

Greetings

Providing traditional cuisine since our establishment in 1923...
Our restaurant's name, the Akasaka Fukinuki,
was derived from the name of a Japanese-style restaurant in Gifu.
The former owner of our restaurant was trained in that restaurant
when he was young, and was allowed by them to use this name
when he opened his own restaurant here in Akasaka.
“Fukinuki” is written in Chinese characters as 富貴貫.
The name means “being noble (富貴) and remaining noble (貫)”.
This is the strong message the restaurant intends:
We'll keep serving diners excellent food under all conditions.
Please enjoy the original taste of our eel dishes,
outstanding for their use of good raw materials,
the best cooking methods, and superior presentation.

前言

创立于大正十二年(1923),传承至今的传统味道
“赤坂FUKINUKI”的商号是上一代店主
年轻时进行厨艺修行的岐阜日式酒家的名称。
“FUKINUKI”写作“富贵贯”,有“串出高贵”之意。
包含了坚决奉行无论如何都要竭尽全力、
始终如一地为顾客奉上最好的美食这一强烈的信念。
敬请品尝精选食材、做法、配菜的鳗鱼料理的原滋原味。



うなぎ創業大正十二年
赤坂富貴貫

※ This cooking takes 20 or 30minutes. ※ 烹制需要20~30分钟左右, 敬请耐心等待。

Please order one item per person. 請每人訂購一個項目。

We process eels carefully, but sometimes they have tiny bones. We appreciate your understanding.

我们在烹制鳗鱼的时候非常谨慎, 但偶尔也会有鱼骨混入其中。敬请谅解。



Unajyu Kiku (Chrysanthemum: Extra-large) 鳗鱼盒饭 菊(特大)

Unajyu 鳗鱼盒饭

Broiled eel with dipping sauce served on a box of boiled rice

将米饭盛入方木盒中, 上面盖上蒲烧鳗鱼, 从上面浇入蒲烧酱汁的料理

The dishes with different names have different amounts of eel and rice.

不同级别的“鳗鱼大小”和“米饭的量”不同。

| | | |
|--------------------------|------|--------------------------|
| Matsu (Pine tree: Large) | 松(大) | ¥6,700 (tax included 含税) |
| Take (Bamboo: Medium) | 竹(中) | ¥5,000 (tax included 含税) |
| Ume (Plum: Small) | 梅(小) | ¥3,800 (tax included 含税) |

With eel-liver soup and pickles. 附送鳗鱼肝汤、腌菜

Gozen set (an assortment of side dishes) 御膳套餐 ¥1,800 (tax included 含税)

*The raw materials may include wheat, egg, shrimp. ※部分食材含有小麦、蛋、虾。

*The Gozen Set is only offered to customers who order either Unajyu, Hitsumabushi, Kabayaki, or Shirayaki.

*仅限于点蒲烧鳗鱼盒饭、蒲烧鳗鱼拌饭、蒲烧鳗鱼饭以及白烧鳗鱼饭这四种鳗鱼饭的顾客。

*The Gozen Set is not available as a separate order. Please also select either Unajyu, Hitsumabushi, Kabayaki, or Shirayaki.

※无法单点御膳套餐。

*The shapes of the eel pieces may be different in each dish and on different days, but dishes with the same name will have the same amounts of eel.

*The raw materials may include wheat. ※根据进货情况, 鳗鱼的形状或有不同, 但分量不会改变。 ※部分食材含有小麦。

*The regular-sized rice serving can be changed to Large, for an additional 100 yen. ※只需100日元, 米饭可以换成大份的。



Hitsumabushi Kiku (Chrysanthemum: Extra-large) 鳗鱼饭 菊(特大)

Hitsumabushi 鳗鱼饭

Rice topped with broiled eel

将蒲烧鳗鱼切成块盖在米饭之上

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| Ume (Plum: Small) | 梅(小) | ¥4,000 (tax included 含税) |

With eel-liver soup and pickles. 附送鳗鱼肝汤、腌菜

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Kabayaki 蒲烧



Shirayaki 白烧

Kabayaki 蒲烧

Shirayaki 白烧

Eel dipped in sauce, then broiled
把鳗鱼剖开剔骨,干烤后涂上酱汁烤制的料理

Plain broiled eel (no sauce or oil)
鳗鱼不加入任何调料、酱汁、油等直接在火上烤的料理

One whole eel 一条 ¥4,800 (tax included 含税)

Half an eel 半条 ¥2,500 (tax included 含税)

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※仅限于点蒲烧鳗鱼盒饭、蒲烧鳗鱼拌饭、蒲烧鳗鱼饭以及白烧鳗鱼饭这四种鳗鱼饭的顾客。

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※无法单点御膳套餐。

Rice Set 米饭套餐 ¥500 (tax included 含税)
(rice, eel-liver soup, and pickles) (米饭、鳗鱼肝汤、腌菜)

Cooked rice 米饭 ¥350 (tax included 含税)

Eel liver soup 鳗鱼肝汤 ¥300 (tax included 含税)

*Wheat is included in the Kabayaki, Shirayaki, Eel liver soup and Rice Set ingredients. ※蒲烧、白烧、鳗鱼肝汤、米饭套餐的部分原材料含有小麦成分。

Eel Dishes 鰻魚料理



Nikogori (jellied eel soup) 鰻魚凍

¥800
(tax included 含稅)

Braised, jellied eel in broth.
將鰻魚肉嫩煮後，凝固成肉凍狀的美食。

*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



Kurikara Yaki (one piece) 烤鰻魚背上肉 (1串) (eel grilled on skewers) (Original sauce or Salted)

Thin lengthwise slices of eel, rolled and grilled on a skewer.

將鰻魚肉切成細長條，纏在柶子上烤製。

*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

¥800
(tax included 含稅)



Hone Senbei 香酥鰻魚骨 (eel-bone crackers)

¥800
(tax included 含稅)

Japanese pepper is added to fried eel bones and then the crackers are baked.
素炸鰻魚骨，再撒上花椒粉烤制的料理。

*No special-precaution raw materials are used to make this dish. ※此商品不使用特定原材料。



Broiled eel liver 烤鰻魚肝 (1串) ¥1,000 (one piece) (tax included 含稅)

Eel liver, dipped in sauce, then grilled.

將鰻魚肝涂上醬汁烤制的料理。

*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

Up to one per person
每人最多一個



Uzaku 鰻魚拌黃瓜 (鰻魚拌菜) (vinegared eel dish)

¥1,400
(tax included 含稅)

Seasoned broiled eel with sanbaizu (a vinegar, soy sauce, and sugar mixture).
三杯醋(醋、醬油、砂糖)拌蒲燒鰻魚的料理。

*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



Umaki 鰻魚卷 (鰻魚雞蛋卷) (broiled eel in a rolled omelet)

¥2,000
(tax included 含稅)

Broiled eel is dipped into beaten egg, then fried.

雞蛋卷裹蒲燒鰻魚制成的料理。

*Wheat and egg are included in the ingredients. ※部分原材料含有小麦、鸡蛋成分。

Single Items 一品



Grilled fishcakes (kamaboko) 烤鱼糕 ¥1,000
(tax included 含税)

〈Boiled fish paste, Yamato Kamaboko,
from Senzaki, Nagato City, Yamaguchi〉

〈山口县长门市仙崎 大和蒲鉾〉

Minced fish is made into cakes, boiled and then grilled.
Try them with wasabi and soy sauce.

使用鱼肉糜作成鱼糕后蒸烤的料理。

*Egg and Wheat are included in the ingredients. ※部分原材料含有小麦、鸡蛋成分。



Herring eggs & dried kelp 鱼子海带 ¥950
(tax included 含税)

Herring eggs naturally laid on kelp in the sea, and then dried. It is a great match with sake.
腌渍产有鲱鱼卵的海带。与美酒很配。

*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



Seasonal Pickles 时令腌菜 ¥1,000
(tax included 含税)

Pickles made of seasonal vegetables. For details, please ask the restaurant staff.
时令蔬菜的腌渍料理。蔬菜种类请咨询店员。

*Wheat is included in the ingredients. ※部分原材料含有小麦成分。



Salad of white radish and scallops ¥1,300
(tax included 含税)
萝卜扇贝沙拉

Salad with sliced white radishes and scallops.
Please try this salad with our original French dressing.

萝卜薄片加扇贝丁制成的沙拉。配上原创法式调味汁食用。

*Wheat is included in the ingredients. ※部分原材料含有小麦成分。

Desserts 甜品

Sherbet 果子露

*Eggs and dairy products are included in the ingredients. ※部分原材料含有鸡蛋、乳制品成分。

¥500
(tax included 含税)

Drink Menu 酒水

Draft Beer 生啤酒

Kirin Ichiban Shibori
麒麟一番榨啤酒

Medium Glass
中
¥950
(tax included 含税)

Bottled Beer 瓶装啤酒

Kirin Classic Lager
麒麟经典拉格啤酒

Medium Bottle ¥850
中瓶 (tax included 含税)

Asahi Super Dry
朝日超爽干啤

Medium Bottle ¥850
中瓶 (tax included 含税)

Kirin Green's Free, non-alcoholic beer
麒麟格林富力啤酒风味碳酸饮料(无酒精)

Small Bottle ¥600
小瓶 (tax included 含税)

Whiskey 威士忌

On the rocks / with water / with soda
加冰、加水、加苏打水

Riku
陸

¥700
(tax included 含税)

Sour 酸味气泡酒

Lemon Sour Shochu and soda water with lemon extract
柠檬酸味气泡酒 烧酒和浓缩柠檬汁兑入碳酸水调制的饮品。

Oolong Tea Highball Shochu and Oolong tea
乌龙茶烧酒 烧酒兑入乌龙茶调制的饮品。

each ¥700
(tax included 含税)

Plum Wine 梅酒

You can dilute plum wine using: cold water, ice, or soda
调配方法：加水、加冰、加苏打水

Umeshu
梅酒

¥700
(tax included 含税)

Shochu (Japanese Spirits) 烧酒

You can dilute shochu using: hot or cold water, ice, or soda
调配方法: 加水、加热水、加冰、加苏打水

Ryofu (Barley shochu)
吕布(麦)

Glass ¥700
杯装 (tax included 含税)

Sekitoba (Sweet potato shochu)
赤兔馬(芋)

Glass ¥700
杯装 (tax included 含税)

Japanese Sake 日本酒

Choose your favorite temperature for sake: hot, cold or room temperature
饮用方法: 冰酒、温酒、常温

This month's recommended item
本月推荐

180ml ¥1,000~
(tax included 含税)

Junmai FUKINUKI (Saitama)
纯米 富贵贯(埼玉)

300ml ¥1,500
(tax included 含税)

Chomeisen Nama Chozoshu (Chiba)
长命泉 生贮藏酒(千葉)

300ml ¥1,500
(tax included 含税)

Daishichi Junmai Kimoto (Fukushima)
大七 纯米生酏酒(福岛)

180ml ¥1,200
(tax included 含税)

Soft Drinks 软饮料

Oolong Tea
乌龙茶

Ginger Ale
姜汁汽水

Cola
可乐

Apple Juice
苹果汁

each ¥500
(tax included 含税)

White Wine 白葡萄酒

Frontera 【Chile】
Frontera 【智利】

Small bottle ¥1,000
小瓶 (250ml) (tax included 含税)

Château Mercian Katsunuma Koshu 【Japan】
Château Mercian 胜沼甲州 【日本】

Bottle ¥4,500
瓶装 (tax included 含税)

Red Wine 红葡萄酒

Frontera 【Chile】
Frontera 【智利】

Small bottle ¥1,000
小瓶 (250ml) (tax included 含税)

Dourthe Numero 1 Merlot 【France】
Dourthe Numero 1 Merlot 【法国】

Bottle ¥6,200
瓶装 (tax included 含税)

一鱼三吃鳗鱼桶饭的美味食用方法

How to enjoy eating hitsumabushi (rice topped with chopped grilled eel).

一鱼三吃鳗鱼桶饭一次可以享受三种食用方法。

There are three ways to eat hitsumabushi that you can try.

第一碗直接吃

从桶里盛饭,可随意撒上山椒,作为鳗鱼盒饭(UNAJYU)享用。

Take the first bowl as it is served.

Fill a rice bowl from the rice chest and add some grilled eel.
If you like, sprinkle Japanese pepper on the rice.

第二碗加佐料

请加入佐料(葱、海苔丝),享受不同风味。

Try other spices on top of the second bowl.

Put different spices (a slice of green onion and seaweed)
on top of the bowl and enjoy the different taste.

第三碗茶泡饭

加入佐料(葱、海苔丝)芥末,浇上足量的特制汤汁,享受茶泡饭风味。

For the third bowl, try it ochazuke style (rice and green tea).

Put spices (a slice of green onion and seaweed) and
wasabi on the rice, fill it with our special broth, and enjoy it
ochazuke style.

第四碗随意吃

用喜欢的吃法享受放下色子

When you discover your favorite style, fix a fourth bowl
that way. Enjoy!