



博多海鮮しゃぶしゃぶ



*Image shows a portion for 4 people.

Hakata Kaisen Shabu-shabu *from 2 servings

(A la carte / Per Person) 4,200

HAKATA SEAFOOD SHABU-SHABU

Enjoy the blessings of the sea from Genkai-nada.

A fish shabu-shabu made with fresh seafood from Genkai Sea and Kyushu-Hakata, lightly dipped in a broth of bonito and kelp, and enjoyed with seasonal vegetables.

\ Staff Recommendation /

Hakata Kaisen Shabu-Shabu Course (minimum order for 2)

Appetizer / Hakata Seafood Shabu-shabu /
Finishing Dish (Tea Porridge or Tea Soba) / Dessert

One serving **5,500** *Please order for the number of guests.

90-minute
All-You-Can-Drink
+2,500

Bottled Beer, Highball, Lemon Sour, Shochu,
Sake, Plum Wine, Soft Drinks (Cold Brew
Matcha Genmaicha, Orange, Apple, Oolong Tea)

*Please note that all guests are required to order the all-you-can-drink plan.

✓ You are welcome to add extra ingredients.
(Each portion serves one person)

- ⊕ Additional Vegetables 550
- ⊕ Additional Seafood 1,100
- ⊕ Additional Kuroge Wagyu (Kyushu, 100g) 2,200
- ⊕ Finishing Dish – Tea Porridge 800
- ⊕ Finishing Dish – Tea Soba 800



| First Dish to Start

Today's 3 Kinds of Obanzai 1,000

Homemade
UDEN Bite-Sized Mentaiko 450

Edamame with Mataichi Salt 550

Assorted Pickles 550

Kagoshima

Fresh Yuba with Amber Sauce ... 650

Hakata-style Simmered Dish 750
(Game-ni)

有明の焼き海苔 550

Special Mentaiko

French Bread 450

| Simmered / Steamed

Clams Steamed in Sake 1,800

Sake-steamed Wild Sea Bream
from Genkai Sea 2,200



Hakata-style Simmered Dish (Game-ni)



Clams Steamed in Sake



Sake-steamed Wild Sea Bream
from Genkai Sea



Today's Sushi (3 pieces)

| Sashimi

- ☉ Boat-style Sashimi Platter 5,500
(3-4 servings)
- Boat-style Sashimi Platter 2,200
(1-2 servings)
- Sashimi of Fresh Bluefin Tuna 2,550
from Nagasaki (1-2 servings)
- ☉ Hakata-style Sesame Mackerel 1,550
(Goma Saba)
- Tray of Sea Urchin (1 sheet) 7,700
- Today's Sushi (3 pieces) 1,000



Hakata-style Sesame Mackerel (Goma Saba)



Barrel-style Sashimi Platter (1-2 servings)



Boat-style Sashimi Platter (3-4 servings)

Tray of Sea Urchin (1 sheet)

| Meat Dishes

Steamed Chicken with
Grated Yuzu and Ponzu 1,100

Kuroge Wagyu
Beef Sushi (1 piece) 1,100

Kuroge Wagyu Beef Sushi
with Sea Urchin (1 piece) 2,000

Kuroge Wagyu
Grilled Shabu Salad 2,200

Sukiyaki with Kyushu Wagyu and
White Leek (for 1 person) 2,500

+ Extra
Kuroge Wagyu Beef (100g) 2,200



Steamed Chicken with
Grated Yuzu and Ponzu



Kuroge Wagyu Grilled Shabu Salad



Sukiyaki with Kyushu Wagyu
and White Leek (for 2 persons)



Kuroge Wagyu Beef Sushi



| Grilled

 Uoden's Japanese Omelet 900
with Dashi

Grilled Kyushu Eel (Kabayaki)
One whole eel

Uoden's Japanese Omelet 450
with Dashi (Half)

 Grilled Kyushu Eel 4,800
(Kabayaki) One whole eel

Grilled Kyushu Eel 2,400
(Kabayaki) Half



Uoden's Japanese Omelet with Dashi (Half)

| Fried

Tsushima
Anago (Sea Eel) Tempura 1,800

Tempura of Kyushu
Kuruma Shrimp 1,800

Fried Young Chicken from Kyushu
(4 pieces) 1,000
(2 pieces) 500

 Assorted Tempura 2,200

| Soup

Miso Soup with
 Aosa Seaweed and Egg 550

Shijimi Clam Red Miso Soup
..... 800



Assorted
Tempura

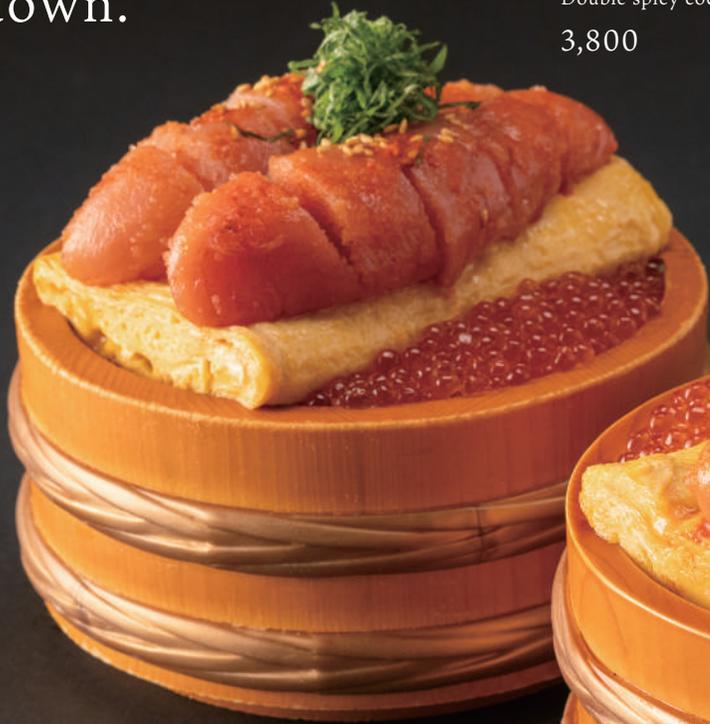
| Rice Dish

Kama-cooked
White Rice (1 bowl) 300

| Cold Dessert

Warabi Mochi with 550
Milk Ice Cream

Mentaiko never lets
you down.



W Mentai Ikura Tamagoyaki Don
Double spicy cod roe & salmon roe with Tamagoyaki
3,800

Uoden's Specialty

Mentai Ikura Tamagoyaki Don
Spicy cod roe & salmon roe with Tamagoyaki
2,700



A dream bowl of eggs: a bed of hand-rolled Japanese omelet topped with glistening salmon roe and a whole piece of Uoden's special mentaiko.

This is our most popular
luxurious seafood bowl.

Photo shows
the Goka Kaisendon.



Gōka
Kaisen Don
Luxury Seafood Bowl
4,100

W Uni nose
Gōka Kaisen Don
Luxury Seafood Bowl with Double Uni
5,650

Three bold colors.
Melt-in-your-mouth
bliss!

This tag team is
divine.

Namaebi Hotate Ikura
Sanshoku Don

Three-Topping Rice Bowl Set
(Raw Shrimp, Scallop
& Salmon Roe)

5,800



Miyazaki Salmon
Oyako Don
Salmon and salmon roe
rice bowl
from Miyazaki.
3,050



Three of Japan's
finest delicacies
— all in one bowl.

Made with Kyushu
Black Wagyu Ribeye



Donabe yaki
Mentai Unatama Gyu
Claypot Grilled Eel & Egg with Wagyu

TOKUJO / Full eel and egg
9,100

JO / Half eel and egg
6,600

The Deep Essence of Tuna and Sea Urchin.

Nagasaki san
Gokujo Honmaguro
Ootoro Uni Ikura Dōn

Premium Bluefin
Fatty Tuna &
Uni Ikura Bowl

11,000



Limited quantity

A luxurious tuna bowl featuring the finest cuts of fresh bluefin tuna from Nagasaki—fatty otoro, medium-fat chutoro, and lean akami—lavishly topped with premium Hokkaido sea urchin and soy-marinated salmon roe. A true taste of bliss.

Grilled Eel and Egg Sizzle with Sound & Aroma.



Donabe yaki
Unatama Jyu
Claypot Grilled Eel & Egg

TOKUJO / Full eel and egg
6,600

JO / Half eel and egg
4,100



Donabe yaki
Mentai Unatama Jyu
Claypot Grilled Eel & Egg with Mentaiko

TOKUJO / Full eel and egg
7,700

JO / Half eel and egg
5,200

Exquisite Ochazuke with Genkai Sea Broth.



Sea Bream Chazuke
2,250

はじめに

Start Here

Highball (Black Nikka)	750
UDEN Lemon Sour	750
 Wakanami Sparkling (Sake)	1,000
Amakusa (Rice Shochu) with Matcha Genmaicha	850
by Hoshino Tea Garden	

ビール

Beer

 <Draft> Asahi Premium Draft Beer Jukusen	800
<Bottle> Sapporo Red Star	900
<Can> Toriden Craft Beer 350ml	1,350
<Bottle> Asahi Dry Zero (Non-Alcoholic)	650

焼酎

Shochu

- ✓ On the Rocks
- ✓ With Soda
- ✓ With Water
- ✓ With Hot Water



Sato Kuro
(Sweet Potato Shochu)

Glass ... 800



Kanehachi
(Barley Shochu)

Glass ... 800



Amakusa
(Rice Shochu)

Glass ... 700

福岡の果実酒

Fukuoka Fruit Liqueur

- ✓ On the Rocks
- ✓ With Soda
- ✓ With Water



Amaou
Strawberry Liqueur

750



Niwa no Uguisu
Plum Wine

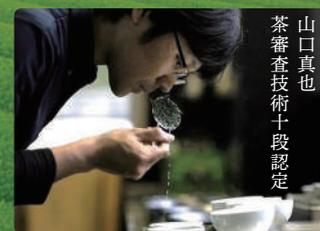
750



Ripe Mango
Plum Wine

750

福岡・八女茶
UODEN Premium Tea



{ Hot tea }

|| Iced tea ||

Hoshino Roasted Green Tea	550
Matcha Genmaicha	550
Kabusecha (※1)	550
Yame Japanese Black Tea	650
Green Oolong Tea (※2)	650
Gyokuro Shizuku Tea (※3)	850

Hoshino Roasted Green Tea	550
Cold Brew Matcha Genmaicha	550
Cold Brew Kabusecha	550
Yame Japanese Black Tea	650
Green Oolong Tea (※2)	650

☕ What kind of tea is this?

- ※1) Kabusecha Covered tea is shaded from sunlight for a short period of 3-10 days, offering both the refreshing quality of sencha and the rich umami of gyokuro.
- ※2) Green Oolong Tea Green oolong tea is known for its refreshing floral aroma. Lightly fermented oolong with a hint of green is called "blue tea."
- ※3) Gyokuro Shizuku Tea Grown with 20 days of shade, featuring mellow sweetness and rich aroma.

ご当地サイダー
FUKUOKA Local Cider



Kushida
Ginger Ale
700



Dazaifu
Plum Soda
700



Amaou
Strawberry Soda
700



Gentle Kyoho
Grape Soda
700

その他
Others

Orange | Apple | Mango | Coca-Cola | Coca-Cola Zero | Coffee (Hot/Iced) 550

ジャパニーズウイスキー

Japanese Whisky

Yoichi 1,100

Miyagikyo 1,100

Taketsuru 1,100

Yamazaki 1,500

Yamazaki 12 Years 2,800

Yamazaki 18 Years 7,500

Hakushu 1,500

Hakushu 12 Years 2,800

Hakushu 18 Years 7,500

Hibiki Japanese Harmony 1,800

Hibiki Blender's Choice 2,200

Hibiki 21 Years 7,500



All prices include tax.



Sake

Available warm.
Available by the traditional "Go" (180ml) unit.

UODEN LIMITED

UODEN Label

Miino Kotobuki Junmai Ginjo

A clean and powerful taste, even better when warmed. A limited sake available only at UODEN.

Glass (120ml) **950** 1.8L Bottle **11,500**



Fukuoka

MODERN LIGHT

軽

Wakanami Sparkling

Sparkling sake with 13% alcohol. Light citrus aroma and a dry finish. Perfect for toasts!

Glass (120ml) **1,000** 720ml Bottle **6,000**



Fukuoka

Ubusuna Ninōjō

Hints of pear and pleasant fizziness. The umami of steamed rice pairs perfectly with appetizers.

Glass (120ml) **1,450** 720ml Bottle **6,500**



Kumamoto

Miino Kotobuki Junmai Ginjo Extra Dry +14

Elegant ginjo aroma and sharp finish, perfect match for hot pot and dashi-based dishes.

Glass (120ml) **950** 1.8L Bottle **11,500**



Fukuoka

Yuma Junmai Nama Sake

Juicy with a lychee-like nuance and vibrant effervescence. Bold and refreshing!

Glass (120ml) **1,100** 720ml Bottle **5,000**



Fukuoka

Tanaka Rokujuugo Junmai Sake

A balanced sake with apple-like notes and gradually deepening rice umami. Pairs well with a variety of dishes.

Glass (120ml) **950** 1.8L Bottle **11,500**



Fukuoka

重

MODERN RICH

軽

Toyo Bijin "Asian Beauty" Junmai Daiginjo

A fruity sake with aromas reminiscent of peach and muscat. Slightly sweet yet clean, perfect for beginners.

Glass (120ml) **1,000** 720ml Bottle **4,200**



Yamaguchi

Nabeshima Junmai Ginjo

Exceptionally juicy and elegant. Bright acidity and lasting volume reminiscent of apples and strawberries.

Glass (120ml) **1,100** 1.8L Bottle **12,000**



Saga

Koimari "Mae" Junmai Daiginjo

A beautiful sake with muscat and herb-like aroma, elegant sweetness, and crystal-clear quality. Pairs perfectly with sashimi.

Glass (120ml) **2,200** 720ml Bottle **12,000**



Saga

重

CLASSIC LIGHT

軽

Shigemasu Hakata Ippon-jime

Aromas of banana with gradually spreading umami of rice. Clean and light finish.

Glass (120ml) **850** 1.8L Bottle **8,800**



Fukuoka

Rokujuyoshu Junmai-shu

A pleasant sake with a ramune-like aroma and rich umami flavor. Crisp and perfect with sushi!

Glass (120ml) **850** 1.8L Bottle **9,000**



Nagasaki

重

CLASSIC RICH

Asahikiku No.6 Junmai-shu

A sake with a cider-like rice aroma and soft, rich sweetness. Pairs well with anything. Especially good warm, which enhances the rice's natural sweetness.

Glass (120ml) **850** 1.8L Bottle **8,500**



Fukuoka