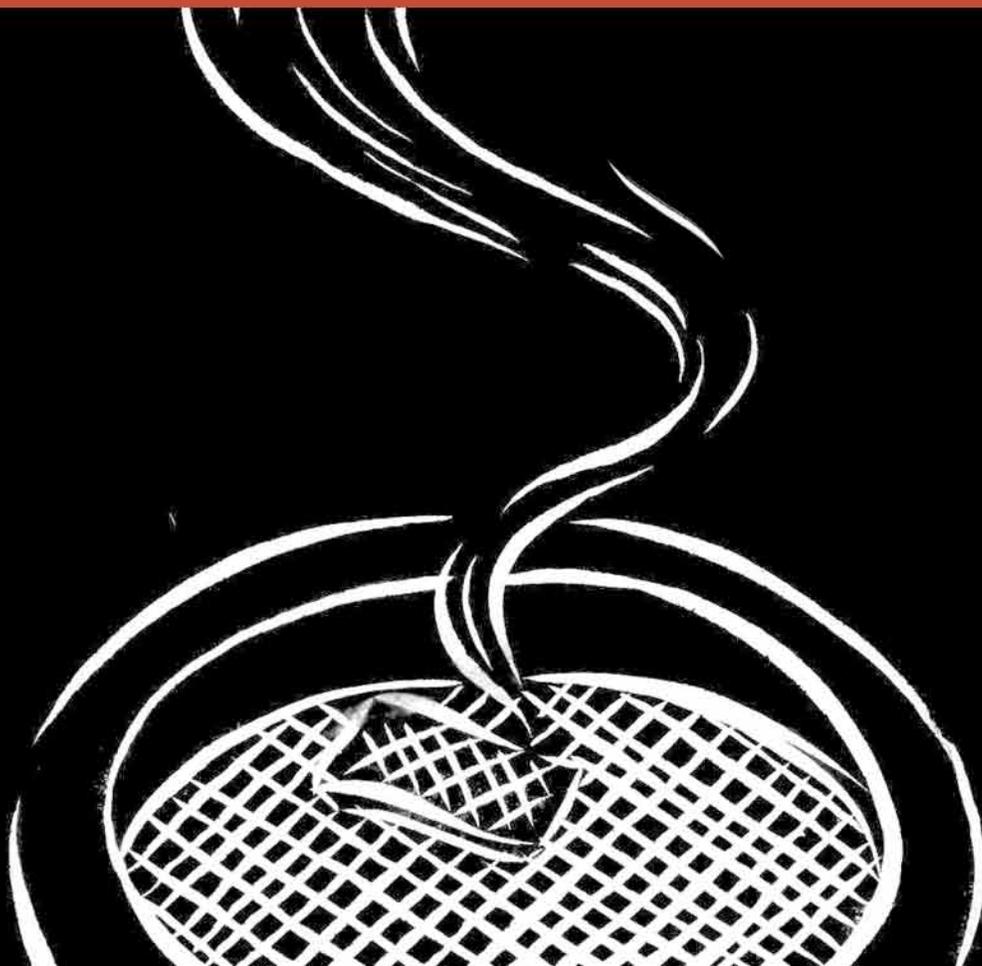




Gyu-Kaku
Japanese BBQ

NUTRITION GUIDE





NUTRITION GUIDE



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SAUCE

	Basil	1	130	12	2	0	0	300	3	1	1	2
GF V	Cheese Fondue	1	200	14	80	0	50	980	7	0	5	11
V	Crunchy Garlic Sauce	1	130	110	12	0	0	250	5	1	1	1
GF V	Garlic Butter	1	100	8	5	0	25	310	6	0	1	1
	Hot & Spicy Sauce	1	40	0	0	0	0	266	9	0	8	0
GF	Miso Sauce	1	25	0	0	0	0	350	5	0	4	1
GF	Sweet Soy Momi Tare	1	30	0	0	0	0	510	7	0	5	1
GF	Sweet Table Sauce	1	36	0	0	0	0	436	9	0	8	0
GF	Premium Sweet Table Sauce	1	40	0	0	0	0	590	8	6	6	1
GF	White Soy (Shio)	1	20	0	0	0	0	250	3	1	1	1

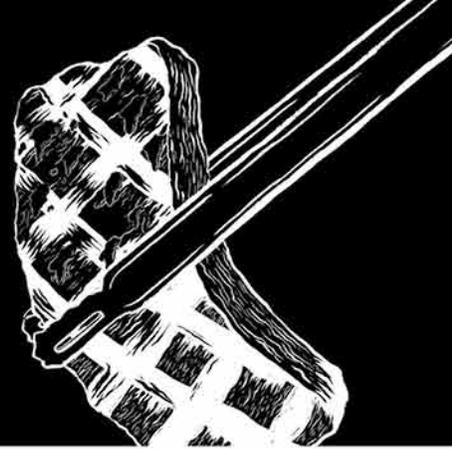


APPETIZER

	Addicting Cabbage Salad	1	180	15	3	0	0	360	9	3	6	2
	Ahi Poke Tuna Hawaii	1	160	3.5	0.5	0	35	1570	7	0	2	25
	Assorted Kim-Chee Hawaii	1	35	0	0	0	0	1370	7	1	1	1



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APPETIZER

	Calamari Strips Hawaii	1	760	44	8	0	600	1060	20	0	2	42
	Chicken Cheese Fondue	1	320	16	9	0	110	1060	7	0	5	36
GF V	Crispy Seaweed	1	50	3	0	0	0	80	2	2	0	2
GF V	Edamame 4 oz	1	140	8	1.5	0	0	280	5	0	0	14
GF V	Edamame 6 oz	1	200	11	2.5	0	0	390	7	0	0	20
	French Fries w/ Cod Cavier	1	600	37	6	0	65	770	56	5	0	8
	Fried Bacon Chips	1	570	57	20	0	70	1240	4	0	0	9
	Fried Calamari	1	330	22	4	0	300	530	10	0	1	21
V	Fried Cheese Wonton	1	360	22	5	0	40	960	29	2	4	8
	Napa Kimchi	1	40	0.5	0	0	0	640	3	2	1	1
	Hot Oil Seared Salmon	1	390	32	4.5	0	35	55	10	2	1	16
	Japanese Fried Chicken	1	390	24	4	0	105	1450	18	1	12	25
	Miso Chili Wings	1	580	34	7	0	235	700	12	4	5	53
	Namuru	1	170	10	2	0	0	720	12	0	0	6





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APPETIZER

	Pork Gyoza Dumpling	1	300	15	4.5	0	10	2360	27	1	1	13
	Pork Gyoza Dumpling Mini <i>Hawaii</i>	1	120	6	1.5	0	5	950	11	0	0	5
V	Seaweed Salad	1	120	6	0	0	0	960	17	3	6	3
GF V	Shio Negi Tofu	1	170	10	2	0	0	510	8	1	5	11
GF V	Shio Negi Tofu Mini <i>Hawaii</i>	1	80	5	1	0	0	250	4	1	2	6
GF	Shrimp & Mushroom Ahijo	1	360	35	9	0	60	490	6	1	2	6
V	Spicy Addicting Cucumber	1	250	22	2	0	0	980	11	3	4	3
V	Spicy Cabbage Salad	1	170	12	0	0	0	490	13	4	2	3
	Spicy Cold Tofu	1	120	5	1	0	0	1110	7	2	3	12
	Spicy Tuna Volcano	1	430	10	1	0	25	1220	68	2	10	16
	Steamed Chili Pork Dumpling	1	540	33	9	0	5	1770	48	9	2	12
	Steamed Shrimp Dumplings	1	260	13	0	0	25	670	26	1	2	9
	Steamed Shrimp Shumai	1	350	22	4.5	0	60	1130	28	2	7	12
	Takoyaki	1	550	6	1	0	305	760	29	1	6	15
	Tuna Poke Nachos	1	440	15	2	0	25	1330	54	7	9	20
	Tuna Tataki	1	160	3	0	0	30	760	15	2	8	20
V	Vegetable Spring Rolls	1	450	24	4	0	0	230	52	3	10	9
GF V	Yuzu Shishito Pepper	1	270	13	6	0	25	490	26	0	14	6



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BIBIMBAP

Beef Sukiyaki Bibimbap West	1	710	20	9	0.5	60	1890	112	3	12	22
V Garlic Fried Rice West	1	630	17	8	0	215	690	105	3	4	13
Garlic Shrimp Bibimbap Hawaii	1	600	13	6	0	50	670	109	4	5	13
Kimchi Bibimbap	1	760	19	6	0	230	1800	114	5	12	33
Pork Sausage Bibimbap	1	940	42	12	0	270	2150	114	4	4	26
Salmon Lettuce Bibimbap East	1	860	33	10	0	245	2000	109	4	7	27
Shiitake Mushroom Fried Rice East	1	580	11	5	0	25	1110	109	4	7	11
GF Spicy Kalbi Bibimbap	1	800	25	9	0	45	1310	124	5	13	22
V Veggie Sukiyaki Bibimbap West	1	630	13	6	0	25	1890	116	4	14	14
Original Bibimbap Hawaii	1	820	21	5	0	215	800	112	4	7	25





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BEEF

GF Angus Beef Ribs	1	210	15	8	0	35	45	1	1	0	19
GF Angus Beef Ribs - Sweet Soy Tare	1	240	15	8	0	35	550	8	1	5	20
GF Angus Beef Ribs - Miso	1	220	14	7	0	30	360	5	0	4	18
GF Beef Tongue w/ Scallion Sauce	1	300	24	7	0	75	740	7	0	3	13
GF Beef Tongue	1	190	14	6	0	75	450	3	0	0	13
Beef Tongue Yuzu 2.5 oz	1	170	11	5	0	60	300	3	0	1	11
GF Bistro Hanger Steak	1	180	10	3.5	0	65	45	0	0	0	21
GF Bistro Hanger Steak - Miso	1	270	19	7	1	70	410	6	0	4	19
GF Bistro Hanger Steak - Miso 2 oz	1	150	8	3	0	50	210	3	0	2	17
GF Bistro Hanger Steak - Miso 5 oz	1	380	20	7	1	130	540	7	0	5	43
GF Bistro Hanger Steak - Garlic	1	280	19	7	1	70	720	11	0	8	18
GF Bistro Hanger Steak - Garlic 2 oz	1	150	11	4	0.5	40	200	3	0	2	10
GF Bistro Hanger Steak - Garlic 5 oz	1	370	27	11	1.5	100	590	8	0	6	25
Chateaubriand	1	200	7	3	0	65	65	9	1	4	26
GF Filet Mignon	1	240	18	8	0	85	50	0	0	0	19
GF Filet Mignon - Salt & Pepper	1	250	18	8	0	85	440	0	0	0	19



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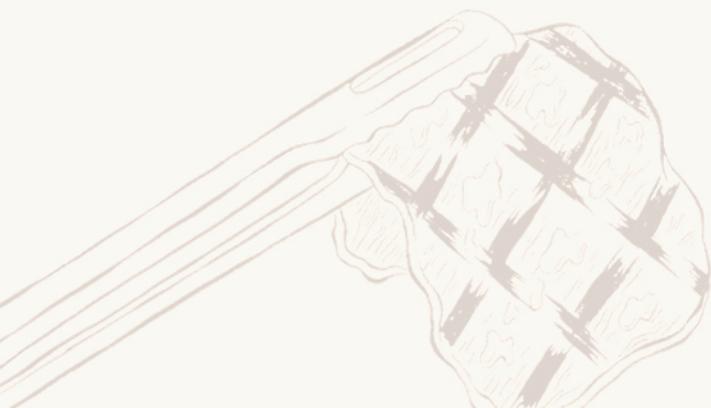
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BEEF

GF	Harami in Secret Pot - Miso	1	620	42	17	2.5	160	840	15	0	10	43
GF	Harami Skirt Steak	1	220	16	7	1	70	65	0	0	0	18
GF	Harami Skirt Steak - Miso	2	140	9	4	0.5	40	210	3	0	2	11
GF	Harami Skirt Steak - Miso	1	250	16	7	1	70	410	5	0	4	19
GF	Harami Skirt Steak - Miso 2 oz	1	140	9	4	0.5	40	210	3	0	2	11
GF	Harami Skirt Steak - Shio	1	280	21	7	1	70	510	4	0	3	19
GF	Harami Skirt Steak - Shio 2 oz	1	160	12	4	0.5	40	260	2	0	1	11
GF	Horumon Intestine	1	200	0	0	0	0	0	0	0	0	0
GF	Horumon Intestine - Shio	1	260	4.5	0.5	0	0	450	0	0	0	0
	Japanese Wagyu Beef	1	630	61	19	2	105	570	4	0	2	19
GF	Kalbi Chuck Rib	1	240	19	8	1	70	75	0	0	0	17
GF	Kalbi Chuck Rib - Sweet Soy Tare	1	270	19	8	1	70	580	7	0	5	18
GF	Kalbi Chuck Rib w/ Sweet Soy 2 oz	1	150	11	4.5	0.5	40	300	4	0	3	10
	Kobe Style Akaushi Beef	1	150	7	3	0	65	90	0	0	0	21
	Kobe Style Bistro	1	240	14	5	0.5	90	65	0	0	0	29





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BEEF

	Kobe Style Flat Iron Steak	1	210	9	3.5	0	65	80	8	1	4	21
	Kobe Style Kalbi Chuck Rib	1	290	19	8	1	70	95	10	1	4	19
	Kobe Style New York Steak	1	330	25	10	1	75	970	1	0	0	24
	Kobe Style Picanha	1	360	23	9	0	0	80	0	0	0	35
	Kobe Style Ribeye	1	420	33	14	2	110	130	0	0	0	31
	Kobe Style Rib Finger	1	320	28	13	2	75	85	1	0	0	16
GF	Kobe Style Short Rib	1	400	38	14	1.5	80	55	0	0	0	14
	Kobe Style Sirloin	1	170	0	0	0	0	1910	4	1	0	20
	Kobe Style Toro	1	300	21	8	1	105	100	0	0	0	26
	Kobe Style Toro 2.5 oz	1	210	15	5	0.5	75	80	0	0	0	19
	Lamb Chops (House)	1	680	59	21	0	115	850	7	1	5	28
	Liver	1	130	3.5	1	0	275	70	4	0	0	20
	Premium Beef Tongue	1	220	16	7	0	85	510	4	0	0	15
GF	Premium New York Steak	1	150	6	3	0	50	60	0	0	0	22
GF	Premium New York Steak - Garlic	1	290	21	5	0	50	280	2	0	1	22
GF	Premium New York Steak w/ Garlic 5 oz	1	430	31	7	0	70	420	3	0	2	31
GF	Premium New York Steak - Garlic 5 oz	1	430	31	7	0	70	420	3	0	2	31
GF	Premium New York Steak - Miso	1	180	6	3	0	50	410	5	0	4	23
GF	Premium New York Steak - Miso 5 oz	1	260	9	4	0	70	600	8	0	6	33



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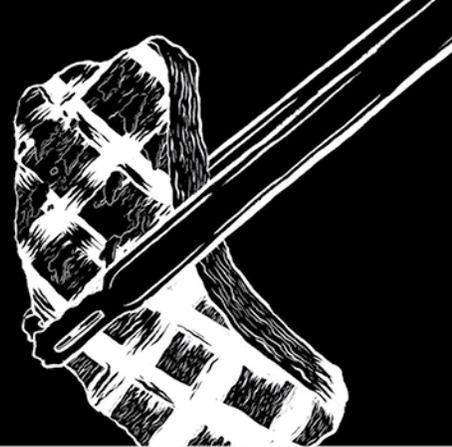
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BEEF

GF Premium Sirloin	1	120	3.5	1	0	70	60	0	0	0	23
GF Premium Sirloin - Miso	1	260	18	3.5	0	70	280	2	0	1	23
GF Premium Sirloin - Sweet Soy Tare	1	150	3.5	1	0	70	570	7	0	5	24
GF Premium Sirloin w/ Sweet Soy Tare 5 oz	1	210	5	1.5	0	100	690	8	0	6	34
GF Prime Garlic Shoyu Steak	1	320	19	8	1	70	730	10	0	8	17
GF Prime Kalbi Short Rib	1	390	36	16	0	75	50	0	0	0	14
GF Prime Kalbi Short Rib - Salt & Pepper	1	390	36	16	0	75	210	0	0	0	14
GF Prime Kalbi Short Rib - Sweet Soy Tare	1	420	36	16	0	75	560	7	0	5	15
GF Toro Beef	1	230	18	7	1	70	65	0	0	0	18
GF Toro Beef w/ Sweet Soy Tare	1	260	17	7	1	70	570	7	0	5	19
GF Toro Beef w/ Sweet Soy Tare 2 oz	1	150	10	4	0.5	40	290	4	0	3	11
GF Toro Beef w/ Sweet Soy Tare 5 oz	1	370	25	10	1.5	100	700	9	0	6	27
GF Yaki-Shabu Beef	1	180	11	4.5	0	60	55	0	0	0	19
GF Yaki-Shabu Beef - Gochuchang	1	210	12	4.5	0	60	240	7	0	3	20
GF Yaki-Shabu Beef - Miso Sauce	1	210	11	4.5	0	60	400	5	0	4	20
GF Yaki-Shabu Beef w/ Miso Sauce 5 oz	1	290	16	6	0	85	490	6	0	5	29
GF Bone-in Kalbi Short Rib	1	440	30	13	0	65	640	9	0	7	15
Premium Filet Mignon	1	250	18	7	0	85	50	0	0	0	19



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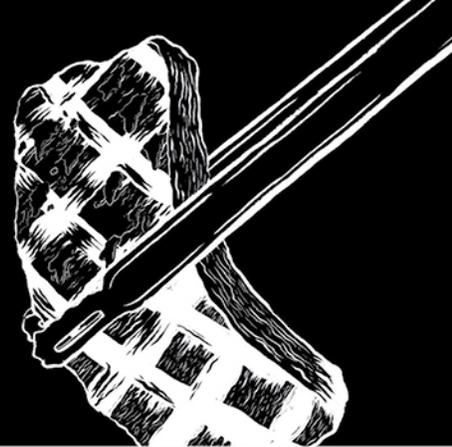
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POULTRY

GF Chicken Breast	1	110	1.5	--	0	55	65	0	0	0	23
GF Chicken Breast Basil	1	240	14	2	0	55	370	3	1	1	25
GF Chicken Breast Basil 2 oz	1	130	7	1	0	30	190	2	0	1	14
GF Chicken Breast Basil 5 oz	1	340	19	2.5	0	80	520	4	1	2	35
GF Chicken Breast - Teriyaki	1	120	1.5	0	0	55	740	2	0	2	24
GF Chicken Breast - Teriyaki 2 oz	1	70	1	0	0	30	380	1	0	1	14
GF Chicken Breast - Teriyaki 5 oz	1	180	2	0	0	80	1110	3	0	3	34
Chicken Cheese Fondue	1	190	10	6	0	60	570	4	0	3	20
Chicken Thigh	1	120	3.5	0.5	0	80	85	0	0	0	20
Chicken Thigh Basil	1	210	11	2	0	80	400	3	0	2	22
Chicken Thigh Teriyaki 5 oz	1	190	5	1	0	115	1280	4	0	4	31
Chicken Thigh Basil	1	250	16	2.5	0	80	390	3	1	1	22
GF Duck Breast	1	120	4.5	1.5	0	75	55	0	0	0	20
GF Duck Breast - Miso	1	140	4	1	0	70	370	5	0	4	19
GF Duck Breast - Shio	1	180	9	2	0	75	500	3	0	3	20
Garlic Shoyu Chicken	1	130	3	0.5	0	65	620	8	0	7	17
Garlic Shoyu Chicken 2 oz	1	70	2	0	0	40	320	4	0	3	10
Garlic Shoyu Chicken 5 oz	1	130	3	0.5	0	65	710	10	0	8	16



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PORK

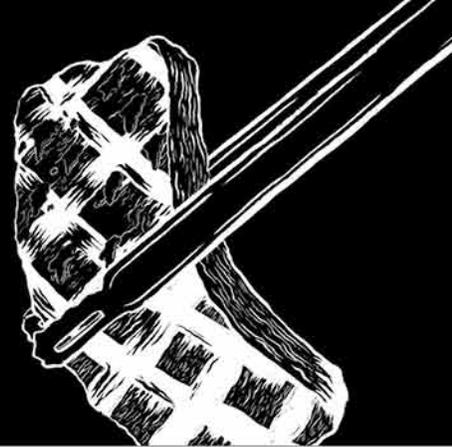
Bacon Asparagus	1	330	22	9	0	65	1170	4	1	3	23
Bacon Enoki Mushroom	1	280	23	8	0	35	660	11	3	2	10
GF Japanese Pork Sausage	1	320	29	10	0	60	900	2	0	0	12
GF Pork Belly	1	510	53	19	0	70	30	0	0	0	9
GF Pork Belly - Shio	1	570	57	20	0	70	480	3	0	3	10
GF Pork Belly - Shio 5 oz	1	750	76	28	0	100	170	1	0	1	13
GF Pork Toro	1	670	70	25	0	90	310	2	0	2	7
Spicy Pork	1	280	18	7	0	55	760	14	1	7	17
Spicy Pork 2 oz	1	160	10	4	0	30	400	7	1	3	10
Spicy Pork 5 oz	1	390	26	10	0	80	1000	17	2	8	24
GF Buta Yaki	1	190	18	7	0	65	290	0	0	0	16

SEAFOOD

GF BBQ Calamari Miso	1	180	5	3	0	245	780	13	0	8	17
GF Garlic Shrimp	1	200	15	2.5	0	115	740	3	0	1	13
GF Miso Butter Salmon	1	250	10	3.5	0	80	500	7	0	5	31



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MEASURE **CALS** **FAT (G)** **SAT FAT (F)** **TRANS FAT (G)** **CHOL (MG)** **SODIUM (MG)** **CARB (G)** **FIBER (G)** **SUGAR (G)** **PROTEIN (G)**

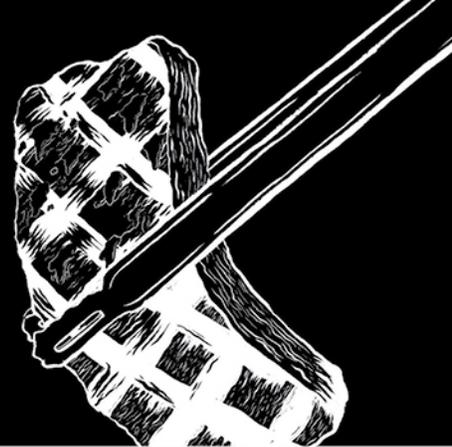
VEGETABLE

GF V	Asparagus	1	120	8	5	0	25	310	10	0	1	2
GF V	Assorted Vegetable	1	150	8	5	0	25	550	15	2	9	3
GF V	Broccoll	1	110	8	5	0	25	340	9	0	2	3
	Cheesy Broccoll	1	310	22	14	0.5	75	1330	15	0	7	14
GF	Corn Butter	1	120	8	5	0	25	740	9	1	3	3
	Eggplant	1	50	0	0	0	0	350	10	2	7	2
	Enoki Mushroom	1	120	9	6	0	30	100	8	3	0	3
GF V	Garlic Mushroom	1	150	13	6	0	25	320	6	0	4	2
V	Mushroom Medley	1	120	8	5	0	25	1040	8	1	1	5
V	Shishito Pepper	1	130	0	0	0	0	140	22	0	11	5
GF V	Spinach Garlic	1	110	8	5	0	25	380	6	2	2	3
GF	Sweet Onion	1	70	0	0	0	0	860	17	1	12	2
GF V	Zucchini	1	30	0	0	0	0	210	5	1	4	1





NUTRITION GUIDE



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Our food may contain MSG, eggs, soy, milk, wheat and/or nuts. Request a manager if you have any special diet or allergy concerns before ordering food. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. Calorie information based on standard recipes and product formulations. Variations may occur due to difference in preparation, serving sizes, ingredients, or special order.

GF Gluten-Free **V** Vegetarian Friendly
Vegetarian items may include butter, egg, and/or cheese

MEASURE	CALS	FAT (G)	SAT FAT (F)	TRANS FAT (G)	CHOL (MG)	SODIUM (MG)	CARB (G)	FIBER (G)	SUGAR (G)	PROTEIN (G)
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NOODLE

Beef Garlic Noodle Hawaii	1	760	28	9	0.5	65	2250	101	6	11	26
Chicken Garlic Noodle West	1	750	34	14	0.5	80	1630	92	5	8	20
Goma Negi Shio Ramen West	1	910	46	11	0	195	2210	90	0	7	29
Miso Ramen	1	900	46	14	0.5	220	2800	86	2	6	32
Shrimp Garlic Noodle West	1	710	31	13	0.5	75	1710	92	5	8	16
Spicy Kalbi Ramen East	1	920	44	10	0	235	2220	99	3	12	27

RICE

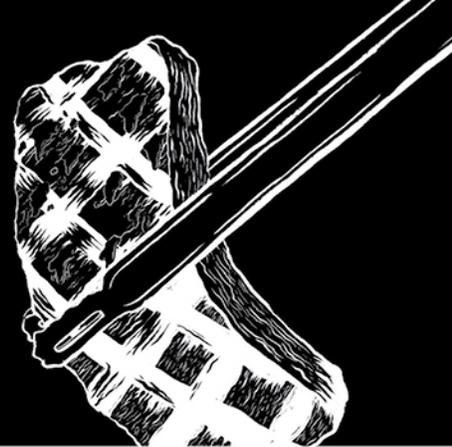
GF V Brown Rice	1	360	4.5	0	0	0	20	58	3	0	7
Chashu Bowl	1	660	14	5	0	60	1080	104	3	7	29
Miso Beef Bowl	1	820	21	8	0.5	105	1230	110	3	11	45
Teriyaki Chicken Bowl	1	510	4	0.5	0	70	980	90	3	3	27
V Umami Scallion Rice	1	470	3	0	0	0	650	101	3	5	10
GF V White Rice	1	430	1	--	--	--	15	96	3	--	9

SALAD

Avocado Salad	1	360	32	4	0	5	680	17	9	4	4
V Gyu-Kaku Salad	1	310	17	1.5	0	180	710	27	8	14	13
V Gyu-Kaku Salad - Half	1	160	9	1	0	90	340	14	4	7	6
V Kari Kari Chicken & Avocado Salad	1	540	40	7	0	235	1060	22	6	11	27
V Tofu Salad Hawaii	1	240	7	1.5	0	0	450	27	4	1	17



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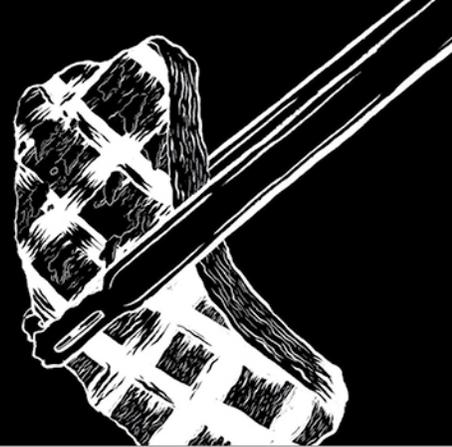
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DRINK

Bud-Light Draft	12 oz	110	0	0	0	0	7	0	0	1
Bud-Light Draft	32 oz	293	0	0	0	0	19	0	0	2
Bud-Light Draft	60 oz	550	0	0	0	0	35	0	0	4
Budwiser Draft	1	100	--	--	--	15	5	--	--	--
Coors Light Draft	1	100	--	--	--	15	5	--	--	--
Beer Flight	1	280	0	0	0	0	12	0	0	1
Goose 312 Bottle	12 oz	140	0	0	0	0	11	0	0	0
Goose IPA Bottle	12 oz	210	0	0	--	0	23	0	0	0
Goose IPA Draft	12 oz	210	0	0	--	0	23	0	0	0
Goose IPA Draft	16 oz	280	0	0	0	0	31	0	0	0
Harpoon IPA Bottle	12 oz	170	0	0	0	0	15	0	0	0
Heineken Bottle	12 oz	140	0	0	0	10	12	0	0	2
Presidente Beer Bottle	12 oz	147	0	0	0	0	11	0	0	1
Singha Bottle	12 oz	181	0	0	0	0	20	0	0	0
Allagash White Bottle	12 oz	180	0	0	0	0	16	0	0	0
Anchor Mango Wheat Ale Bottle	12 oz	135	0	0	0	0	0	0	0	0
Asahi Black Bottle	12 oz	170	0	0	0	0	14	0	0	1
Asahi Select Bottle	12 oz	150	0	0	0	0	0	0	0	0
Asahi Super Dry Can	2 L	840	0	0	0	0	0	0	0	0
Asahi Super Dry Draft	12 oz	150	0	0	0	0	13	0	0	2
Asahi Super Dry Draft	16 oz	200	0	0	0	0	17	0	0	3



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DRINK

BEER

Bell's Two Hearted Ale Bottle	12 oz	210	0	0	0	14	18	1	17	1
Blue Moon Bottle	12 oz	170	0	0	0	0	43	0	0	0
Blue Moon Draft	12 oz	168	0	0	0	12	13	0	0	2
Brooklyn Lager Bottle	12 oz	170	0	0	0	0	43	0	0	0
Coors Light Bottle	12 oz	100	0	0	0	15	5	0	0	0
Corona Bottle	12 oz	160	0	0	0	0	14	0	0	0
Coronita Bottle	12 oz	150	0	0	0	0	14	0	0	1
Guinness Draft	12 oz	151	0	0	0	39	12	0	0	1
Kirin Ichiban Draft	12 oz	150	0	0	0	0	12	0	0	0
Kirin Ichiban Draft	32 oz	400	0	0	0	0	32	0	0	0
Kirin Ichiban Draft	60 oz	750	0	0	0	0	60	0	0	0
Kirin Light Bottle	12 oz	100	0	0	0	0	8	0	0	0
Lagunitas Little Sumpin Bottle	12 oz	275	0	0	0	0	25	0	0	2
Miller Light Bottle	12 oz	100	0	0	0	0	3	0	0	1
Sapporo Bottle	12 oz	140	0	0	0	0	10	0	0	1
Sapporo Draft	12 oz	140	0	0	0	0	10	0	0	1
Sapporo Draft	32 oz	373	0	0	0	0	27	0	0	2
Sapporo Draft	60 oz	700	0	0	0	0	50	0	0	4
Sapporo Light Bottle	12 oz	120	0	0	0	0	9	0	0	1
Saint Arnold Bottle	12 oz	150	0	0	0	0	50	0	0	0
Shock Top Bottle	12 oz	168	0	0	0	0	15	0	0	2



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DRINK

BEER, CONT'D

Stella Artois Bottle	12 oz	150	0	0	0	0	13	0	0	1
Stella Artois Draft	14 oz	175	0	0	0	0	15	0	0	1
Stella Artois Draft	60 oz	750	0	0	0	0	65	0	0	5
Stone IPA	12 oz	210	0	0	0	0	10	0	0	0
Virtue Cider Michigan Honey Bottle	12 oz	161	0	0	0	0	6	0	0	0

HARD LIQUOR COCKTAILS

Apple Saketini	250	250	0	0	0	10	11	0	5	0
Bloody Mary	140	140	0	0	0	730	9	0	8	1
Cherry Blossom Margarita	140	140	0	0	0	15	27	0	12	1
Chi-Chi	400	400	9	9	0	40	46	0	40	1
Coral Reef	240	240	0	0	0	20	29	0	28	0
Cucumber Collins	430	430	0	0	0	50	72	0	71	0
Fall in love Fishbowl	740	740	0	0	0	50	146	0	122	1
Forbidden Punch	240	240	0	0	0	20	26	0	22	0
Geisha	170	170	0	0	0	5	11	0	9	0
Grapefruit Margarita	340	340	0	0	0	35	60	1	54	0
Hawaiian Smash	240	240	3.5	0	0	10	21	0	19	0
Lava Flow	470	470	9	0	0	40	63	0	56	1
Li Hing Margarita	150	150	0	0	0	25	35	0	32	0
Lychee Bellini	150	150	0	0	0	5	6	0	2	0



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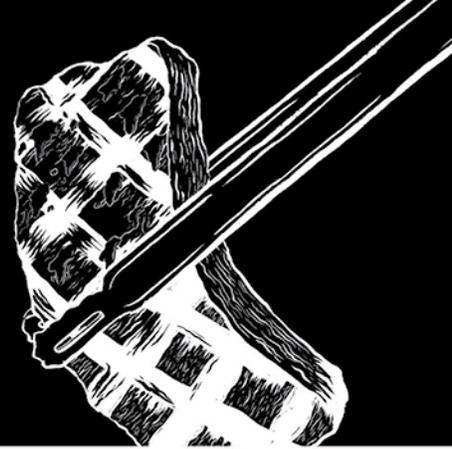
DRINK

HARD LIQUOR COCKTAILS

Lychee Gin Mojito	1	190	0	0	0	5	14	0	5	1
Lychee-Tini	1	200	0.5	0	0	0	16	0	4	1
Mai Tai	1	320	0	0	0	10	45	0	41	0
Mai Tai-Mango	1	220	0	0	0	0	26	0	25	0
Mango Tango	1	230	0	0	0	25	25	1	22	0
Margarita	1	320	0	0	0	20	39	0	36	0
Mojito	1	110	0	0	0	5	9	0	6	0
Mojito - Asian Pear	1	150	0	0	0	20	20	0	17	0
Mojito - Lychee	1	200	0	0	0	10	16	0	8	0
Momotaro	1	240	0	0	0	10	39	0	37	0
Moscow Mule	1	170	0	0	0	5	7	1	0	0
Niji	1	290	0	0	0	10	24	0	18	0
Pacific Breeze Fishbowl	1	750	0	0	0	120	255	0	63	16
Paradise Punch	1	190	0	0	0	5	24	0	19	0
Passion Fruit Mojito	1	250	0	0	0	30	29	1	25	0
Peach Lemon Drop	1	350	0	0	0	30	47	1	44	0
Pina Colada	1	300	4.5	3.5	0	45	25	0	8	1
Red Lotus	1	170	0	0	0	15	25	0	10	1
San"gyu"ria	1	160	0	0	0	15	25	0	18	0



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DRINK

HARD LIQUOR COCKTAILS, CONT'D

Southern Mai Tai	1	180	0	0	0	0	28	0	19	0	
Steak and Eggs	1	220	1	0.5	0	0	28	3	23	0	
Strawberry Lemonade	1	210	0	0	0	10	21	1	13	0	
Suntory Toki Hiball	1	130	0	0	0	50	0	0	0	0	
Sweet Tea Vodka	1	300	0	0	0	0	28	3	21	0	
Tokyo Iced Tea	1	230	0	0	0	130	23	0	16	0	
Tokyo Sunset	1	260	0	0	0	5	40	0	28	0	
Tokyo Sunset Fishbowl	1	850	0	0	0	40	107	1	70	3	
Tokyo Tower	1	180	0	0	0	5	8	0	7	0	
Very Berry Mojito	1	460	2.5	0.5	0	5	160	79	1	49	1
White Peach Cosmo	1	190	0	0	0	5	15	0	14	0	

SOFT COCKTAILS

Mio Sorbet	1	440	2	0	0	0	10	82	0	77	0
50/50	1	370	0	0	0	0	5	25	0	16	1
Bellini	1	180	0	0	0	0	10	23	0	19	0
CoCo-Mo	1	450	15	0	0	0	55	56	0	53	0
Lychee Saketini	1	280	0	0	0	0	22	0	12	1	
Mimosa	1	110	0	0	0	0	11	0	7	0	
Nigori Lemon	1	200	0	0	0	0	10	51	1	10	0



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DRINK

SOFT COCKTAILS, CONT'D

Peach Saketini	1	300	0	0	0	5	27	0	17	1
Raspberry Cooler	1	200	0	0	0	20	22	0	18	0
Sake Bomb	1	160	0	0	0	20	24	0	0	3
Samurai Rock	1	230	0	0	0	0	10	1	0	1
Sex On The Beach	1	340	0	0	0	15	38	1	24	1
Shochu Mule	1	190	0	0	0	10	10	0	5	0
Soju Cocktail Calpico	1	150	0	0	0	10	20	0	17	0
Soju Cocktail Green Apple	1	160	0	0	0	10	22	0	17	0
Soju Cocktail Lemon	1	150	0	0	0	5	21	0	17	0
Soju Cocktail Lychee	1	140	0	0	0	0	16	0	13	0
Soju Cocktail Lychee	1	180	0	0	0	0	26	0	23	0
Soju Cocktail Peach	1	160	0	0	0	5	22	0	18	0
Soju Cocktail Peach	1	150	0	0	0	0	21	0	17	0
Sojutini Apple	1	140	0	0	0	20	23	0	20	0
Sojutini Lychee	1	100	0	0	0	0	8	0	4	0
Sojutini Pineapple	1	110	0	0	0	0	27	0	22	0
Strawberry Lemonade Soju	1	230	0	0	0	5	49	1	32	0
Strawberry Mojito	1	340	0	0	0	15	37	0	26	1
Tokyo Peach	1	280	0	0	0	10	22	0	11	1



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DRINK

WINE

Cabernet Sauvignon (Glass)	1	140	0	0	0	0	4	0	0	0
Malbec (750 ml)	1	590	0	0	0	0	18	0	0	0
Red Blend (750 ml)	1	590	28	0	0	0	75	0	0	0
Cabernet Sauvignon (750 ml)	1	590	0	0	0	0	18	0	0	0
Cabernet Sauvignon (Glass)	1	140	0	0	0	0	4	0	0	0
Chardonnay (750 ml)	1	600	0	0	0	35	15	0	7	0
Chardonnay (Glass)	1	140	0	0	0	10	4	0	2	0
Merlot (750 ml)	1	590	0	0	0	30	18	0	4	0
Merlot (Glass)	1	140	0	0	0	5	4	0	1	0
Pinot Grigio (750 ml)	1	600	0	0	0	0	15	0	0	1
Pinot Grigio (Glass)	1	140	0	0	0	0	4	0	0	0
Pinot Noir (750 ml)	1	600	0	0	0	0	17	0	0	1
Pinot Noir (Glass)	1	140	0	0	0	0	4	0	0	0
Red Blend (750 ml)	1	640	31	0	0	0	83	0	0	0
Red Blend (Glass)	1	150	7	0	0	0	19	0	0	0
Riesling (750 ml)	1	580	0	0	0	0	27	0	0	1
Riesling (Glass)	1	140	0	0	0	0	6	0	0	0
Rose (750 ml)	1	600	0	0	0	35	27	0	27	3
Rose (Glass)	1	140	0	0	0	10	6	0	6	1
Sauvignon Blanc (750 ml)	1	580	0	0	0	0	15	0	0	1
Sauvignon Blanc (Glass)	1	140	0	0	0	0	3	0	0	0



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DRINK

VIRGIN COCKTAILS

Calpico (Mango)	1	160	0	0	0	50	34	0	30	0
Calpico (Peach)	1	200	0	0	0	50	45	0	44	0
Calpico (Strawberry)	1	210	0	0	0	55	48	0	47	0
Chi Chi Hawaii	1	50	0	0	0	60	14	0	13	0
Coco-Mo	1	320	30	27	0	25	14	0	6	3
Lava Flow	1	260	0	0	0	80	66	0	63	0
Lemonade (Peach)	1	240	0	0	0	30	63	0	60	0
Lychee Bellini	1	150	0.5	0	0	10	36	0	23	1
Mai Tai Mango	1	80	0	0	0	10	19	0	16	0
Mojito	1	100	0	0	0	20	27	0	24	0
Mango Tango	1	210	0	0	0	670	25	1	23	0
Moscow Mule	1	80	0	0	0	15	12	0	6	0
Pina Colada	1	110	0	0	0	150	28	0	27	0
Strawberry Daiquiri	1	280	0	0	0	20	56	0	52	0
Very Berry Mojito	1	250	0	0	0	35	64	1	38	0

BEVERAGE

Apple Juice - Kids	6 oz	90	0	0	0	15	23	0	21	0
Calpico Water	1	150	0	0	0	55	37	0	37	0.5
Coca-Cola®	1	132	0	0	0	45	37	0	37	0
Coke Float	1	290	9	6	0	35	105	53	51	3



NUTRITION GUIDE



Must be ages 21 or older to purchase and consume alcoholic beverages in the United States. In Canada, the legal drinking age is 19 in most provinces and territories, with the exception of Quebec, Manitoba and Alberta where it is 18. Please have your ID ready for age verification when ordering • 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request • GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems • “Coca-Cola,” “Diet Coke,” and “Sprite” are registered trademarks of the Coca-Cola Company.

MEASURE	CALS	FAT (G)	SAT FAT (F)	TRANS FAT (G)	CHOL (MG)	SODIUM (MG)	CARB (G)	FIBER (G)	SUGAR (G)	PROTEIN (G)
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DRINK

BEVERAGE, CONT'D

Cranberry Juice	1	180	0	0	0	12	48	0	48	1	
Diet Coke®	1	0	0	0	0	38	0	0	0	0	
Fruits Punch	1	105	0	0	0	158	54	0	54	0	
Ginger Ale	1	140	0	0	0	50	36	0	35	0	
Grape Fruits Juice	1	135	0	0	0	23	33	0	27	2	
Green Tea	1	0	0	0	0	45	0	0	0	0	
Hoji Tea	1	1	0	0	0	0	0	0	0	0	
Lemonade	1	165	0	0	0	62	45	0	43	0	
Lemonade (Lychee)	1	140	0	0	0	25	38	0	32	0	
Lemonade (Mango)	1	190	0	0	0	25	48	0	46	0	
Lemonade (Strawberry)	1	140	0	0	0	25	38	1	35	0	
Melon Soda Float	1	320	9	6	0	35	110	60	1	48	3
Oolong Tea	1	0	0	0	0	30	1	0	0	0	
Orange Juice	1	168	0	0	0	0	36	1	36	2	
Pineapple Juice	1	192	0	0	0	12	48	1	48	1	
Ramune Soda, Melon, Grape Bottle	1	177	0	0	0	18	44	0	42	0	
Root Beer Float	1	290	8	5	0	35	105	54	1	52	3
Soda Float (House)	1	340	8	5	0	35	120	69	1	67	3
Sprite®	1	146	0	0	0	68	39	0	39	0	
Unsweetened Tea	1	0	0	0	0	35	0	0	0	0	
Yuzu Lemonade	1	250	2.5	1.5	0	10	920	60	0	56	2



Gyu-Kaku
Japanese BBQ

NUTRITION GUIDE



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Our food may contain MSG, eggs, soy, milk, wheat and/or nuts. Request a manager if you have any special diet or allergy concerns before ordering food. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. Calorie information based on standard recipes and product formulations. Variations may occur due to difference in preparation, serving sizes, ingredients, or special order.

GF Gluten-Free

V Vegetarian Friendly

MEASURE **CALS** **FAT (G)** **SAT FAT (F)** **TRANS FAT (G)** **CHOL (MG)** **SODIUM (MG)** **CARB (G)** **FIBER (G)** **SUGAR (G)** **PROTEIN (G)**

DESSERT

GF V	5 Flavors Cube Sorbet	170	170	2	0	0	0	0	37	0	37	0
V	Chocolate Lava Cake	710	710	38	23	0.5	225	160	84	4	62	13
	Crispy Banana w/ Ice Cream	470	470	14	8	0	55	460	77	3	31	11
	Dorayaki w/ Gelato	660	660	12	8	0	50	95	124	1	36	12
	Fried Cheesecake w/ Ice Cream	620	620	32	19	0	50	730	74	2	40	11
	Green Tea Cheesecake	270	270	15	9	0.5	0	3460	29	1	24	5
GF V	Green Tea Ice Cream	230	230	14	9	0	55	85	21	1	16	5
	Green Tea Roll Cake w/ Green Tea Ice Cream	650	650	32	17	0.5	180	230	78	3	44	11
	Gyu-Kaku Gelato	340	340	15	8	0	50	90	42	3	24	9
V	Gyu-Kaku S'mores	250	250	9	3.5	0	0	220	41	2	18	2
GF V	Ice Cream Plain Vanilla	230	230	12	8	0	50	90	27	1	24	4
	Lychee Sorbet	170	170	2	1	0	5	35	39	0	26	1
	Lychee Sorbet w/ Plum Wine	320	320	2	1	0	5	40	57	0	43	1
	Macaron Ice Creams	330	330	15	9	0.5	65	50	24	0	22	4
V	Mochi Ice Cream 2 pc	270	270	14	9	0	45	55	43	0	28	2
V	Mochi Ice Cream 4 pc	510	510	26	17	0	85	105	83	0	54	4
	Petite Cheesecake	550	550	40	23	1.5	170	440	40	1	31	8
	Seasonal Sorbet	430	430	0	0	0	0	30	108	0	107	0
	Strawberry Sorbet	120	120	0	0	0	0	20	31	0	24	0
V	Taiyaki Pancake w/ Ice Cream	500	500	22	8	0	60	640	59	20	51	12
	Yakimochi Ice Cream	320	320	12	8	0	50	95	46	1	36	5