



Unagi Yondaime Kikukawa opens second Singapore restaurant at Raffles City on 1 October

Description

Unagi Yondaime Kikukawa opens its second Singapore restaurant today, Thursday 1 October, at #B1-75 Raffles City Shopping Centre, 252 North Bridge Road. The Nagoya unagi specialist, run here in partnership with [Les Amis Group](#), arrived in Singapore at Shaw Centre, #01-12, on 15 April 2025.

The Raffles City outlet can be reached on +65 8998 3687, and [Shaw Centre](#) on +65 8031 5200.

From an eel wholesaler since 1932

Kikukawa is one of Japan's largest live unagi restaurant chains, with 33 locations worldwide. It grew out of Nakasho Shoten, a Nagoya unagi wholesaler dating back to 1932, and is now led by fourth-generation owner Chef Kikukawa Yuhei. The brand is MICHELIN selected.

The eels are larger than the ones most restaurants use. They are kept in a tateba, a storage facility handed down through the family, and washed in well water to remove mud and the eel's characteristic smell. Each eel is cut and dressed in the restaurant, grilled quickly over binchotan charcoal, then dipped in a tare sauce the brand has not changed since it started.



Kikukawa courses include hitsumabushi, and a kaiseki course adds seasonal appetisers.
Photo: Unagi Yondaime Kikukawa

Open kitchens and private rooms

Every Kikukawa restaurant has an open kitchen, so the cutting and grilling happen in view of diners. Seating runs from counters and tables to private rooms, and each restaurant is designed by a different architectural designer, so no two dining rooms look the same.

Date Created

01/10/2026

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