

SMALL PLATES

Gyu-Sushi

With premium roast beef, Japanese shoyu BBQ sauce, and kuki-wasabi on the side

12.45 | 10.45 HH 4 pcs 330 Cal

6.45 | 5.45 HH 2 pcs 165 Cal



Spicy Tuna Volcano*

Spicy tuna on crispy fried rice, drizzled with Japanese shoyu BBQ sauce

8.95 | 7.95 HH 430 Cal



Edamame GF V

6.00 | 5.00 HH 200 Cal



Garlic Edamame GF V

6.00 | 5.00 HH 260 Cal



Spicy Jalapeño Edamame V

6.00 | 5.00 HH 300 Cal



Napa Kimchi GF

6.00 | 5.00 HH 35 Cal



Spicy Cold Tofu

Soft tofu with crunchy chili garlic sauce and kimchi

6.45 | 5.95 HH 260 Cal



Shio Negi Cold Tofu GF V

Cold tofu topped with white soy sesame oil and green onions

6.45 | 5.45 HH 170 Cal



Spicy Cabbage Salad V

5.95 | 5.45 HH 170 Cal



Garlic Shio Cabbage GF V

3.95 60 Cal



Spicy Addicting Cucumber V

Crunchy cucumbers in a slightly spicy crunchy chili garlic dressing

5.95 | 4.95 HH 250 Cal



Fried Pork Gyoza Dumplings

Juicy fried pork dumplings. Served with citrus ponzu

7.45 | 6.45 HH 230 Cal



Steamed Chili Dumplings

Pork dumplings with crunchy chili garlic oil

8.00 540 Cal



Yuzu Shishito Peppers GF V

Skillet fried peppers with Japanese yuzu citrus! Occasionally spicy!

7.95 | 6.95 HH 280 Cal



Japanese Chicken Karaage

Juicy Japanese fried chicken served with chili mayo sauce

7.45 390 Cal



Cheese Corn Butter GF V

Mix of melted butter, cheese, and corn served in a small cast iron skillet

6.45 | 5.45 HH 280 Cal



Chili & Yuzu Roast Beef

Gyu-Kaku signature roast beef topped with crunchy chili garlic yuzu oil

10.00 420 Cal



Fried Bacon Chips

Crunchy, deep-fried pork belly slices. Served with salt and lemon

7.95 | 6.95 HH 570 Cal



EXPERIENCE

OUR FOOD WITH

Spicy Umami Chili 20 Cal

ADD FOR +\$1.00



Takoyaki

7 fried octopus fritters drizzled with takoyaki sauce and Japanese mayo, topped with crushed bonito flakes and green onions

8.95 | 7.95 HH 620 Cal



Vegetable Spring Rolls V

Mixed vegetables rolled in a light wonton wrapper and fried. Served with sweet chili sauce and a shishito pepper

7.95 | 6.95 HH 450 Cal



Chili Mayo Fried Shrimp

Deep-fried tail-on shrimp tossed in our crunchy garlic aioli sauce with fresh chopped green onions

9.45 270 Cal



Fried Calamari

Served with yuzu basil aioli

7.50 330 Cal



Fried Cheese Wontons V

Cream cheese and green onions in crispy wontons. Served with sweet chili sauce

6.45 | 5.45 HH 360 Cal



Miso Chili Wings

Chicken wings coated in our sweet and spicy miso chili sauce

10.00 580 Cal



Black Pepper Wings

Dangerously addicting! Fresh-fried wings tossed in a sweet soy and black pepper sauce

10.00 330 Cal

SALAD

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Yuzu Avocado Salad

Avocado, cucumber slices, tomatoes, and crunchy wonton croutons adorn a green leaf lettuce salad. Drizzled with our zesty and refreshing Yuzu Dressing

9.95 290 Cal

11.95 w/ Roast Beef 460 Cal

12.95 w/ Shrimp* 300 Cal

13.95 w/ Salmon 500 Cal



Gyu-Kaku Salad GF V

Mixed vegetables, daikon radish, hardboiled egg slices in our house Sesame Miso Dressing

8.95 | 7.95 HH Full 310 Cal

5.45 | 4.95 HH Half 160 Cal



Karaage Avocado Salad

Juicy Japanese Chicken Karaage, avocado, variety of salad, vegetables, and sliced hardboiled egg. Mixed in house special Olive Oil & Shio Dressing and drizzled with chili mayo sauce

10.45 540 Cal

Yuzu Dressing GF

This signature dressing is characterized by a refreshing spiciness infused with the aromatic Japanese citrus, Yuzu. It combines yuzu infused ponzu with an accent of spicy green jalapeños.

1.00 Extra Dressing 190 Cal

Olive Oil & Shio Dressing GF V

Bold blend of olive oil, garlic, salt, and soy sauce

1.00 Extra Dressing 180 Cal

EXTRAS Enhance Your Salad!

GF V	Boiled Egg	1.50	80 Cal
GF V	1/4 Avocado	1.25	60 Cal
GF V	1/2 Avocado	2.50	120 Cal
GF V	Tofu	2.50	70 Cal

Sesame Miso Dressing GF V

Paired with sesame's strong aroma, vinegar and mustard make the taste refreshing. Please enjoy the hint of miso as the secret ingredient of this signature dressing.

1.00 Extra Dressing 100 Cal

ENJOY AT HOME!

Ask your server for details.
Available at US locations only.

SOUP



Seaweed Soup GF V

3.95 190 Cal



Egg Soup GF V

Silken egg in vegetable broth

4.95 240 Cal



Miso Soup GF

Traditional Japanese soup

3.95 35 Cal

Spicy Tofu Chigae Soup*

▲ SODIUM WARNING

Kimchi, Yaki-Shabu beef, tofu, sesame, egg, and green onions

9.95 430 Cal

SUPER HOT!
Spicy Jalapeño Miso
40 Cal

**ADD FOR
+\$1.00**

GF V

★ = Best-Seller

GF = Gluten-Free

V = Vegetarian Friendly

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SMALL PLATES,
SALAD, SOUP

PREMIUM BEEF



★ **Prime Kalbi Short Rib*** GF
Juicy marbled USDA prime beef that melts in your mouth. Served with premium dipping sauce
16.45 420 Cal
Marinade choices:
Sweet Soy Tare / Salt & Pepper



★ **Harami Skirt Steak*** GF
Our best-selling 21-day aged skirt steak
13.45 250 Cal
Marinade choices: Miso / Shio



Kobe Style Kalbi Short Rib* GF
A must try for BBQ lovers! Intensely marbled beef short rib with a rich, mouthwatering texture.
Served with premium dipping sauce
26.45 400 Cal
Marinade choices: Sweet Soy Tare / Salt & Pepper



Premium Sirloin* GF
Hearty and tender
10.95 | **9.95 HH** 150 Cal
Marinade choices:
Sweet Soy Tare / Salt & Pepper



Bistro Hanger Steak* GF
Tender and lean hanger beef
10.95 | **9.95 HH** 270 Cal
Marinade choices: Miso / Garlic



Sukiyaki Bone-In Kalbi*
Juicy bone-in short ribs, pre-marinated in a sweet and savory Sukiyaki sauce
10.95 | **9.95 HH** 310 Cal
Pre-Marinated Sukiyaki Flavor



★ **Beef Tongue*** GF
A classic cut for Japanese BBQ. Try it with a squeeze of lemon juice!
15.45 190 Cal
17.45 w/ Scallion Sauce 300 Cal
Try with Lemon



GREAT WITH
SCALLION
SAUCE!



Harami in Secret Pot* GF
½ lb of our best-selling meat in a special mild miso marinade! Great for sharing between 2 or more people
29.00 620 Cal
Special Mild Miso Marinade

**1/2 LB
OF SPECIAL
SKIRT STEAK!**

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BEEF

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Kalbi Chuck Rib* GF

Delicious, light marbled flavor

9.95 | **8.95 HH** 230 Cal

Marinade choices: Sweet Soy Tare / Garlic



Angus Beef Rib* GF

Cubed short rib meat

8.95 | **7.95 HH** 220 Cal

Marinade choices: Sweet Soy Tare / Miso



Yaki-Shabu Beef* GF

Thinly sliced beef that grills quickly!

8.95 | **7.95 HH** 200 Cal

Marinade choices: Miso / Sweet Soy Tare



New York Steak* GF

Lean and juicy

10.95 | **9.95 HH** 130 Cal

Marinade choices: Garlic / Miso



Filet Mignon* GF

Lean cuts of filet mignon

10.95 | **9.95 HH** 220 Cal

Salt & Pepper



Toro Beef* GF

Thin-sliced beef belly, just like bacon!

8.95 | **7.95 HH** 220 Cal

Marinade choices: Sweet Soy Tare / Shio



GYU-KAKU ORIGINAL MARINADE UMAKARA SAUCE

UMAMI Savory ⊕ AMAMI Sweet ⊕ KARAMI Spicy

Umakara Ribeye* GF

8.95 | **7.95 HH**
140 Cal



Umakara Yaki Beef* GF

8.95 | **7.95 HH**
200 Cal

Umakara Pork* GF

6.95 | **5.95 HH**
160 Cal

MARINADES

We serve our meat items with the best recommended marinades.

Please let your servers know of your preference.

We'll customize them for you!

Miso GF V

Sweet, rich, flavorful, Gyu-Kaku original white miso marinade



Sweet Soy Tare GF V

Soy sauce, pear juice, and ginger



Garlic GF V

Garlic paste with sesame oil and shio marinade



Shio GF V

Garlic, salt, soy sauce, and sesame oil



Teriyaki V

Rich soy sauce flavor and sweet glaze



Basil GF V

Italian pesto (contains pine nuts) and sesame oil



Spicy Jalapeño Miso GF V

Super spicy with a jalapeño kick and a miso twist

POULTRY

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Chicken Basil* **GF**
6.45 | **5.45 HH** 100 Cal



Chicken Teriyaki*
6.45 | **5.45 HH** 100 Cal



Garlic Shoyu Chicken Thigh*
Juicy chicken thigh pre-marinated with sweet garlic soy sauce
7.45 | **6.45 HH** 110 Cal



Duck Breast* **GF**
9.95 | **8.95 HH** 120 Cal
Marinade choices:
Shio / Miso

+\$3⁵⁰

Great with
Cheese Fondue!
200 Cal **GF** **V**

PORK



Pork Belly* **GF**
Juicy pork belly slices
7.45 | **6.45 HH** 440 Cal
Marinade choices:
Shio / Sweet Soy Tare



Spicy Pork* **GF**
6.95 | **5.95 HH** 240 Cal
Spicy Jalapeño Miso



Japanese Pork Sausages* **GF**
Pork sausages with a hint of smoke
6.95 | **5.95 HH** 320 Cal

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GLUTEN-FREE **GF**

Yakiniku has the **magic**
to make people **happy!**

We'd like for everyone to enjoy our
Gyu-Kaku marinades and sauces,
and so they are made gluten-free!



**Take home the signature
flavors of Gyu-Kaku!**

*Sauce bottles available for purchase only at
US locations. Ask your server for more details.*

BBQ BOOSTER

Enhance
the flavors!



Scallion
Sauce 110 Cal
ADD +\$2.00
GF V

SCALLION SAUCE

Great with Beef Tongue*, Kobe Style Kalbi
Short Rib*, & more!





Cheese
Fondue 200 Cal
ADD +\$3.50
GF V

CHEESE FONDUE

Great with Chicken*, Broccoli, & more!





Garlic Butter

Great with any BBQ Meat!

GF V	Original Garlic Butter	3.00	180 Cal
V	Herb Garlic Butter	3.00	140 Cal
GF V	Spicy Miso Garlic Butter ...	3.00	210 Cal

Enhancements (Additional Charge)

GF V **Chili Mayo** 1.00 180 Cal
1 oz of our house Chili Mayo
Savor the vibrant fusion of sweet and tart flavors,
elevated by a spicy kick and the creamy richness
of mayonnaise. Best with any fried item or salads.

GF V **Yuzu Green Sriracha** 1.00 20 Cal
1 oz of our house Yuzu Green Sriracha
Citrus-forward, with a noticeable hint of spicy freshness.

V **Kuki Wasabi** 2.00 20 Cal
The king of Japanese condiments.
This condiment goes well with simple flavors
such as salt and pepper or ponzu sauce.

Spicy Umami Chili 1.00 20 Cal

V **Crunchy Chili Garlic Sauce** 2.50 130 Cal
A Japanese magical topping that harmonize garlic
and spiciness with miso. It pairs well with
noodles and rice too!

GF V **Garlic Paste** 1.50 90 Cal
Our house-made garlic paste blends fresh garlic
cloves into a smooth, aromatic condiment.
Perfect for enhancing grilled meats and vegetables
with its robust flavor and subtle sweetness.

GF V **Garlic Clove** 2.50 110 Cal
Savor the simplicity and bold flavor of garlic cloves.
Add a savory depth to every bite.

GF V **Garlic Slices** 2.50 110 Cal

Premium Dipping Sauce **GF V**

This sauce is tailored to pair with high quality premium meats such as our Japanese Wagyu and Prime Kalbi to complement the rich umami flavor. This special recipe is a recreation of our original Gyu-Kaku dipping sauce in Japan.
40 Cal Per Serving

Lemon **GF V**

2 Wedges

Adds a refreshing note to the grilled meats
and vegetables. Recommended with Beef Tongue.
5 Cal

GYU-KAKU DIPPING SAUCES



Ponzu **GF**

A traditional Japanese condiment
that combines the fragrance of
citrus fruits with soy sauce.
It pairs well with meats and
other items. This sauce makes
everything refreshing.
15 Cal Per Serving



Sweet Soy **GF V**

Gyu-Kaku original sweet soy
sauce. A magical sauce that
goes well with anything.
25 Cal Per Serving



Spicy **GF V**

Gyu-Kaku original hot &
spicy sauce. It carries a good
amount of bold Umami flavor.
30 Cal Per Serving

SEAFOOD

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Shrimp Garlic* **GF**
8.95 | **7.95 HH** 150 Cal



Spicy Shrimp* **GF**
8.95 | **7.95 HH** 100 Cal
Spicy Jalapeño Miso



Miso Butter Salmon* **GF**
Salmon filets served in a foil packet
10.00 250 Cal



BBQ Calamari Miso* **GF**
7.45 | **6.45 HH** 180 Cal



Shrimp & Mushroom Ahijo* **GF**
4 pieces of shrimp with mushrooms
in olive oil, garlic, and basil
10.95 | **9.95 HH** 360 Cal

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MAKE YOUR MEAL ENJOYABLE

BY FOLLOWING THESE 5 TIPS



1

Use metal tongs provided to move raw meat on the grill.
Use your chopsticks to remove cooked meat from the grill.



2

Do not load the grill up with too many meats at the same time. This increases the risk of fire.



3

Meats that are higher in fat content (especially Toro Beef and Pork) should be cooked around the edges of the grill.



4

Table sauces go in your sauce tray and **not on the grill**. While meat is cooking on the grill, **do not add any table sauces on it**. For best flavor, add the sauces when your meats are cooked and on your plate!



5

Questions about how to best grill your meat or what to order? Please ask your server!

VEGETABLES

TO GRILL



Assorted Vegetables GF V
8.95 | 7.95 HH 230 Cal



Zucchini GF V
Drizzled with Shio
4.95 | 4.45 HH 25 Cal



Shishito Peppers V
Drizzled with soy sauce
and sesame oil
5.45 | 4.95 HH 130 Cal

TO STEAM

All foiled vegetables for steaming contain butter sauce



Spinach Garlic GF V
5.45 | 4.95 HH 110 Cal



Garlic Mushroom GF V
5.95 | 4.95 HH 150 Cal



Asparagus GF V
5.95 | 5.45 HH 120 Cal



Broccoli GF V
4.95 | 4.45 HH 110 Cal

+\$3⁵⁰ Great with
Cheese Fondue!
200 Cal GF V



Mushroom Medley V
Assorted seasonal mushrooms
6.95 | 6.45 HH 130 Cal

V VEGETARIAN

Yakiniku has the **magic** to make people **happy!**

**VEGETARIAN OPTIONS
ARE AVAILABLE SO THAT YOU
TOO CAN ENJOY THE **MAGIC!****



Please visit this
page for a list of
vegetarian options



**WE OFFER
KID'S MENU**

**PLEASE ASK YOUR SERVER
FOR THE MENU!**



RICE

**UPGRADE
ANY BIBIMBAP
TO BROWN RICE
ADD FOR +\$1.00**



SUPER HOT!
Spicy Jalapeño Miso
40 Cal
**ADD FOR
+\$1.00**



★ Beef Sukiyaki Bibimbap **GF**

Sukiyaki-marinated beef, rice topped with white onions, green onions, and sesame. Served in a sizzling hot stone bowl

10.45 | 9.45 HH w/ Beef 710 Cal

12.45 | 11.45 HH w/ Double Beef 810 Cal



Beyond Bibimbap **GF V**

100% plant-based Beyond Beef marinated in our secret Sukiyaki sauce, stir fried mushrooms, red bell peppers, and white onions. Flavored in butter and sesame oil, with green onions and sesame seeds served over rice

12.45 | 11.45 HH 630 Cal

**15.45 | 14.45 HH 760 Cal
w/ Double Beyond Beef**



Vegetable Sukiyaki Bibimbap **GF V**

Rice, button mushrooms, broccoli, asparagus, green and white onions, red bell peppers, butter, sesame, and shoyu BBQ sauce

9.95 700 Cal



Garlic Fried Rice* **V**

Garlic rice with green onions, white onions, egg yolk, sesame, and garlic chips

9.45 630 Cal



Spicy Beef Bibimbap **GF**

Beef rib meat and rice doused in our signature Umakara Sauce and garnished with an assortment of bell pepper, shishito pepper, corn, sesame, green onions, and chili flakes

11.95 730 Cal



White Rice **GF V**

4.00 Regular 340 Cal

5.50 Large 510 Cal



Organic Brown Rice

4.50 280 Cal



NOODLE

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★ Garlic Noodles

Thick, chewy garlic noodles served in a sizzling stone bowl with choice of:

10.95 | 9.95 HH w/ Chicken 820 Cal

11.95 w/ Vegetables 710 Cal **V**

13.45 w/ Shrimp 720 Cal



Spicy Beef Ramen

⚠ SODIUM WARNING

Kalbi soup broth, thin-sliced beef, egg, green onions, vegetables, sesame, and sesame oil

11.95 960 Cal



Goma Negi Shio Ramen

⚠ SODIUM WARNING

Oxtail based house broth, kakuni chashu, egg, green onions, sesame, and sesame oil

12.45 930 Cal



Spicy Chigae Ramen*

⚠ SODIUM WARNING

Rich and spicy soup, topped with kimchi, Yaki-Shabu beef, tofu, green onions, and sesame seeds. Finished with a poached egg dropped in the center

12.95 1050 Cal



Tonkotsu Ramen

⚠ SODIUM WARNING

Rich pork bone broth, topped with kakuni chashu, boiled egg, chopped green onions and red bell peppers, and a dash of sesame seeds

12.45 810 Cal

**EXPERIENCE
OUR FOOD WITH
Spicy Umami Chili**

20 Cal

ADD FOR +\$1.00



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