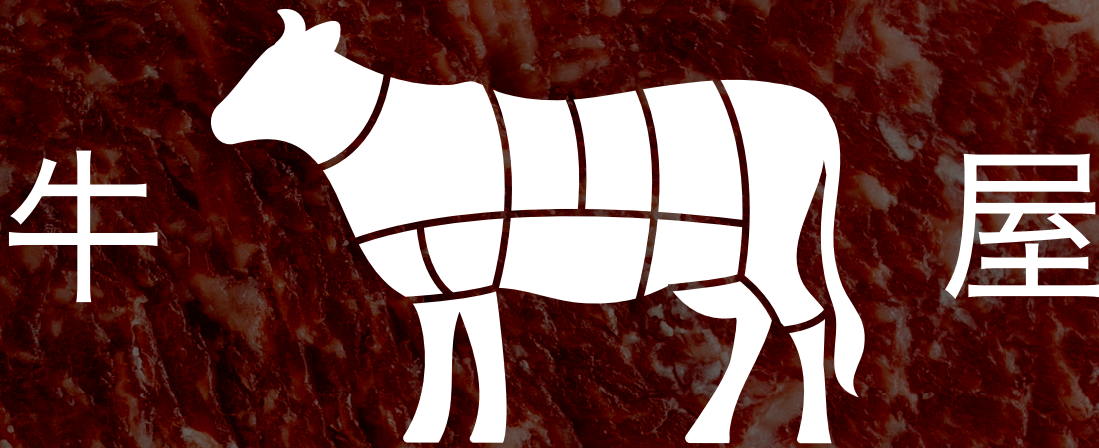


GYUYA



JAPANESE BBQ

STARTERS & SIDES

前菜

APPETIZER

CHAMAME EDAMAME	5
YUZU SHIO SHISHITO	7
KOREAN NORI	4
CHILI GARLIC TOFU	6
CORN BUTTER	5
KIMCHI	5



ASSORTED KIMCHI 10



ASSORTED NAMUL 12



YUKKE 13

スープ
+
ご飯

SOUP & RICE

RICE	3
CLAY POT RICE (FOR 2)	9
<i>30 MIN COOKING TIME</i>	
NEGI TAMA ADDICTED RICE	6
HOT STONE BIBIMBAP	16
EGG SOUP	8
GOMTANG SOUP	13



SPICY KALBI SOUP 13

サラダ

SALAD

CHOREGGI SALAD	9
SANGCHU LETTUCE	6
NEGI SHIO CABBAGE	5



HOUSE SALAD 9

SIGNATURE SETS

(FOR 2-3)

A. PREMIUM SET

- A5 WAGYU STRIPLOIN •A5 RIB CAP
- US WAGYU CHUCK SHORT RIB (PREMIUM) •PRIME OUTSIDE SKIRT

85



B. GYUYA SET

- CROWN CUT TONGUE
- SHORT PLATE
- US WAGYU CHUCK SHORT RIB
- PRIME OUTSIDE SKIRT
- PRIME CHUCK TAIL FLAP
- VARIETY CUTS/MARINATED FINGER MEAT

65

C. VARIETY SET

- KUROBUTA SAUSAGE •PORK BELLY OR NATURAL CHICKEN
- US WAGYU SHORT PLATE •VARIETY OF MARINATED CUTS

50



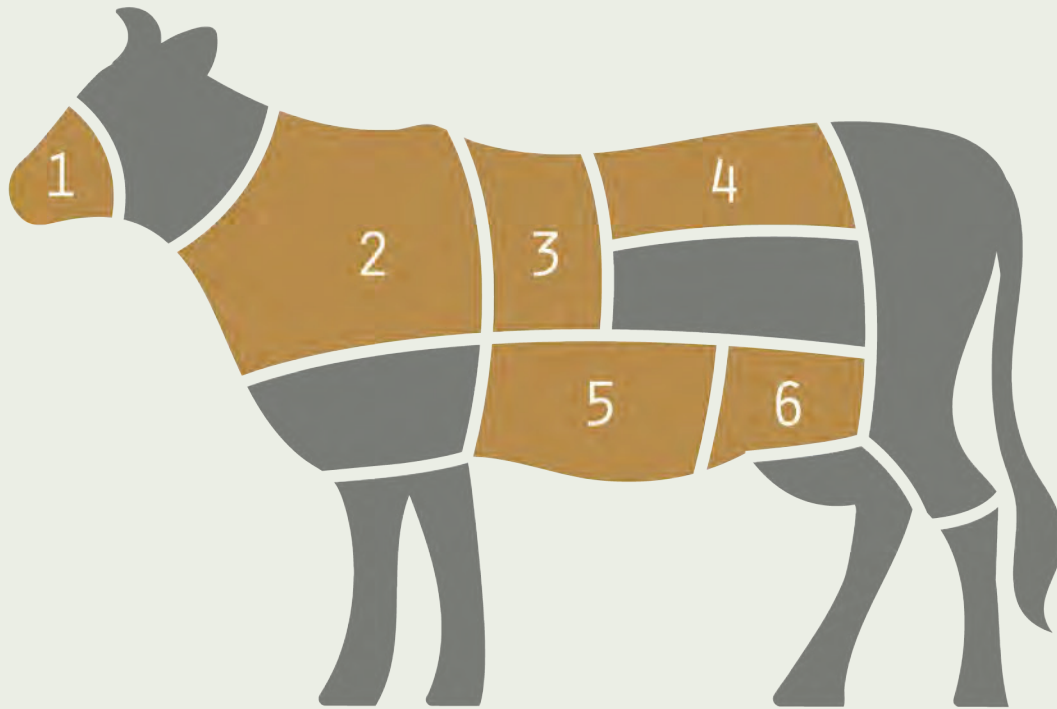
D. WAGYU SAMPLER

- A5 WAGYU STRIPLOIN VARIETY CUTS
- A5 WAGYU RIB CAP

92

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS

GUIDE TO CUTS OF BEEF



1 TONGUE

TONGUE
THICK CUT TONGUE
NEGI TONGUE

2 CHUCK

ZABUTON CHUCK FLAP

3 RIB

RIB FINGER

4 LOIN

STRIPLOIN STEAK

5 PLATE

KALBI
PREMIUM KALBI
KIRIOTOSHI KALBI
SUKIYAKI KALBI

6 INNERS

HORUMON
HARAMI SKIRT STEAK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS

PROTEINS & VEGETABLES

(REC 2-3 DISHES PP)

PROTEINS & VEGETABLES ARE PRE-MARINATED. FOR ANY SPECIAL REQUESTS PLEASE ASK YOUR SERVER.

牛肉 BEEF



ZABUTON CHUCK FLAP 15



PREMIUM KALBI 19



TONGUE 15



THICK CUT TONGUE 22

NEGI TONGUE 17

KIRIOTOSHI KALBI 10

RIB FINGER 11

KALBI 15

HARAMI SKIRT STEAK 16

DIPPING SAUCE AVAILABLE UPON REQUEST
TSUKEDARE SWEET SOY | CITRUS SOY PONZU

和牛 A5 WAGYU

STRIPLOIN STEAK 98

KALBI 35

SUKIYAKI KALBI 35

その他 OTHER MEAT

HORUMON LARGE INTESTINE . . . 8

GYARA ABOMASUM 8

MINO STOMACH 10

MIXED HORUMON 18

PORK JOWL 8

PORK BELLY 8

KUROBUTA SAUSAGE 8

NATURAL CHICKEN 8

海鮮 SEAFOOD

SHRIMP 8

SCALLOP 10

SQUID 6

SEAFOOD PLATTER 22

野菜 VEGETABLES

CORN 5

ONION 5

SHITAKE MUSHROOM 6

KING OYSTER MUSHROOM 6

ZUCCHINI 5

ASSORTED VEGETABLES 8.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS

DRINKS & DESSERT

カクテル

COCKTAILS



YUZU MOJITO* 12
(HAVANA CLUB RUM, LIME, MINT,
YUZU SYRUP, SODA)



LYCHEE MARTINI* 12
(GIN, ELDERFLOWER LIQUEUR, LYCHEE
PUREE, LEMON, SIMPLE SYRUP)

CHU-HI TAKARA 9
(LEMON | GRAPEFRUIT | OOLONG)

HIGHBALL IWAI BLUE 9
(CLASSIC | YUZU)

焼酎

SHOCHU

KUROKIRISHIMA (ROCKS) 8
FRUITY, FLORAL

IICHIKO (ROCKS) 7
RICH UMAMI, CLEAN

酒

SAKE

LITTLE SUMO (MASU CUP) 8.5
BALANCED, FRUITY, NUTTY

TAMAGAWA JUNMAISHU (ROCKS) 8.5
EARTHY, ROBUST

ビール

BEER

SAPPORO DRAFT (GLS | PTCHR) 9 | 26
SUNTORY PREMIUM MALTZ* . . . 12
KIRIN BOTTLED BEER 6.5
TOKYO PEEL BEER 8
JAPAN VILLAGE EXCLUSIVE
KAWABA SUNRISE ALE 8.5

ワイン

WINE (GLS | BTL)

CABERNET SAUVIGNON 9 | 34
SAUVIGNON BLANC 9 | 34
PROSECCO 10 | 38

ソフトドリンク

SOFT DRINKS

KIMINO YUZU SODA 4
OOLONG TEA 3.5
RAMUNE ORIGINAL 4
CALPICO ORIGINAL 4
SELTZER 3
COKE/DIET COKE 3
SPRITE 3
GINGER ALE 3

デザート

DESSERT

SORBET (LYCHEE) 6
ANNIN TOFU 7



ICE CREAM & MOCHI ICE CREAM 7
(VANILLA | GREEN TEA)

*ONLY AVAILABLE THUR-SUN DINNER