

# AROUND THE WORLD

**700+** Locations as of Sept. 2018  
**WE HAVE OVER 700 RESTAURANTS GLOBALLY**  
**50 RESTAURANTS IN NORTH AMERICA!**

**GOOD NEWS!**  
**GLUTEN-FREE MARINADES**  
**NOW AVAILABLE!**

**130-year minimum purchase applies during Late Night Happy Hour. Other restrictions may apply.**  
 \*Liquor information is based on standard recipes and product formulations. Nutrition facts may vary due to differences in preparation, serving size, ingredients, or special orders. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

# EAT, ENJOY, EARN REWARDS!

**Good news! With the Gyu-Kaku mobile app, we can earn GYU-POINTS EVERY TIME WE DINE AT GYU-KAKU!**

**They also send SPECIAL OFFERS THROUGH THE GYU-KAKU mobile app!**

**Wow, you sound like you're from Gyu-Kaku... Technically yes I am...**

**New registration BONUS DEALS!**  
 \$10 off on your next visit when spending \$30 or more! +100 bonus points!

**Redeemable with s'mores or ice cream!**

**Download the mobile app to get started!**

**\*130-year minimum purchase applies after guests spend \$30 or more on their next visit. Within 30 days after signing up, promotional \$10 off will be sent as a credit to your account. \$10 bonus will be credited to your account after 30 days. Promo code can only be redeemed once and is valid only on regular menu items. All payments will automatically apply 150 points for the same registration every time. Offer is valid for the Gyu-Kaku mobile app only. \*\*Points may vary by location. Mobile app rewards limit includes any applicable restrictions without prior notice. Gyu-Kaku reserves the right to change any program or conditions at any time without notice. Terms and restrictions may apply. Please visit our website for details at WWW.GYU-KAKU.COM**

# BBQ COURSES For Groups of 2

CAN'T DECIDE WHAT TO ORDER? TRY OUR SPECIAL PRIX-FIXE BBQ COURSES!

## MEAT LOVER'S

RECOMMENDED FOR 2 PEOPLE **\$60** \$78.75 VALUE \$710 Cal

**STARTERS**  
 Miso Soup +2 20 Cal  
 White Rice +2 200 Cal  
 Half Gyu-Kaku Salad +2 330 Cal  
 Edamame 200 Cal  
 Japanese Fried Chicken 380 Cal

**BBQ ITEMS**  
 Premium Sirloin Tare Sweet Soy\* 150 Cal  
 Yaki-Shabu Beef Miso\* 270 Cal  
 Bistrot Hanger Steak Miso\* 270 Cal  
 Bone-In Kalbi Short Rib\* 440 Cal  
 Premium New York Steak Garlic\* 290 Cal  
 Toro Beef Tare Sweet Soy\* 430 Cal

**DESSERT**  
 S'mores 250 Cal

# BBQ COURSES For Large Groups

CAN'T DECIDE WHAT TO ORDER? TRY OUR SPECIAL PRIX-FIXE BBQ COURSES!

## SAMURAI

RECOMMENDED FOR 4 PEOPLE **\$130** \$146.25 VALUE \$410 Cal

**STARTERS**  
 Miso Soup +4 140 Cal  
 Gyu-Kaku Salad +2 630 Cal  
 Beef Sukiyaki Bibimbab\* 270 Cal  
 Chicken Garlic Noodles 270 Cal

**BBQ ITEMS**  
 Filet Mignon Salt & Pepper\* 150 Cal  
 Premium Sirloin Tare Sweet Soy\* 150 Cal  
 Yaki-Shabu Beef Miso\* 270 Cal  
 Bistrot Hanger Steak Miso\* 270 Cal  
 Kalbi Chuk Rib Tare Sweet Soy\* 270 Cal  
 Premium New York Steak Garlic\* 270 Cal  
 Garlic Shoyu Chicken Thigh\* 180 Cal  
 Spicy Pork\* 380 Cal  
 Shrimp & Mushroom Ahjo\* 190 Cal  
 Asparagus 120 Cal  
 Corn Butter 120 Cal

**DESSERT**  
 S'mores +3 250 Cal

# HAPPY HOUR

RECOMMENDED FOR 2 PEOPLE **\$50** \$67.75 VALUE \$200 Cal

**STARTERS**  
 Miso Soup +2 20 Cal  
 Half Gyu-Kaku Salad +2 330 Cal  
 White Rice +2 200 Cal  
 Edamame 200 Cal

**BBQ ITEMS**  
 Bistrot Hanger Steak Miso\* 270 Cal  
 Yaki-Shabu Beef Miso\* 270 Cal  
 Toro Beef Tare Sweet Soy\* 430 Cal  
 Garlic Shoyu Ribeye\* 240 Cal  
 Chicken Breast Basil\* 240 Cal  
 Mushroom Medley 150 Cal

**DESSERT**  
 S'mores 250 Cal

# SHOGUN

RECOMMENDED FOR 6 PEOPLE **\$180** \$212.50 VALUE \$960 Cal

**STARTERS**  
 Miso Soup +6 210 Cal  
 Gyu-Kaku Salad +2 630 Cal  
 Edamame +3 600 Cal  
 Beef Sukiyaki Bibimbab\* +2 1420 Cal  
 Fried Pork Dumplings +2 360 Cal

**BBQ ITEMS**  
 Filet Mignon Salt & Pepper\* +2 300 Cal  
 Premium Sirloin Tare Sweet Soy\* +2 300 Cal  
 Prime Kalbi Short Rib Tare Sweet Soy\* +2 840 Cal  
 Harami Skirt Steak Miso\* +2 420 Cal  
 Pork Belly Shio White Soy\* +2 1140 Cal  
 Shrimp Garlic\* +2 400 Cal  
 Assorted Vegetables +2 300 Cal

**DESSERT**  
 S'mores +3 250 Cal

# APPETIZERS

**NEW**

**Tuna Poke Nachos\***  
 Marinated tuna steaks, cubed, creamy avocado, seaweed salad, topped in your choice of house-made sauce.  
**9:05 - 8:25 430 Cal**

**Fried Calamari**  
 Served w/ your choice of sauce.  
**7:00 - 6:00 200 Cal**

**Spicy Tuna Volcano\***  
 4 oz of fillet of spicy tuna on crispy fried rice.  
**7:05 - 6:25 430 Cal**

# READY TO EAT

**NEW**

**Kari Kari Chicken & Avocado Salad**  
 Juicy fried garlic Shoyu Chicken, salad, fresh green, green onions, cucumber, carrots, and chobani. \*Must be served with rice or served as a side.  
**6:50 340 Cal**

**Shrimp Garlic Noodles**  
 1/2 cup of shrimp on top of homemade soy noodles with fresh green, green onions, carrots, and chobani. \*Must be served with rice or served as a side.  
**11:00 770 Cal**

**Spicy Kalbi Bibimbab**  
 Kalbi beef, garlic, hot peppers, kimchi, vegetables, carrots, and sunny 380 gyoengyo sauce.  
**9:00 400 Cal**

# APPETIZERS

**NEW**

**Spicy Calf Tails**  
 Spicy calf tail w/ crunchy garlic sauce and kim-chee topping.  
**6:00 - 5:00 120 Cal**

**Chili Negi Tofu**  
 Cold tofu topped w/ white soy, scallion oil sauce, and scallions.  
**4:50 - 3:50 120 Cal**

**Yuzu Shishito Peppers**  
 Pan-fried peppers w/ Japanese Yuzu Sauce (Seasonally change).  
**7:05 - 6:25 270 Cal**

**Addicting Cabbage Salad**  
 Addicting w/ traditional house-made dressing.  
**4:00 - 3:00 100 Cal**

**Spicy Addicting Cucumber**  
 Crunchy cucumbers in a spicy spicy, hot dressing.  
**4:50 - 3:50 120 Cal**

**Edamame**  
 Lightly salted soybeans.  
**4:50 - 3:50 200 Cal**

**Kim-Chee**  
 Stir-fry, pickled cabbage.  
**5:00 40 Cal**

**Spicy Cabbage Salad**  
 Crunchy w/ traditional house-made dressing, crunchy garlic, green onions, scallion sauce, and the whole pepper sauce.  
**4:00 - 3:00 120 Cal**

**Seaweed Salad**  
 Crunchy seaweed seaweed.  
**4:00 - 3:00 120 Cal**

# NOODLES

**Garlic Noodles**  
 Fried chicken shoyu noodles w/ choice of:  
**9:05 - 8:00 w/ Ground Chicken 270 Cal**  
**9:50 w/ Shrimp 270 Cal**  
**11:00 w/ Vegetable 270 Cal**

**Spicy Kalbi Ramen**  
 Spicy soup base w/ both beef, green onions, fresh vegetables, scallion, green onions, and scallion oil.  
**8:50 770 Cal**

**Miso Butter Ramen**  
 Rich miso broth w/ pork chashu, ramen noodles, corn, egg, butter, scallions, and scallion oil.  
**8:25 700 Cal**

**Goma Negi Shio Ramen**  
 Rich miso broth w/ pork chashu, ramen noodles, egg, green onions, scallions, and scallion oil.  
**8:25 700 Cal**

# APPETIZERS

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**Chili Shrimp Shumai**  
 With citrus ponzu and crunchy garlic sauce.  
**8:00 - 7:00 260 Cal**

**Vegetable Spring Rolls**  
 Made w/ vegetables, rolled in a light wheat wrapper and fried. Served w/ house-made dipping sauce.  
**6:05 - 5:00 400 Cal**

**Cheese Wontons**  
 Meaty cheese in crispy wontons.  
**5:00 360 Cal**

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