

麻布



A Z A B U
S H I K I

since 1983

MENU

The carefully selected native Japanese eels or Unagi, are prepared in Shirayaki (grilled unseasoned), Mushi (steamed), and Honyaki (glaze-grilled). Azabu Shiki's finest, cooked to perfection.

麻布SHIKI倾情烹制出的绝品佳作。

甄选日本国产鳗鱼, 经过素烤、清蒸、酱汁烤三道流程精心烤制而成。



※The photo shows Unaju rice box Matsu. 图示为鳗重 松。

Unaju rice box Matsu (2 pieces) 6,900円

鳗重 松(2片)

Unaju rice box Take (1.5 pieces) 5,800円

鳗重 竹(1.5片)

Includes Kimosui liver soup and Oshinko pickles / 附鳗鱼肝汤、日式腌菜



Unaju rice box Ume (1 piece) 4,200円

鳗重 梅(1片)

Includes Kimosui liver soup and Oshinko pickles / 附鳗鱼肝汤、日式腌菜

Unaju rice box is also available to take away. Please ask our staff for more information.

鳗重可以打包带走, 如有需要, 请通知服务员。

※Please allow 30 to 40 minutes as Unaju, Kabayaki, and Umaki are prepared to order.

※鳗重、酱汁烤、鳗鱼鸡蛋卷等料理, 接单后开始烹饪, 上菜时间大约需要30-40分钟。

AZABU SHIKI





Kabayaki 6,000円

酱汁烤

Kabayaki half 3,600円

酱汁烤 半份

Carefully grilled in Kabayaki-style with our special signature sauce.

采用秘制酱料,精心烤制而成。



Shirayaki 6,000円

素烤

Shirayaki half 3,600円

素烤 半份

Carefully selected native Japanese eel grilled in unseasoned Shirayaki-style. Served with grated wasabi and daikon radish with soy sauce for a refreshing taste.

甄选日本国产鳗鱼,不添加任何调味料和酱汁烤制。蘸上辣根酱油享用,肥而不腻。



Umaki special 4,500円

鳗鱼鸡蛋卷 特别的

Umaki up 3,000円

鳗鱼鸡蛋卷 向上

Premium Japanese-style rolled omelet made with a whole piece of Kabayaki-style eel. Served with our special signature sauce.

用一整条酱汁烤鳗鱼制作的豪华高汤煎蛋卷。请蘸上秘制酱料享用。



Kimoyaki grilled liver

1 skewer 600円

烤鳗鱼肝 1串

An ideal accompaniment to an alcoholic beverage.

最适合做下酒菜。

*Please allow 30 to 40 minutes as Unaju, Kabayaki, and Umaki are prepared to order.

*鳗重、酱汁烤、鳗鱼鸡蛋卷等料理,接单后开始烹饪,上菜时间大约需要30-40分钟。

Please note a 770円 seating fee will be charged. Prices include tax. / 本店将收取 770円 的座位费。此价格包含消费税。

AZABU SHIKI

Fugu Japanese pufferfish dishes using Torafugu from Shimonoseki
Prior reservation is required.

采用下关产虎河豚烹制的河豚料理
河豚料理实行预约制, 请提前预约。



Fugu Sashi 6,600円
河豚刺身

Premium sashimi cut in thick-slices served with ponzu (citrus sauce) made in-house.

刺身厚切, 饱满过瘾。
请与本店自制的橙醋一起食用。



Fugu Butsu 6,600円
河豚切块刺身

Premium sashimi cut in chunky pieces served with ponzu (citrus sauce) made in-house.

河豚切块, 请与本店自制的橙醋一起食用。



Fugu Karaage 4,400円
炸河豚鱼块

Deep-fried Japanese pufferfish in karaage-style seasoned with our special sauce made in-house. Serve with a squeeze of sudachi Japanese citrus fruit.

用自制的特色酱料调味, 炸得外焦里嫩。
可挤些酸橘一起食用。



Fugu Chiri 6,600円
河豚鱼锅

A hot-pot dish with a rich umami flavor using a generous amount of Japanese puffer fish in a kelp-based broth.

以海带高汤为底料, 满满、量足,
浓缩了河豚鱼美味的一品。



**Yamato Imo no
Tororo Salad** 1,500円
大和芋山药沙拉

A popular Azabu classic salad made with Yamato Imo Japanese yam.

—
采用大和芋制作,麻布SHIKI招牌沙拉,深受欢迎。



Choregi salad 1,100円
蔬菜沙拉

Korean-style salad using sesame oil and Korean seaweed.

—
韩式沙拉,用芝麻油和韩国海藻调味。



Caesar salad 1,600円
凯撒沙拉

The aroma of carefully selected ingredients and cheese is exquisite.

—
精心挑选的食材和奶酪的香气十分美妙。



Tomato jaco 1,100円
番茄哈科

Enjoy the tomato jaco with our homemade ponzu dressing.

—
享用番茄酱搭配我们自制的柚子酱。



Tomato onion 1,000円
番茄洋葱

A healthy dish made with sliced tomatoes and onions.

—
用切片西红柿和洋葱制成的健康菜肴。



Gindara Yaki 1,800円
烤银鳕鱼

A specialty of Azabu Shiki,
Yuanyaki-style grilled black cod.
A popular dish since the establishment
of the restaurant.

—
麻布SHIKI引以为豪的一品,用幽庵酱汁烤制而成。
自开业以来,一直备受欢迎。



Shima Hokke 1,400円
烤单鳍多线鱼

Made with thick and juicy striped
atka mackerel.

—
肉质厚实饱满,口感鲜美多汁。



Saba no Ichiyaboshi 1,300円
(overnight dried mackerel)
鲭鱼一夜干

Grilled fatty mackerel.

—
鲭鱼肥美多油,经过炙烤而成。



Wakadori no
Umakara-age 1,100円
炸嫩鸡块

Juicy deep-fried chicken, marinated in a special sauce made in-house.

—
用自制酱料腌制后炸出的鸡块, 格外酥软多汁。



Chicken nanban 1,300円
鸡肉南蛮

Enjoy with our homemade nanban sauce and tartar sauce.

—
搭配我们自制的南蛮酱和塔塔酱一起享用。



Fried Mexicali 1,100円
炸墨西哥卡利

Fried Mexicali with fluffy meat.

—
用松软的肉炒墨西哥卡利。



Large fried oysters from
Hiroshima Prefecture (2 pieces)

広島県産大炸牡蛎(2枚) 1,100円
We use oysters from Hiroshima Prefecture.
Enjoy with homemade tartar sauce.

—
我们使用广岛县的牡蛎。
搭配自制塔塔酱享用。

※The photograph is an image.
You can order from 2 pieces.
※照片是图像。您可以订购 2 件起。



Yamato Imo Isobe-age 1,100円
炸大和芋山药海苔卷

A popular Azabu Shiki dish!!
Yamato Imo Japanese yam wrapped in
aromatic nori and deep-fried.

—
麻布SHIKI火爆畅销菜!!
香气扑鼻的海苔卷大和芋山药, 松软酥脆。



Tako no Karaage
deep-fried octopus karaage

炸章鱼块 1,000円

A classic! An ideal accompaniment to
an alcoholic beverage.

—
必点的经典小菜! 也是上好的下酒菜。



Gatsu Sashi 1,000円

(boiled beef stomach)

凉拌牛肚

A popular Azabu Shiki dish.

Great snack with a kick of black pepper.

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麻布SHIKI的热销菜。

黑胡椒调味, 最下酒的小菜。



Maguro Natto
tuna with fermented soybeans

金枪鱼拌纳豆 1,100円

Made with raw wild bluefin tuna.

-

采用的是天然生鲜金枪鱼。



Maguro Yamakake
tuna with grated yam 1,200円

金枪鱼拌山药泥

Made with raw wild bluefin tuna.

-

采用的是天然生鲜金枪鱼。



Oshinko Mori 770円

日式腌菜拼盘

Assorted pickles.

-
各种日式轻腌咸菜拼盘。



Chinese cabbage pickles 500円

大白菜泡菜

Lightly pickled Chinese cabbage.

-
轻微腌制的大白菜。



Eggplant pickles 500円

茄子酱菜

Lightly pickled eggplant.

-
轻微腌制的茄子。



Cucumber pickles 500円

黄瓜泡菜

Lightly pickled cucumbers.

-
轻微腌制的黄瓜。

Please note a 660円 seating fee will be charged. Prices include tax. / 本店将收取 660円 的座位费。此价格包含消费税。