

柳川鍋

うなぎの

採用日本直送水菜及本菇

嚴選優質鰻魚

源於江戶時代鍋物



うなぎの柳川鍋

鰻魚柳川鍋 Yanagawa Nabe with Eel

ごはん/うどん とたまご付き

配白飯/烏冬及雞蛋

Served with Rice/ Udon and Egg

\$178/位
Per person

建議方法 Recommended Steps

- 1 用筷子輕輕攪拌蛋漿2至3次
Lightly beat the egg for 2-3 times.
- 2 待鍋內的湯沸騰，以「の」字倒入蛋漿，然後立即關火
Bring the soup to a boil, then pour the egg in a "の" motion, then immediately turn off the heat.
- 3 輕輕順時針攪勻一個大圈，最後加上紫菜絲便完成了
Stir the soup clockwise once to mix the egg and add shredded seaweed.
- 4 可按個人喜好追加其他食品及飲品
Enjoy it with additional food and drink options!

· 另收加一服務費
· 所有圖片為產品於某一狀態下拍攝，僅顯示產品大概外觀，如對產品有任何查詢，歡迎與店員聯絡
· 如有任何爭議，溫野菜保留最終決定權

Subject to 10% service charge. Taken under certain conditions, photos of products reveal only the general appearance. Should there be any enquiries, please contact our staff for assistance. In case of any dispute, On-Yasai reserves the right of final decision on all related matters.