



Mojito



Shochu Cocktail



Draft Beer

## COCKTAILS

- Chu-hai Fruit Shochu Cocktail** \$4.<sup>95</sup> glass  
 チューハイ \$14.<sup>95</sup> pitcher  
 Peach / Green apple / Grape / Lychee
- Saketini** \$5.<sup>95</sup>  
 酒テイーニ  
 Lychee / Peach / Pomegranate
- Grapefruit Shochu** \$5.<sup>95</sup>  
 焼酎のグレープフルーツ割り
- Mojito** \$6.<sup>95</sup>  
 焼酎モヒート  
 Original / Grapefruit

## BEER

- Draft Beer** \$3.<sup>95</sup> 12oz  
 ドラフトビール \$15.<sup>95</sup> pitcher
- Sapporo** \$6.<sup>95</sup> large bottle  
 サッポロ
- Sapporo Light** \$3.<sup>95</sup> small bottle  
 サッポロライト
- Asahi** \$6.<sup>95</sup> large bottle  
 アサヒ

## WINE

- Red** \$6.<sup>95</sup> glass  
 赤 \$30 bottle
- White** \$5.<sup>95</sup> glass  
 白 \$28 bottle
- Umeshu Plum Wine** \$4.<sup>95</sup>  
 梅酒  
 On the rocks or with soda

## SAKE



- Nigori** \$6.<sup>95</sup> glass  
 にごり \$12 375ml  
 -20, sweet, unfiltered white sake \$48 1500ml
- Hana Fruit Sake** \$6.<sup>95</sup> glass  
 花フルーツ酒 \$24 720ml  
 Lychee / Green apple
- Shirakabegura** \$7.<sup>95</sup> glass  
 白壁蔵 \$21 300ml  
 +2, smooth \$48 720ml  
 \$100 1800ml
- Kikusui** \$8.<sup>95</sup> glass  
 菊水 \$21 300ml  
 +1, very smooth \$52 720ml  
 \$115 1800ml
- Hot Sake** \$4.<sup>95</sup> small  
 熱かん \$7.<sup>95</sup> large

## BEVERAGES

- Coke / Diet Coke / Sprite** \$2.<sup>95</sup> free refills  
 コーラ / ダイエットコーラ / スプライト
- Lemonade** \$2.<sup>95</sup> free refills  
 レモネード
- Iced Tea / Iced Green Tea** \$2.<sup>95</sup> free refills  
 アイスティー / アイスグリーンティー
- Orange Juice / Cranberry Juice** \$2.<sup>95</sup>  
 オレンジジュース / クランベリージュース
- Calpico Water** \$2.<sup>95</sup>  
 カルピス
- Iced Oolong Tea** \$2.<sup>95</sup>  
 ウーロン茶
- Bottled Water** \$5.<sup>95</sup>  
 Evian still or Pellegrino sparkling  
 ボトルウォーター / スパークリングウォーター



Cold Sake



Japanese Premium Sake



Lychee Saketini



Hawaiian Ahi Poké



Spicy Tuna Volcano



Fried Calamari



Fried Tofu Nuggets



Edamame

## APPETIZERS



**🍣 Hawaiian Ahi Poké**  
アヒポケ  
Tuna sashimi mixed with traditional soy based sauce on a bed of sea veggies. **\$7.95**

**NEW** **Spicy Tuna Volcano**  
スパイシーツナボルケーノ  
Spicy tuna on crispy rice. **\$6.95**

**Fried Chicken Karaage**  
鶏のから揚げ **\$5.95**

**Fried Calamari**  
トイカのから揚げ **\$4.95**

**Fried Tofu Nuggets**  
豆腐ナゲットフライ **\$4.95**

**Fried Cheese Wonton**  
チーズワンタンフライ **\$4.95**

**Crispy Seaweed**  
韓国海苔 **\$1.95**

**Crispy Seaweed with Cream Cheese**  
海苔巻きクリームチーズ **\$3.45**

**Edamame**  
枝豆 **\$3.45**

**Cabbage Kim-Chee**  
キムチ **\$3.95**

**🍣** = Gyu-Kaku's recommended items

## SALAD



**🍣 Gyu-Kaku Salad**  
牛角サラダ  
Lettuce, cabbage, daikon radish, red bell peppers, cucumbers, cherry tomatoes and eggs with our special Miso-mustard dressing. **\$6.50**  
**\$3.95** half

**Spicy Tuna Avocado Salad**  
マグロとアボカドのピリ辛サラダ  
Tuna sashimi and avocado on a bed of lettuce and daikon radish with Spicy mayo citrus soy dressing. **\$8.50**  
**\$4.95** half

**Tofu Salad**  
豆腐サラダ  
Soft tofu, croutons and tomatoes on a bed of lettuce with Creamy sesame dressing. **\$6.50**  
**\$3.95** half

**Seaweed Salad**  
海藻サラダ  
Tossed, mixed seaweed, onions, cucumber and lettuce with Ponzu citrus soy dressing. **\$6.50**  
**\$3.95** half

## SOUP



**🍣 Kalbi Soup**  
カルビスープ  
Seasoned vegetables and kalbi short rib in Spicy broth. **\$4.95**

**Spicy Tofu Chigae Soup**  
ピリ辛豆腐チゲ  
Tofu, kim-chee and ground chicken served in Red hot spicy soup. **\$6.95**

**Miso Soup**  
味噌汁 **\$3.95**



Gyu-Kaku Salad



Spicy Tuna Avocado Salad



Tofu Salad



Kalbi Soup

## BBQ BEEF



**Harami Skirt Steak** \$8.45 3.5oz  
Miso

21日間熟成ハラミ  
Gyu-Kaku's best seller! Thin sliced Black Angus outside skirt steak. Most flavorful and juicy.

**Filet Mignon** \$7.95 3.5oz  
Garlic with lemon juice / Ponzu

21日間熟成牛フィレ  
Thick cut Black Angus tenderloin. Lean and very tender.

**Misuji Kalbi Garlic** \$7.95 3.5oz  
Garlic with lemon juice

みすじカルビ・ガーリック  
Slices of Black Angus flat iron steak aged to perfection. Great with Garlic sauce.

**Kalbi Rib** **Big Portion!** \$7.95 6oz  
Miso

濟けこみ骨付きカルビ  
Kalbi short rib marinated in Special sauce. A must have for BBQ!

**Kalbi Chuck** \$3.95 3.5oz  
Spicy cajun / Sweet soy

バラカルビ  
Thinner sliced USDA chuck short rib.

**Bistro Harami** \$5.95 3.5oz  
Miso

21日間熟成柔らかかサガリ  
Thick cut Black Angus hanger steak. A great overall value!

**Yakishabu Beef** \$3.95 3.5oz  
Miso / Spicy cajun

焼きしゃぶ  
Very thin sliced, Shabu-Shabu style USDA beef. A delicious and savory cut.

\* 日本風タレもご用意しております。

**Garlic Butter** \$1

ガーリックバター  
Great dipping sauce to any of your meat choices!



**Sanchu Lettuce Wrap with Sweet Miso** \$2.95

サンチュ  
Wrap with any of our BBQ beef items! A great substitution for rice.



Harami Miso Skirt Steak



Filet Mignon



Misuji Kalbi



Kalbi Rib



Bistro Harami

\*All meats are served by ounces. The number of slices of meat served may differ from images.



## JAPANESE STYLE BEEF

**Kobe Kalbi Short Rib** \$19.95 3.5oz  
Ponzu / Sweet soy

特選カルビ  
Thin sliced, perfectly marbled Kobe style short rib. The most rich, juicy and tender cut available.

**Kobe Rib Eye Steak** \$23.95 5oz  
Ponzu

特選リップアイステーク  
Thick cut Kobe style rib eye steak. This marbled steak is both juicy and meaty.

### What is Kobe Beef?

The American Kobe beef we serve is created from original genetic lines of Wagyu cattle from Japan and crossbred with the world famous Black Angus cattle from the United States. The American Kobe beef is renowned for its flavor from the Black Angus, remarkable tenderness and tremendous marbling from the wagyu. Take an experience and try our Kobe items!

## SPECIALTY BEEF



**Premium Gyu-Tan** \$9.95  
Great with lemon juice

特上牛タン塩  
Thin sliced center cut of beef tongue. An amazingly firm, yet tender texture which you can cook to perfection.

**Gyu-Tan** \$6.95  
Great with lemon juice

牛タン塩  
Thin sliced beef tongue. High in protein and has unique, tender texture.

**Beef Intestine** \$3.95  
Miso / Shio white soy sauce

ホルモン  
Sliced beef intestine. Very buttery and flavorful.



Kobe Kalbi Short Rib



Kobe Rib Eye Steak



Premium Gyu-Tan



Beef Intestine



Shrimp Garlic



Chilean Sea Bass



Bacon Wrapped Scallops



Japanese Pork Sausages



Bacon Wrapped Asparagus



Pork Toro

## SEAFOOD



- Shrimp Garlic** \$4.95 4pcs  
Great with lemon juice  
海老ガーリック
- Chilean Sea Bass** \$9.95 3.5oz  
Spicy ponzu / Miso  
スズキのピリ辛ポン酢 / 味噌焼き
- Ahi Tuna Shio** \$7.95 3.5oz  
Great with lemon juice  
マグロのあぶり焼き  
Sashimi grade tuna marinated with Shio white soy sauce.
- Bacon Wrapped Scallops** \$7.95 4pcs  
ホタテのベーコン巻き
- Scallops** \$6.95 4pcs  
Miso / Shio white soy  
ホタテ
- Salmon** \$4.95 3.5oz  
Butter / Miso  
鮭バター / 味噌焼き

## CHICKEN & PORK



- Tender Chicken Breast** \$3.95 3.5oz  
Basil / Teriyaki / Spicy cajun / Yuzu  
鶏フィレ バジル / 照り焼き / 激辛ケージャン / 柚子
- Japanese Pork Sausages** \$4.95 4pcs  
黒豚ソーセージ
- Bacon Wrapped Asparagus** \$5.95 3pcs  
アスパラベーコン巻き
- Pork Toro Shio** \$4.95 3.5oz  
Great with lemon juice  
豚トロ・ビートロ  
Juicy and marbled, limited to only 10oz in every pig.
- Pork Belly** \$3.95 3.5oz  
Spicy cajun / Shio white soy  
豚バラ

## VEGGIES IN FOIL



- Mushroom Medley** \$4.95  
きのこの盛り合わせ
- Asparagus** \$3.95  
アスパラガス
- Garlic Spinach** \$2.95  
ガーリックほうれん草
- Garlic Mushroom** \$3.95  
ガーリックマッシュルーム
- Enoki Mushroom** \$3.95  
えのきのバター醤油焼き
- Japanese Sweet Potato** \$3.95  
さつまいもバター
- Broccoli with Baked Tofu** \$3.95  
ブロッコリーと厚揚げ豆腐

## VEGGIES TO GRILL



- Assorted Vegetables** \$6.95  
野菜盛り合わせ
- Portobello Mushroom** \$4.95  
ポートルロマッシュルーム
- Japanese Tofu Platter** \$6.95  
豆腐焼き3種  
Tofu nuggets, edamame sticks and baked tofu.
- Shiitake Mushroom** \$4.95  
しいたけ
- Zucchini** \$3.95  
ズッキーニ
- Sweet Onion** \$3.95  
たまねぎ
- Corn with Butter** \$3.95  
とうもろこし
- Shishito Pepper** \$2.95  
ししとう



Mushroom Medley



Asparagus



Japanese Sweet Potato



Assorted Vegetables



Zucchini



Sukiyaki Bibimbap



Garlic Fried Noodles



Miso Ramen



Kim-Chee Ramen

## BIBIMBAP



**牛** **Sukiyaki Bibimbap** \$7.95  
すき焼きビビンバ  
Special fried rice dish served in a sizzling stone pot.  
Beef, onions, sukiyaki sauce, green onions and rice.

**Original Bibimbap** \$7.95  
石焼ビビンバ  
Special fried rice dish served in a sizzling stone pot.  
Seasoned vegetables, chicken, egg, green onions and rice.

**Garlic Shrimp Bibimbap** \$7.95  
海老ガーリックビビンバ  
Special fried rice dish served in a sizzling stone pot.  
Shrimp, onions, garlic sauce, green onions and rice.

## NOODLES



**牛** **Garlic Fried Noodles** \$7.95  
ガーリックヌードル  
Okinawan noodles pan-fried in our special Garlic chicken sauce.

**Ramen** \$7.95  
ラーメン

• **Goma Negi Shio** ゴマねぎ塩  
Ramen noodles, egg, chashu pork and green onions in Gyu-Kaku's special Shio white soy broth.

**NEW** • **Miso** 味噌  
Ramen noodles, bean sprout, egg, chashu pork and green onions in Gyu-Kaku's special Miso broth.

**NEW** • **Kim-Chee** キムチ  
Ramen noodles, kim-chee, egg, chashu pork and green onions in Gyu-Kaku's special Spicy kim-chee broth.

**Udon** \$7.95  
うどん

• **Goma Negi Shio** ゴマねぎ塩  
Thick udon noodles, chashu pork, green onions in Gyu-Kaku's special Shio white soy broth.

• **Spicy Kalbi** スパイスーカルビ  
Thick udon noodles, kalbi and egg in Gyu-Kaku's special Spicy beef broth.

## RICE



**牛** **Yakionigiri — Rice Ball to Grill** \$2.45 1pc  
焼きおにぎり  
Grill the rice ball until it's crispy. Flip and brush soy base sauce.  
Repeat 2 to 3 times on both sides until rice is crispy and brown.

**White Rice** \$1.95  
ライス

**Brown Rice** \$2.45  
玄米



Yakionigiri



S'mores

## DESSERTS



**牛** **S'mores** \$2.95  
スマアーズ  
No fancy tricks with this campfire classic!

**牛** **Chocolate Lava Cake with Ice Cream** \$6.95  
フォンダンショコラのバニラアイス添え  
Lava cake with warm chocolate sauce served with vanilla ice cream.

**Banana Chocolate Ice Cream** \$4.95  
バナナチョコアイス  
Butter-glazed banana and chocolate syrup served with vanilla ice cream make this dessert a mouth-watering treat.

**Ice Cream** \$1.95  
アイスクリーム  
バニラ / 抹茶 / 黒ゴマ / ライチ  
Vanilla / Green tea / Black sesame / Lychee sorbet



Chocolate Lava Cake with Ice Cream



Banana Chocolate Ice Cream