



Japanese Restaurant
Yanagiya
Since 1917

割烹

柳家

MENU

Please note that advanced reservations are required.
We ask that you make a reservation before your visit.

YANAGIYA FOOD GLOSSARY

Una-Ju: Japanese eel, butterflied, dipped in a sweet soy-based sauce, grilled, and served over rice. Our specialty dish!

Crab Chawan-Mushi: A Japanese savory egg custard dish made with crab meat and vegetables, served in a Japanese tea cup.

Sashimi: Slices of fresh raw fish.

Shirayaki: A whole Japanese eel, butterflied and grilled without sauce. Served with salt, wasabi, and sudachi (a Japanese citrus fruit).

Kimoyaki: Eel liver, dipped in a sweet soy-based sauce and grilled on a skewer.

Kimosui: A clear dashi soup with eel liver.

Uzaku: Pieces of grilled eel served with cucumbers, ginger, myoga (Japanese ginger), and a vinegar dressing.

Shabu-Shabu: A Japanese style hot pot with thinly-sliced beef and vegetables, served with dipping sauces.

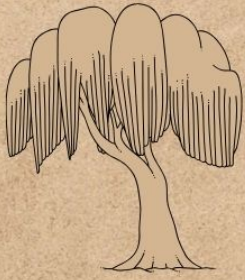
Isami Mochi (Warabi Mochi): A sweet traditional Japanese dessert, that has a very jelly-like consistency. Made using bracken starch, it is covered with soybean flour and kuromitsu syrup (a Japanese sugar syrup).

Substitute Options for Japanese Eel (Unagi) Dishes:

Substitute your course meal Una-Ju and Kimosui dishes with a shabu-shabu hot pot. Comes with 150 grams of Kokusan Beef, white rice, Japanese pickled vegetables, and a broth soup.

****If you have any other allergies, please consolidate with us in advance.**

COURSE MEALS



Yanagi 柳 (Willow)

¥6,380

Crab Chawan Mushi
Una-Ju
Japanese Pickled Vegetables
Kimosui



Isami 勇 (Bravery)

¥6,930

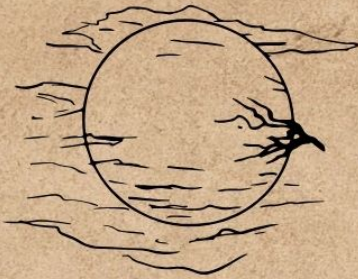
Crab Chawan Mushi
Una-Ju
Japanese Pickled Vegetables
Kimosui
Isami Mochi



Hana 花 (Flower)

¥8,800

Crab Chawan Mushi
Sashimi
Una-Ju
Japanese Pickled Vegetables
Kimosui
Dessert



Tsuki 月 (Moon)

¥9,900

Appetizer
Crab Chawan Mushi
Sashimi
Una-Ju
Japanese Pickled Vegetables
Kimosui
Dessert



Yuki 雪 (Snow)

¥14,300

Appetizer
Kimoyaki
Sashimi
Shirayaki
Uzaku
Una-Ju
Japanese Pickled Vegetables
Kimosui
Dessert

ALL PRICES INCLUDE TAX

ENTRÉES

Tsukemono Moriawase

¥1,100

An assortment of Japanese pickled vegetables.

Kimo-Yaki (1 Skewer)

¥1,100

Eel liver, dipped in a sweet soy-based sauce and grilled on a skewer.

Unagi Kabayaki

¥4,620

Whole eel, butterflied, dipped in a sweet soy-based sauce and grilled.

Unagi Shirayaki

¥4,620

Whole eel, butterflied and grilled without the sauce.

Served with salt, wasabi, and sudachi (a Japanese citrus fruit).

Una-Ju

¥5,280

Whole eel, butterflied, dipped in a sweet soy-based sauce, grilled, and served over rice.

Served with kimo-sui and Japanese pickled vegetables.

DESSERTS

Isami Mochi (Warabi Mochi)

¥660

A sweet traditional Japanese dessert, that has a very jelly-like consistency. Made using bracken starch, it is covered with soybean flour and kuromitsu syrup (a Japanese sugar syrup).

**This dessert takes time to prepare, so please allow extra time when ordering.

Vanilla Ice Cream

¥550

ALL PRICES INCLUDE TAX

KIDS MENU

Shokado Bento

¥2,200

A traditional Japanese bento-style lunch box. Comes with Crab Chawan-Mushi, Sashimi, Japanese-style fried chicken, rice, and ice cream.

Kids Course

¥5,500

Course meal that includes Crab Chawan-Mushi, Sashimi, Japanese-style fried chicken, Una-Ju rice bowl, and ice cream.

Okuizome-Zen

¥6,050

Okuizome is a traditional Japanese ceremony held to wish for a baby's health and wellbeing, typically around 100 days after birth. A symbolic meal is prepared, featuring a red snapper, along with other traditional Japanese side dishes.

During the ceremony, family members take turns pretending to feed the baby (who is still too young for solid food), expressing hopes that the child will never go hungry and will enjoy a life of abundance.



ALL PRICES INCLUDE TAX

TAKE OUT MENU

Our take-out menu is additive-free and preservative-free, so we may not be able to offer them during summer, or to customers who have traveled from afar. We require some time to prepare our take-out items, so please place your orders in advance.

Chirimen Sansho

¥1,620

Young dried sardines, cooked in a soy-based broth, and seasoned with sansho (Japanese peppers).

Una-Ju

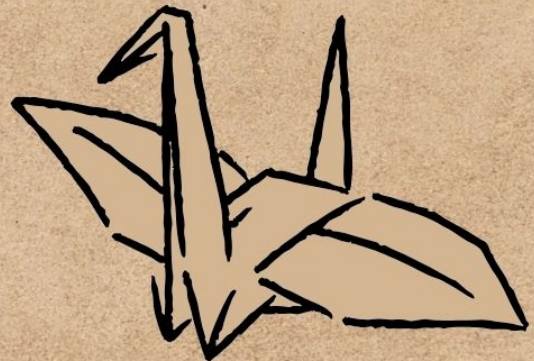
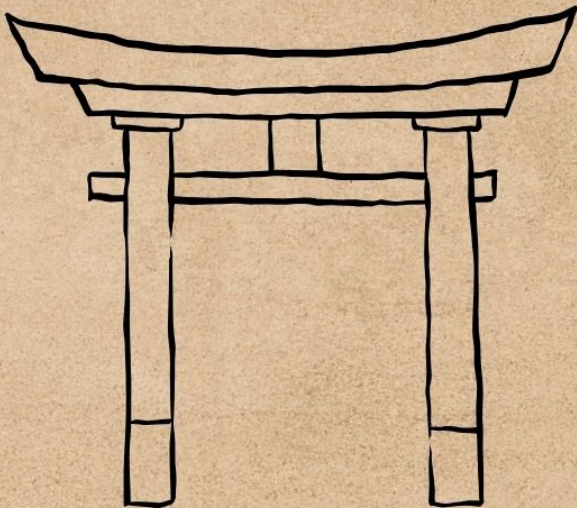
¥4,660

Whole eel, butterflied, dipped in a sweet soy-based sauce, grilled, and served on rice.

Kabayaki

¥4,336

Whole eel, butterflied, dipped in a sweet soy-based sauce, and grilled.



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