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WAGYU
JAPANESE BBQ

STARTER

A1. EDAMAME

WITH SEA SALT | 5 SPICY STIR-FRIED | 6

A2. SUNOMONO CUCUMBER

THIN SLICED SWEET AND SOUR PICKLED CUCUMBER | 5

A3. YUZU ^柚 SHISHITO PEPPER

PAN FRIED JAPANESE SHISHITO PEPPER WITH BUTTER AND YUZU JUICE | 5

A6. SEAWEED & SQUID SALAD COMBO | 6

A7. KIMCHI COLD TOFU

CHOPPED KIMCHI ON TOP OF COLD TOFU, SERVED WITH HOUSE CHILI OIL | 6

A8. KIMCHI MOYASHI

TRIO OF KIMCHI, PICKLED DAIKON RADISH AND BEAN SPROUTS | 6

A9. SHRIMP GYOZA

SERVED WITH SPECIAL PONZU SAUCE | 6

A10. FRIED CALAMARI

SERVED WITH HOUSE SPICY MAYO | 6

A11. CHICKEN KARAAGE

SERVED WITH YUZU ^柚 KOSHO MAYO AND JAPANESE PICKLES | 7

A12. HOUSE CHILI WINGS

DEEP FRIED WINGS MIXED WITH SPICY MISO SAUCE | 7

A13. SAKE SALMON POKE

FRESH SALMON CUBES SERVED WITH SPICY POKE SAUCE AND SEAWEED SALAD | 8

A14. SPICY TUNA VOLCANO

SPICY TUNA ON TOP OF CRUNCHY SUSHI RICE BALLS | 8

A15. AHI TUNA STEAK

PAN SEARED AHI TUNA WITH WASABI AVOCADO MIX | 9

SOUP AND SALAD

S1. MISO SOUP | 3

S2. KAKITAMA EGG SOUP

CLEAR BEEF BROTH WITH EGG DROP | 4

S3. SPICY BEEF SOUP

MILD SPICY HEARTY BEEF BROTH WITH EGG DROP AND GREEN ONION | 5

S4. WAFU SALAD

SEASONAL GREENS, CUCUMBER, CARROTS, AND DAIKON TOSSED WITH HOUSE SWEET AND TANGY WAFU DRESSING WITH WILD RICE POPS ON TOP | 7

S5. JAPANESE COLESLAW

JULIENNE CABBAGE TOSSED WITH ROASTED SESAME DRESSING AND TOPPED WITH HARD-BOILED EGG, TOMATO, RADISH, CORN AND CARROTS | 7

RICE AND NOODLE

R1. WAFU BIBIMBAP

FRIED RICE SERVED WITH JAPANESE SWEET SOY SAUCE IN A SIZZLING HOT STONE POT BEEF 7 | SHRIMP 9

R2. KIMCHI BIBIMBAP

FRIED RICE SERVED WITH KIMCHI, ASSORTED VEGETABLES, EGG AND MILD SPICY GOCHUJANG SAUCE IN A SIZZLING HOT STONE POT BEEF 9 | SHRIMP 11

N1. GARLIC UDON

BUTTERY GARLIC FLAVORED UDON SERVED IN A SIZZLING HOT STONE POT CHICKEN 7 | SHRIMP 9

N2. SPICY BEEF RAMEN

MILD SPICY OX-TAIL SOUP WITH BEEF AND ASSORTED VEGETABLES | 9

N3. TONKATSU RAMEN

RAMEN IN CREAMY PORK BONE BROTH TOPPED WITH CHASHU PORK, SOFT-BOILED EGG, AGED BAMBOO SHOOT, PICKLED GINGER, NORI, AND GREEN ONIONS | 10

N4. MISO RAMEN

RAMEN IN CREAMY MISO BROTH TOPPED WITH GROUND BEEF, FISH CAKE, SOFT-BOILED EGG, AGED BAMBOO SHOOT, GREEN ONION, AND CORN | 10

GRILLED ITEMS

A LA CARTE

*GRILLED ITEMS ARE SERVED WITH DEFAULT MARINADE. SUBSTITUTION OF MARINADE CAN BE CHOSEN FROM THE FOLLOWING: SALT & PEPPER, MISO, TARE SWEET SOY, WHITE SOY, SPICY GOCHUJANG, BASIL, PONZU, AND GARLIC.

WAGYU BEEF (3-4 Oz./DISH)

- W1. MISO WAGYU SKIRT | 13
 - W2. TARE WAGYU ZABUTON | 15
 - W3. SALT & PEPPER WAGYU BEEF TONGUE | 13
 - W4. SALT & PEPPER WAGYU SIRLOIN FLAP | 21
 - W5. TARE WAGYU TORO | 11
 - W6. MISO WAGYU YAKI-SHABU | 11
 - W7. SALT & PEPPER WAGYU NY STEAK | 21
 - W8. TARE WAGYU FLAT IRON STEAK | 15
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PRIME ANGUS BEEF

- P1. MISO PRIME SKIRT | 9
- P2. CHERRY WOOD SMOKED PRIME FILET | 9
- P3. MISO PRIME BISTRO HANGER | 7
- P4. CHERRYWOOD SMOKED PRIME TOP SIRLOIN | 7
- P5. TARE PRIME COULOTTE STEAK | 8
- P6. SALT & PEPPER PRIME NY STEAK | 8

SEAFOOD, POULTRY AND PORK

- (3-4 Oz./DISH)
- O1. SHIRO SCALLOP | 9
 - O2. SPICY GARLIC SHRIMP | 7
 - O3. SHIRO PONZU COD | 8
 - O4. SPICY GARLIC CALAMARI | 7
 - O5. SHIRO DUCK BREAST | 8
 - O6. GINGER GARLIC CHICKEN THIGH | 5
 - O7. BASIL CHICKEN BREAST | 4
 - O8. SPICY PORK | 6
 - O9. SHIRO PORK BELLY | 6
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VEGETABLES

- V1. MUSHROOM MEDLEY | 6
- V2. GARLIC SPINACH | 6
- V3. CORN AND BUTTER | 5
- V4. SHISHITO PEPPER | 5
- V5. GARLIC ASPARAGUS | 6
- V6. KABOCHA (JAPANESE SQUASH) | 5

* YUZU/柚 A Japanese Citrus Fruit.

SIDES

(GREAT WITH BBQ MEATS)

- C1. STEAM RICE (SUSHI GRADE) | 2.5
- C2. LETTUCE MAKI LETTUCE, SLICED GREEN ONION, KIMCHI AND SOYBEAN PASTE | 4
- C3. SIDE KIMCHI | 3
- C4. SIDE PICKLED DAIKON RADISH | 3
- C5. SIDE BEAN SPROUTS | 3
- C6. SIDE SEAWEED SALAD | 5
- C7. SIDE SQUID SALAD | 5

DRINK MENU

- COKE, DIET COKE, SPRITE, DR.PEPPER, LEMONADE, FANTA | 3
- ICED TEA, UNSWEETENED | 3
- ICED JAPANESE GREEN TEA | 3
- HOT TEA (GENMAICHA 玄米茶) | 3
- YUZU^柚 ICED TEA | 4
- JAPANESE CALPICO SODA | 4
- RAMUNE SODA STRAWBERRY, ORIGINAL, LYCHEE | 4

DESSERTS

- D1. SMORE'S | 3
- D2. ICE CREAM MATCHA GREEN TEA, VANILLA, RED BEAN, BLACK SESAME | 4
- D3. MOCHI ICE CREAM 2 PC STRAWBERRY, VANILLA, MATCHA GREEN TEA, RED BEAN | 4

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BBQ COURSE

WASHOKU | 55

STARTERS

EDAMAME WITH SEA SALT | CHICKEN KARAAGE

WAFU SALAD | MISO SOUP X2 | STEAM RICE X2

BBQ ITEMS

CHERRY WOOD SMOKED PRIME TOP SIRLOIN

SALT & PEPPER NEW YORK STRIP STEAK | MISO BISTRO HANGER STEAK

TARE COULOTTE STEAK | BASIL CHICKEN BREAST | SPICY PORK

DESSERT

SMORE'S

ENKAI | 65

STARTERS

SPICY TUNA VOLCANO | SUNOMONO CUCUMBER

WAFU SALAD | MISO SOUP X2 | WAFU BIBIMBAP

BBQ ITEMS

MISO BISTRO HANGER STEAK | CHERRYWOOD SMOKED FILET

MISO WAGYU YAKI-SHABU | GARLIC SHRIMP

GINGER GARLIC CHICKEN THIGH | GARLIC SPINACH | CORN WITH BUTTER

DESSERT

SMORE'S OR ICE CREAM

SAIKOU | 75

STARTERS

SPICY TUNA VOLCANO | HOUSE CHILI WINGS | WAFU SALAD

MISO SOUP X2 | WAFU BIBIMBAP OR GARLIC NOODLE

BBQ ITEMS

MISO WAGYU SKIRT STEAK | MISO WAGYU TORO

SALT & PEPPER WAGYU SIRLOIN FLAP | GARLIC SHRIMP

SHIRO PONZU COD | MUSHROOM MEDLEY | GARLIC SPINACH

DESSERT

SMORE'S OR ICE CREAM