

牛カツ
京都勝牛

Gyukatsu Kyoto Katsugyu

さくつ、
じゅわつ。

心地よい食感と、
口いっぱいに広がる
牛肉の旨味。



Making 'beef cutlet' from Kyoto into the world's "GYUKATSU".

勝



What is GYUKATSU?

GYUKATSU【牛カツ】- aka. Japanese Style Beef Katsu. Being the pioneer of the juicy, tender and flavourful GYUKATSU, Kyoto Katsugyu is excited to serve everyone here in Toronto! But how to enjoy authentic GYUKATSU like you are in Japan? Let's take a look.

Our Mission:

Making “beef cutlet” from Kyoto into the world’s “GYUKATSU”!

GYUKATSU Golden Rules

— 本格牛カツ —

こだわりの牛カツ



黄金比の薄衣



ミディアムレア



01.

Premium Beef

We only select the highest quality of beef for GYUKATSU that would bring out the best flavour and taste. Each cut that we offer will provide you a different taste, tenderness and experience of GYUKATSU.

02.

Extra Refined Panko

Our GYUKATSU Panko is refined and 10 times thinner than regular panko. It locks the juice in and drained out the excess oil. Creating the perfect balance of flavour and crispiness.

03.

Medium Rare

We firmly believe that the Perfect GYUKATSU should be Medium Rare. Frying in higher temperature + short duration allows the umami and juiciness of the beef to completely come out.



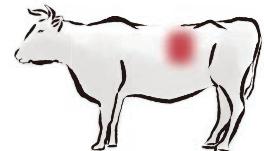
Five Choices of Beef

We only select the highest quality of beef that would bring out the best taste for GYUKATSU. With 5 types of beef to choose from, each cut offers a completely different taste, tenderness and flavour of GYUKATSU!



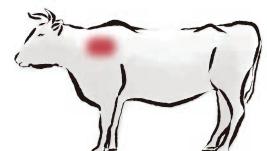
Sirloin サーロイン

Being one of the most popular cuts for steaks lovers, Sirloin firm yet fine texture brings out the rich flavour of beef completely. We use Black Angus Sirloin for our GYUKATSU, high quality beef = better flavour.



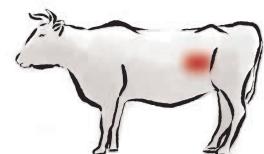
Chuck Flap ロース

Feel the real taste of beef! Chuck Flap is known for their rich and meaty flavour without losing the tenderness. It is the original GYUKATSU for a reason.



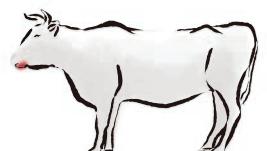
Striploin ストリップロイン

The traditional New York Striploin Steak is an outstanding cut that offers a great beefy flavour that balances perfectly with its fat.



Tongue タン

Our thick-cut beef tongue offers a unique flavour and texture unlike any other cuts. Don't miss out tongue lovers.



Wagyu 黒毛和牛

The perfect balance of meat texture and fat marbling, Wagyu is the very essence of beef. Savour the supreme flavour only Wagyu can offer.

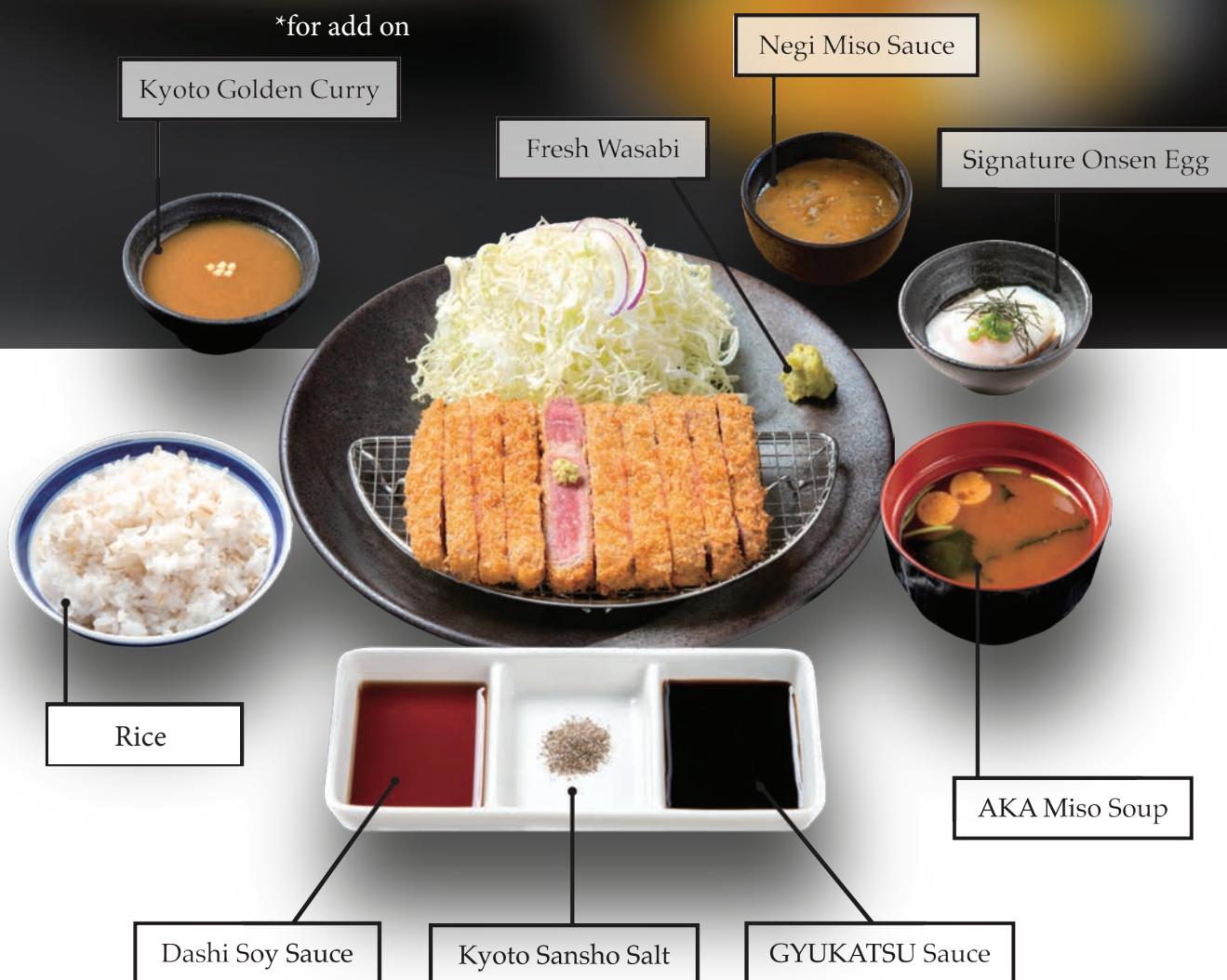




How to enjoy GYUKATSU

— 牛カツの美味しい食べ方 —

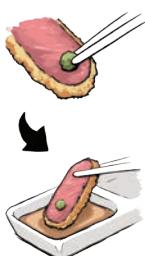
A GYUKATSU Meal is unlike anything else. Every set comes with sides and signature sauces that is specially crafted just for enjoy GYUKATSU! Every bite is another sensation and experience.



Option 1

Wasabi Dashi Soy Sauce

Enjoy GYUKATSU the classic way! Put wasabi on your GYUKATSU then dip it on our Japanese Dashi Soy Sauce that is slow cooked with dashi stock to have its own unique umami and flavour.



Option 4

Garlic Negi Miso Sauce

We use butter, garlic and Japanese green onion to craft this house special Miso sauce, and it is packed with flavour! The richness of the negi miso is complemented with the amazing smell of butter and garlic.



Option 2

Kyoto Sansho Salt

Sansho is one of the most popular spices in Kyoto. With a distinct savoury scent, it will give your GYUKATSU a kick of undeniable flavour.



Option 5

Signature Osen Egg

Slow cooked in warm water, the perfectly poached egg is silky and creamy. With a hint of our dashi soy sauce as base, this is the signature topping for GYUKATSU.



Option 3

GYUKATSU Worcester Sauce

Now try our special Worcester sauce made just for GYUKATSU, add some sesame to bring out the full flavour.



Option 6

Kyoto Style Curry

Made with our own dashi stock blend, it is not like any other curry sauce.
(Available as add-on)



TRY IT WITH OUR RICE

Pour the creamy Japanese Onsen Egg on your rice the GYUKATSU way! This silky and creamy signature topping will bring out the full umami until your last bite.



You've tried our Kyoto Style Curry as a dipping sauce, now pour it on top of your rice! The rich curry flavour is paired perfectly with rice and GYUKATSU, leaving you wanting more.



Katsugyu Signature Zen

— 京都勝牛の膳 —



AAA Original Chuck Flap GYUKATSU Zen
6oz. \$28



Black Angus Sirloin GYUKATSU Zen
6oz. \$27

Grass-fed Beef Tongue GYUKATSU Zen
4oz. \$26 | 5 oz. \$30

USDA PRIME Ribeye GYUKATSU Zen
8oz. \$25 | 6oz. \$38

New York Striploin GYUKATSU Zen
6oz. \$32

Australian WAGYU Short Rib GYUKATSU Zen
6oz. \$40



Tajima WAGYU GYUKATSU Zen
5oz. \$45 | 10oz. \$80



Japanese A5 OZAKI WAGYU GYUKATSU Zen
6oz. \$120

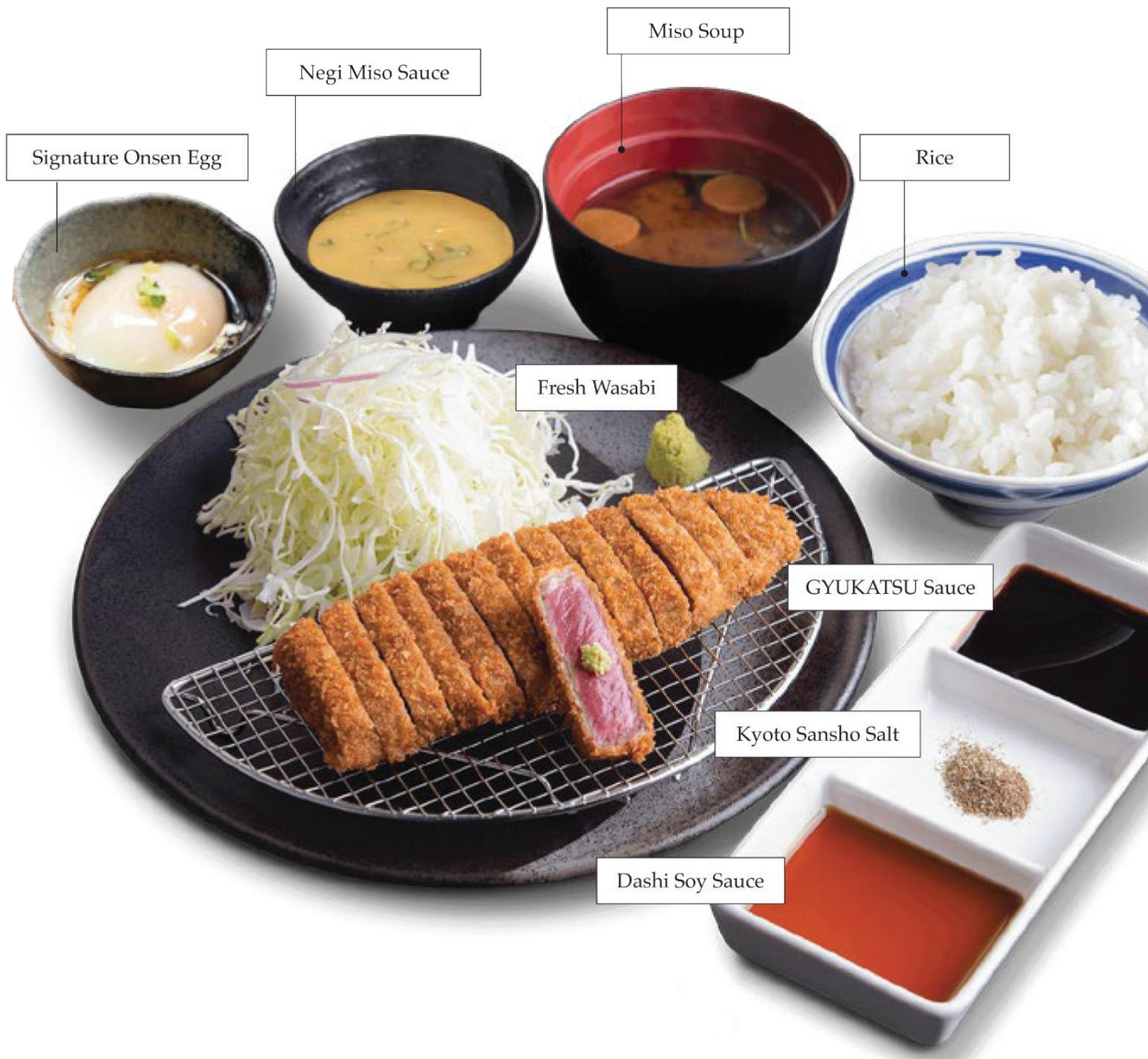
Yokubari Gozen

4 GYUKATSU Cuts [Ribeye, Chuck Flap, Tongue, Sirloin] \$60

Half & Half

— 相盛り —

● Ribeye Golden Menchi Katsu Zen	\$28	● Chuck Flap Tongue GYUKATSU Zen	\$28
● Chuck Flap Golden Menchi Katsu Zen	\$27	● Sirloin Tongue GYUKATSU Zen	\$28
● Sirloin Golden Menchi Katsu Zen	\$27	● Ribeye Tongue GYUKATSU Zen	\$32
● Chuck Flap Sirloin GYUKATSU Zen	\$28	● Ribeye Sirloin GYUKATSU Zen	\$35



Enjoy GYUKATSU the Kyoto way - served with your choice of GYUKATSU, Rice, Miso Soup, Signature Onsen Egg, Japanese Cabbage Salad along with all the zen dipping flavours



Katsugyu Umami Juu

— 京都勝牛の重 —



Japanese Cabbage Salad

Miso Soup

Signature Onsen Egg

Katsugyu GYUKATSU Juu

3oz. \$18 | 6oz. \$25

Umami Karaage Juu

\$16

Golden Menchi Curry Juu

\$16

Tofu Menchi Juu

\$16

Golden Ebi Katsu Juu

\$21



Step 01.

Enjoy the delicious, tender and flavourful GYUKATSU by itselv.

Step 02.

Now, please enjoy GYUKATSU with rice! With our signature sauces, each bite leaves you wanting more

Step 03.

Enhance the umami even more by adding our creamy Onsen Egg to your Bento.

Appetizer

— 勝牛のおつまみ —



Signature Golden Menchi Katsu
勝牛名物・メンチカツ
2pc \$10

KATSUGYU Takoyaki
たこ焼き
8pc \$10

Seasoned Sansho Karaage
山椒唐揚げ
\$13



Yasai Tofu Menchi Katsu
野菜豆腐メンチカツ
\$10

House Special Sesame Spinach
ほうれん草
\$5

Add - On

— 追加 —

Chuck Flap GYUKATSU	3oz. \$12	Rice	\$2	Kyoto Dashi Curry	\$2
Sirloin GYUKATSU	3oz. \$12	Signature Onsen Egg	\$2	Negi Miso Sauce	\$2
Tongue GYUKATSU	3oz. \$12	Fresh Cabbage Salad	\$2	House Special Tartar	\$2
		Fresh Wasabi	\$2		

Katsugyu Premium Sando

— 勝牛食パンサンド —

Golden Ebi
Katsu Sando

\$13

Signature
Menchi
Katsu Sando

\$10

勝牛メンチカツ
ANGUS GOLDEN MENCHI KATSU

JUICY, CRISPY, PACKED WITH FLAVOURS

\$10

HALF & HALF
GYUKATSU Zen
AVAILABLE!



Drinks

— ソフトドリンク —

Coke	\$3	Green Tea	\$5
Diet Coke	\$3	Oolong Tea	\$5
Canada Dry	\$3	Jasmine Tea	\$5
Nestea	\$3		

Alcoholic Drinks

— アルコール —



Draft Beer

Sapporo Beer	\$9
Premium Matcha Beer	\$10
Premium Yuzu Beer	\$10



Sake Highball

Peach	\$12
Strawberry	\$12

抹茶

Seasonal ice cream
also available
Please inquire for
the flavour!

KYOTO
MATCHA



京抹茶アイス
Matcha Ice Cream
\$5



京抹茶ビール
Matcha Beer
\$10

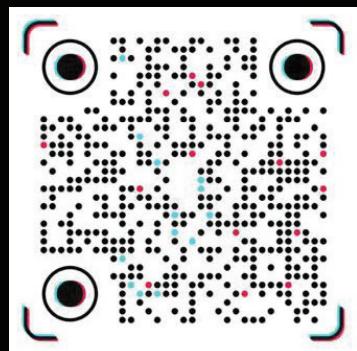
牛カツ 京都勝牛

ご来店ありがとうございました！



While you
wait for your
GYUKATSU

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