





傳統革新創意日本料理  
Innovative Traditional Japanese Cuisine

日本直送鰻魚  
Unagi delivered directly from Japan

由近40年經驗日本主廚江藤先生監修  
Our Japanese Master Chef, Mr. Eto San  
has almost 40 years of experience



炭家由擁有近40年經驗的日籍主廚江藤先生監督，貫徹日本傳統料理  
認真追求及製作嚴謹的精神，並選用由日本直送的新鮮鰻魚，  
帶來關西最具代表性的炭燒鰻魚料理，將日本鰻魚店內的  
色、香、味、美和用餐體驗，毫無保留地分享給每一位鰻魚愛好者。

從步入炭家的一刻開始，就是踏上了一段  
日本生活哲學之旅，陶醉在濃厚的日式文化之中。

Helmed by Japanese Master Chef, Mr. Eto San with almost 40 years of cooking experience,  
SumiYa carries out the craftsman spirit of traditional Japanese Unagi cuisine  
bringing together the color, fragrance, taste and beauty  
of the Japanese Kansai-style Unagi experience  
to all Unagi lovers.

Embark on a journey through a Japanese philosophy of life from the moment  
stepping into SumiYa.

# 關西 · 鰻魚料理

## KANSAI UNAGI CUISINE

鰻魚代表著一種顯然易見，又深遠長久的日本文化。現今炮製鰻魚料理的方式，相傳是源自200年前的江戶後期，以竹籤串起對半剖開的鮮活鰻魚，以炭火慢烤，香氣四溢，色澤誘人且營養價值豐富，是一道非常得體的高級美食。關西地區的烹調方式是從先魚腹剖開，然後直接進行燒烤；與關東地區由魚背剖開，先蒸煮再燒烤的方式稍有不同。

珍稀的日本紀州備長炭，是炭燒烹調的「靈魂」，能夠迅速加熱鰻魚，並把魚肉表面烤得焦香乾脆，肉質卻能保持鮮嫩柔軟，鎖住肉汁。當鰻魚的油脂滴到備長炭上，炭火更會使其蒸發，昇華為縷縷炭香與焦香，滲透魚身，成就煙燻的效果。

Unagi holds a vivid, profound and long legacy to the Japanese culture.

The way of preparing Unagi dishes today is believed to have originated from the late Edo period 200 years ago.

Splitting a fresh Unagi into halves onto skewers, then grilling it slowly over charcoal fire which brings out a rich aroma and leaves an attractive color appearance to it.

Unagi is rich in nutritional value and is a very decent haute cuisine, perfect for luxurious feasts and celebrations.

There's a slightly difference between the Kansai and Kanto regions in preparing Unagi, the Unagi is cut open from the belly and grilled directly after processing in Kansai.

Japanese binchotan charcoal from Kishu is one of the highest grades and rarest in the world.

Binchotan charcoal can quickly cook up the Unagi while leaving the surface of the fish with a burnt and crispy texture, while keeping the fish meat beneath tender and soft, locking in the flavour.

# 鰻

# UNAGI

## 午市定食 LUNCH SET MENU



### 鰻魚重 UNAGI SET

蒲燒或白燒鰻魚  
Kabayaki or Shirayaki Unagi

\$420

茶碗蒸、小鉢、日式清湯及白飯  
Chawanmushi, Kobachi, Soup and Rice

### 鰻魚串燒定食 UNAGI GRILLED SKEWERS SET

白燒鰻魚串  
Shirayaki Unagi

\$420

雞腿串  
Chicken Thighs

雞胸肉紫蘇卷  
Breast with Perilla Leaf

豚蘆筍卷  
Pork and Asparagus Roll

淡路洋蔥串  
Awaji Island Onion

茶碗蒸、小鉢、日式清湯及白飯  
Chawanmushi, Kobachi, Soup and Rice

### 和牛丼 WAGYU DON SET

熊本和牛  
Kumamoto Wagyu

\$420

茶碗蒸、小鉢、日式清湯及白飯  
Chawanmushi, Kobachi, Soup and Rice

如你有食物過敏，請通知店員，我們會盡力配合調整。所有價格另加一服務費均以港幣計算。

If you have any food allergies, kindly inform your server and we are happy to accommodate your dietary requests.

All prices are in HKD and are subject to 10% service charge

お客様はアレルギー食材がございましたら、すぐ店員にお知らせください、当店ではできる限りご協力させていただきます！

すべてのサービスチャージ料金10%はHKDとなります。

# 鰻 UNAGI

## 晚市定食 DINNER SET MENU



### 鰻魚重 UNAGI SET

蒲燒或白燒鰻魚  
Kabayaki or Shirayaki Unagi

\$420

茶碗蒸、小鉢、日式清湯及白飯  
Chawanmushi, Kobachi, Soup and Rice

### 鰻魚膳\* UNAGI ZEN\*

蒲燒或白燒鰻魚  
Kabayaki or Shirayaki Unagi

\$950

溫泉蛋鰻魚海膽  
Onsen Tamago with Unagi and Sea Urchin

時令沙律  
Seasonal Salad

茶漬湯  
Ochazuke Soup

白飯  
Rice

\*活鰻需於7天前預訂，另加費用\$200

\*Please pre-order live unagi 7 days in advance, additional charge \$200

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# 鰻

# UNAGI

## 燒物及串燒 GRILLED AND SKEWER



燒物及串燒  
GRILLED AND  
SKEWER (KUSHI)

蒲燒鰻魚 (原條) * Kabayaki Unagi (Whole) *	\$800
蒲燒鰻魚串 Kabayaki Unagi Kushi	\$110
白燒鰻魚 (原條) * Shirayaki Unagi (Whole) *	\$800
白燒鰻魚串 Shirayaki Unagi Kushi	\$110
鰻魚肝串 Unagi Liver Kushi	\$150

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# 鰻 UNAGI

一品料理 A LA CARTE



一品料理  
A LA CARTE

八幡鰻卷  
Grilled Unagi and Burdock Roll

\$280

鰻魚海膽溫泉蛋  
Onsen Tamago with Unagi and Sea Urchin

\$180

鰻魚厚燒玉子  
Grilled Unagi and Pan-fried Egg Roll

\$150

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# 其它 OTHERS

## 沙律及酒肴 SALAD AND SNACKS



沙律  
SALAD

特色沙律  
Seasonal Salad

\$120

豚肉沙律  
Pork Shabu Salad

\$120

酒肴  
SNACKS

豚肉角煮  
Kakuni

\$180

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# 燒物 GRILLED

## 串燒 SKEWER



牛 WAGYU	和牛串 Wagyu Skewer	\$140
雞 CHICKEN	雞心 Heart	\$50
	雞胸肉紫蘇卷 Breast with Perilla Leaf	\$50
	雞腿 Thighs	\$50
	雞頸 Neck	\$50
	雞翼 Wings	\$50
	雞胗 Gizzard	\$50
豚 PORK	腩串 Belly Skewer	\$50
	蘆筍卷 Asparagus Roll	\$50
	獅子唐卷 Belly and Japanese Green Pepper Roll	\$50

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# 燒物 GRILLED

## 野菜及飯團 VEGETABLES AND RICE



### 野菜 VEGETABLES

淡路洋蔥串  
Awaji Island Onion

\$40

懷山(碟)  
Yam

\$40

秋葵串  
Okra

\$40

薩摩芋  
Sweet Potato

\$40

### 飯 RICE

飯團  
Yaki Onigiri

\$40

\*製作需時20分鐘 Preparation Time 20mins

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# 飲品

## DRINKS

		杯 Glass	瓶 Bottle
啤酒 BEER	大阪手工啤酒 Minoh - Pale Ale Minoh Pale Ale	\$100 / 330ml (Draft)	\$88 / 330ml
	大阪手工啤酒 Minoh - Stout Minoh Stout		\$88 / 330ml
	少爺啤-飛雲 Young Master Fleeting Cloud	\$70 / 330ml (Draft)	
清酒 SAKE	淡路島-都美人無限大 特別純米大吟釀 AwajiShima Miyakobijin MugenDai Tokubetsu Junmai Daiginjo		\$1,280 / 720ml
	島根-月山大吟釀 扇 ShimaNo Gassan Daiginjo Ohgi		\$1,780 / 720ml
	島根-月山 出雲 純米吟釀 ShimaNo Gassan Houjun Junmai Karakuchi		\$300 / 300ml
	山形-六歌仙 つや姫 純米吟釀 YamaGata Rokkasen Tsuyahime Junmai Karakuchi		\$600 / 720ml
	静岡-志大泉 純米吟釀 ShizuOka Shidaizumi Junmai Karakuchi		\$600 / 720ml
燒酎 SHOJU	Ichiko 亦竹大麥蒸餾燒酎 Ichiko Fresco	\$70	
	黑霧島本格芋燒酎 Black Misty Island	\$60	\$400 / 720ml
	Ichiko 柚子燒酎 Ichiko Yuzu Soju	\$50	
威士忌蘇打 HIGH BALL	三得利角瓶 Suntory Kaku	\$80	
紅白酒 WINE	House Wine White Sauvignon Blanc	\$70	\$350 / 700ml
	House Wine Red Rioja	\$70	\$350 / 700ml
無酒精飲品 SOFT DRINK	可口可樂/零系可口可樂(日本) Coca Cola / Coca Cola Zero (Japan)	\$35	

所有價格另加一服務費均以港幣計算

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