** (tax included)

SHIRAYAKI Set meal **¥ 3,600** (tax included)
 [served with grilled eel liver, rice, eel guts miso soup and salad]

Children's eel rice bowl **¥ 900** (tax included)
 Limited to elementary school students and younger
 [served with a softdrink]

TONOSAMADON

Daimyo's bowl



TONOSAMADON

Daimyo's bowl large **¥ 6,400** (tax included)
 [served with eel liver miso soup and salad] Large: approximately 240g (1.5 eels)
 extra large **¥ 8,200** (tax included)
 Extra large: approximately 310g (2 eels)

※This is an Unadon with grilled eel sandwiched between layers of rice.

Grilled eel only regular **¥ 3,100** (tax included)
 [KABAYAKI] medium **¥ 4,200** (tax included)
 large **¥ 5,200** (tax included)

Eel liver Miso Soup 300 yen (tax included)
 Seaweed Miso Soup 200 yen (tax included)

The difference in price is due to the amount of eel served, not the quality.
 Due to the nature of the fish, it contains many small bones. Please be careful when eating.

A la Carte menu Grilled eel dish

Also good as a side dish for alcohol

Additional orders may be declined when it's busy.

We appreciate your understanding.

Eel rolled omelette **¥ 2,000** (tax included)

UZAKU **¥ 1,100** (tax included)
 Uzaku is a Japanese dish made of eel and cucumber marinated in vinegar. **¥ 2,000** (tax included)

SHIRAYAKI Small: approximately 75g **¥ 2,000** (tax included)
 Grilled eel served with wasabi Medium: approximately 140g **¥ 3,700** (tax included)
 soy sauce and salt

|| as you like ||

Extra-large serving of rice .. **¥ 100**

Salad **¥ 250**

Japanese style soft boiled egg **¥ 150**

Japanese broth **¥ 100**

Rice **¥ 300**

Miso soup with eel liver **¥ 300**

Grated Japanese yam .. **¥ 300**

Miso soup with seaweed .. **¥ 200**



Skewered and grilled Limited stock

Grilled eel liver **¥ 650** per piece (tax included)

Grilled eel belly **¥ 500** per piece (tax included)
 (Rib, Belly Meat)

Grilled eel neck meat **¥ 400** per piece (tax included)

ORIGINAL-MENU

We have the basic Unadon but we've added a playful twist. Please try our original Unadon.

※All items come with eel liver miso soup and salad



Stone-grilled eel rice bowl

served with Japanese broth

※You can change the Wasabi to yuzu pepper for free +Japanese style soft boiled egg for ¥150 more.

[ISHIYAKI UNADON]

The sharp spiciness of yuzu pepper goes well with the grilled eel's crispy skin. Finish it off by adding broth for ochazuke.

regular

¥3,600

(tax included)

medium

¥4,700

(tax included)



Unagi and wasabi rice bowl

※You can change the Wasabi to yuzu pepper for free +Japanese style soft boiled egg for ¥150 more.

[UNAWASADON]

Finely chopped eel topped with leeks, Japanese greens, and perilla leaves. Enjoy the light taste with your preferred amount of wasabi.

regular

¥3,600

(tax included)

medium

¥4,700

(tax included)



Chopped eel bowl

Served with a set of condiments

+Japanese style soft boiled egg for ¥150 more.

[KIZAMIUNADON]

The eel is chopped for easy eating, seasoned with condiments for a light hitsumabushi-style dish.

small

¥2,400

(tax included)

regular

¥3,600

(tax included)

medium

¥4,700

(tax included)



Cheese eel and egg rice bowl

[CHEESE UNATAMADON]

Melty cheese and eel. The shiso leaves bring out the flavors.

small

¥2,400

(tax included)

regular

¥3,600

(tax included)



【TAKEOUT】

• Grilled eel only [Kabayaki only]

regular ¥3,100

(tax included)

medium ¥4,200

(tax included)

large ¥5,200

(tax included)



• Eel rice bowl/Grilled eel on rice

Unadon/Unagi Bowl Bento [Per serving]

small ¥2,100

(tax included)

regular ¥3,200

(tax included)

medium ¥4,300

(tax included)

large ¥5,300

(tax included)

extra large ¥6,300

(tax included)



• Vacuum-sealed pack

Kabayaki cut in two pieces (serving for one)

(1 pack) regular ¥3,300 (tax included)

Cooler bag (1 pack) ¥200 (tax included)

U-NO-TARE

Versatile sauce. Can be used for dishes such as tamago kake gohan, seafood bowls, and seasoning for meats.

1 bottle ¥750

(tax included)



U-BONE

Eel bone crackers

¥300

(tax included)



We ship nationwide



Online Shop



DRINK MENU

Beer

KIRIN ICHIBAN SHIBORI

【Small bottle】 ¥550 (tax included)

【Medium bottle】 ¥700 (tax included)

ASAHI SUPER DRY

【Medium bottle】 ¥700 (tax included)

HERTLAND

【330ml bottle】 ¥650 (tax included)

SUNTORY ALL FREE

Non-alcoholic beer ¥500 (tax included)

Wine

【Red】 ¥3,500 ~
(tax included)

【750ml bottle】 Take out available

【white】 ¥3,500 ~
(tax included)

【750ml bottle】 Take out available

Glass of wine [red] ¥550 (tax included)

[White] ¥550 (tax included)

Soft drinks/sweets

Soft drink ¥300 (tax included)

Orange juice/Apple juice

Cola/Ginger ale

Calpis, Oolong tea

ASAHI WILKINSON SPARKLING

【500ml bottle】 ¥200 (tax included)

Coffee ¥400 (tax included)

Vanilla ice cream ¥300 (tax included)

Japanese sake

HAKKAISAN Product of HAKKAISAN BREWERY (Niigata)
Alcohol percentage: 15.5% Ingredients: rice, rice koji

【180 ml of sake】 ¥650 (tax included)

SECHUBAI Product of Maruyama Brewing (Niigata)
Alcohol percentage: 15.5% Ingredients: rice, rice koji

【180 ml of sake】 ¥700 (tax included)

Seasonal Recommendations

【180 ml of sake】 ¥800 ~
(tax included)

Shochu

SUZUGAMA Product of Hombo Shuzo Alcohol percentage: 25%
Ingredients: sweet potato, rice koji(black)

Characteristic: This shochu is made using a tin snake-tube still that has been used carefully since ancient times, and it has giving the brewery its own unique character and traditional flavor.
Recommended way of drinking: on the rocks or with hot water

【Glass】 ¥450 (tax included)

【900ml bottle】 ¥650 (tax included)

MITAKE Product of MITAKE BREWERY Alcohol percentage: 25%
Ingredients: sweet potato, rice koji(white)

Characteristic: It has a gentle sweetness without any unpleasant taste, and a refreshing, crisp aftertaste that lingers on your palate.

【Glass】 ¥550 (tax included)

【180ml of shochu】 ¥700 (tax included)

【900ml bottle】 ¥2,650 (tax included)

MURAO Product of MURAO BREWERY Alcohol percentage: 25%
Ingredients: sweet potato, rice koji(black)

Characteristic: It has a savory flavor reminiscent of roasted sweet potato and a smooth taste.
Recommended way of drinking: on the rocks or with hot water

【Glass】 ¥700 (tax included)

【180ml of shochu】 ¥1,200 (tax included)

SATO KURO Product of SATO BREWERY Alcohol percentage: 25%
Ingredients: sweet potato, rice koji(black)

Characteristic: It has umami with a strong aroma and flavor that takes advantage of the characteristics of black koji.
Recommended way of drinking: on the rocks or with hot water

【Glass】 ¥700 (tax included)

【180ml of shochu】 ¥1,200 (tax included)

MIYAMAGAHAMA Aroma (Limited edition distributed in Kagoshima Prefecture)

Product of Ooyama Jinhichi Shoten

Alcohol percentage: 25% Ingredients: sweet potato, rice koji(white)

Characteristic: This shochu uses a variety of sweet potato called Tamaakane as its ingredient. You can enjoy the distinctive and fruity aroma of Tamaakane. The black tea-like aroma in the latter half is also appealing.

Recommended way of drinking: with water or with soda

【Glass】 ¥600 (tax included)

【180ml of shochu】 ¥1,150 (tax included)

YAMADAICHI Matured EIMURASAKI

Product of Ooyama Jinhichi Shoten

Alcohol percentage: 34% Ingredients: sweet potato, rice koji(white)

Characteristic: It is a long-aged shochu made from purple sweet potato in ei-cho. It has a soft texture, fruity sweetness and a floral aroma reminiscent of lavender.

Recommended way of drinking: with water or with hot water

【Glass】 ¥900 (tax included)

【180ml of shochu】 ¥1,800 (tax included)

ASAHI Product of ASAHI BREWERY

Alcohol percentage: 30% Ingredients: brown sugar, rice koji(white)

Characteristic: It is characterized by its rich flavor derived from the ingredients and a crisp aftertaste.

Recommended way of drinking: on the rocks, with water or with soda

【Glass】 ¥400 (tax included)

【180ml of shochu】 ¥600 (tax included)

KUROISANISHIKI Product of OKUCHI BREWERY Alcohol percentage: 25%
Ingredients: sweet potato, rice koji(black)

Characteristic: Made using traditional black koji, it has a rich potato aroma and a full-bodied, mellow mouthfeel.

【900ml bottle】 You can keep the bottle at our restaurant ¥2,000
(tax included)