

# AROUND THE WORLD

Toronto: 1 Montreal: 1  
 Vancouver: 3 Calgary: 1 Massachusetts: 3  
 Japan: 624  
 Washington: 1 New York: 5  
 Nevada: 1 Illinois: 3 Pennsylvania: 1  
 California: 16 Texas: 4 Virginia: 1  
 Georgia: 1  
 China: 3 Hawaii: 5 Florida: 3  
 Hong Kong: 13 Taiwan: 24  
 Thailand: 5 Philippines: 1  
 Cambodia: 1 Indonesia: 16  
 Vietnam: 8 Singapore: 6

## 700+

Locations as of Sept. 2018

### WE HAVE OVER 700 RESTAURANTS GLOBALLY 50 RESTAURANTS IN NORTH AMERICA!

#### GOOD NEWS!

## GLUTEN-FREE MARINADES NOW AVAILABLE!

JUST LOOK FOR THE GLUTEN-FREE ICON OR ASK YOUR SERVER.

\*Containing raw or uncooked 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 differences in preparation, serving sizes, ingredients, or special orders. \*\*Nutritional information may vary by location. Mobile app reward items indicated are subject to change without prior notice. Gyu-Kaku reserves the right to change any terms or conditions at any time without notice. Other rules and restrictions may apply. Please visit our website for details at WWW.GYU-KAKU.COM.

# EAT, ENJOY, EARN REWARDS!

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

Oh I have it, too!

They also send SPECIAL OFFERS & PROMO DEALS 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!

\*\$10 off promotion is only applicable after guests spend \$30 or more on their next visit. Within 48 hours after signing up, promotional \$10 off code will be sent as a push notification under the News & Offers section of the app. Promo code can only be redeemed once and is valid until expiration date. \*\*New members will automatically earn 100 points for first-time registration on new device. Offer is only valid for new Gyu-Kaku mobile app accounts. \*\*\*Rewards may vary by location. Mobile app reward items indicated are subject to change without prior notice. Gyu-Kaku reserves the right to change any terms or conditions at any time without notice. Other rules 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

3710 Cal

**STARTERS**  
 Miso Soup \*2 70 Cal  
 White Rice \*2 250 Cal  
 Half Gyu-Kaku Salad \*2 320 Cal  
 Edamame 200 Cal  
 Japanese Fried Chicken 390 Cal

**BBQ ITEMS**  
 Premium Sirloin Tare Sweet Soy\* 150 Cal  
 Yaki-Shabu Beef Miso\* 210 Cal  
 Bistro Hanger Steak Miso\* 270 Cal  
 Bone-In Kalbi Short Rib\* 440 Cal  
 Premium New York Steak Garlic\* 290 Cal  
 Toro Beef Tare Sweet Soy\* 250 Cal

**DESSERT**  
 S'mores 250 Cal

### GYU-KAKU RECOMMENDED FOR 2 PEOPLE \$70 \$80.75 VALUE

3260 Cal

**STARTERS**  
 Miso Soup \*2 70 Cal  
 Half Gyu-Kaku Salad \*2 320 Cal  
 Beef Sukiyaki Bibimbap  
 Spicy Tuna Volcano\* 420 Cal

**BBQ ITEMS**  
 Filet Mignon Salt & Pepper\* 250 Cal  
 Prime Kalbi Short Rib Tare Sweet Soy\* 420 Cal  
 Harami Skirt Steak Miso\* 250 Cal  
 Premium New York Steak Garlic\* 290 Cal  
 Shrimp & Mushroom Ajihyo\* 190 Cal  
 Chicken Breast Basil\* 240 Cal  
 Mushroom Medley 130 Cal

**DESSERT**  
 S'mores 250 Cal

### CAUTION

Our grill is VERY HOT! Don't come too close & keep children away from grill.

GRILL WITH TONGS TO prevent cross contamination.

Consume raw fish IMMEDIATELY.

Please POLLY COOK all raw food items.

\*SERVED RAW OR CONTAINS RAW INGREDIENT

No item substitutions allowed for courses. 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 differences in preparation, serving sizes, ingredients, or special orders. \*\*\*Nutritional information may vary by location. Mobile app reward items indicated are subject to change without prior notice. Gyu-Kaku reserves the right to change any terms or conditions at any time without notice. Other rules and restrictions may apply. Please visit our website for details at WWW.GYU-KAKU.COM.

## 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

5410 Cal

**STARTERS**  
 Miso Soup \*4 140 Cal  
 Gyu-Kaku Salad \*2 620 Cal  
 Beef Sukiyaki Bibimbap\* 710 Cal  
 Chicken Garlic Noodles 750 Cal

**BBQ ITEMS**  
 Filet Mignon Salt and Pepper\* 250 Cal  
 Premium Sirloin Tare Sweet Soy\* 150 Cal  
 Harami In Secret Pot\* 620 Cal  
 Bistro Hanger Steak Miso\* 270 Cal  
 Kalbi Chuck Rib Tare Sweet Soy\* 270 Cal  
 Premium New York Steak Garlic\* 290 Cal  
 Garlic Shoyu Chicken Thigh\* 130 Cal  
 Spicy Pork\* 200 Cal  
 Shrimp & Mushroom Ajihyo\* 190 Cal  
 Asparagus 120 Cal  
 Corn Butter 120 Cal

**DESSERT**  
 S'mores \*2 500 Cal

### SHOGUN RECOMMENDED FOR 6 PEOPLE \$180 \$212.50 VALUE

8960 Cal

**STARTERS**  
 Miso Soup \*6 210 Cal  
 Gyu-Kaku Salad \*2 620 Cal  
 Edamame \*3 600 Cal  
 Beef Sukiyaki Bibimbap \*2 1420 Cal  
 Fried Pork Dumplings \*2 360 Cal

**BBQ ITEMS**  
 Filet Mignon Salt & Pepper\* \*2 500 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  
 Yaki-Shabu Beef 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 \*3 750 Cal

## APPETIZERS Chef's Favorites

**NEW** Tuna Poké Nachos\*  
Marinated tuna sashimi cubes, creamy avocado, serrano sauce, tossed in a spicy hot chili, and sweet teriyaki sauce. 9.25 440 Cal

Fried Calamari Served w/ yuzu dashi aioli. 7.00 300 Cal

Spicy Tuna Volcano\*  
A pc of flavorful spicy tuna on crispy fried rice! 7.25 430 Cal

\*SERVED RAW OR CONTAINS RAW INGREDIENT

Shrimp & Mushroom Ajihyo\*  
A pc of shrimp and mushrooms in a rich sauce and garlic aioli sauce. 7.50 150 Cal

Japanese Fried Chicken  
A classic Japanese appetizer. Served w/ chili mayo sauce. 6.50 350 Cal

Fried Bacon Chips  
Pork belly slices fried in a putty crunch. 5.00 610 Cal

Miso Chili Wings  
Chicken wings coated in a light miso and spicy, crunchy garlic sauce. 9.00 580 Cal

Fried Pork Dumplings  
Served w/ citrus dipping sauce. 6.50 480 Cal

Chili Shrimp Shumai  
A pc of shrimp shumai with citrus garlic and crunchy potato sauce. 8.00 350 Cal

Vegetable Spring Rolls  
Mix of vegetables rolled in a light wheat wrapper and fried. Served w/ sweet chili sauce and shioyu pepper. 6.25 450 Cal

Cheese Wontons  
Meaty chow in crispy wontons. Served w/ chili mayo sauce. 5.00 380 Cal

## READY TO EAT Chef's Favorites

**NEW** Kari Kari Chicken & Avocado Salad  
Jung fried Kari Chicken, avocado, mixed greens, grape tomatoes, cucumber, and boiled egg. Mixed in house special spicy dressing and drizzle of chili mayo sauce. 8.50 540 Cal

Shrimp Garlic Noodles  
3 pcs of juicy shrimp on top of Okinawa style noodles - stir-fried in rich and savory garlic sauce. Topped w/ dried red bell peppers, green onions, and sesame seeds. 11.00 710 Cal

Spicy Kalbi Bibimbap  
Kcali beef, garlic, bell peppers, shishito peppers, corn, sesame seeds, green onions, and spicy BBQ porking sauce. 9.00 800 Cal

\*SERVED RAW OR CONTAINS RAW INGREDIENT

### Spicy Cold Tofu

Soft tofu w/ crunchy garlic sauce and kim-chee dipping. 6.00 120 Cal

### Shio Negi Tofu

Cold tofu topped w/ white soy, scallion oil sauce, and scallions. 4.50 170 Cal

### Crispy Shishito Peppers

Thin fried peppers w/ Japanese citrus flavor. 7.25 270 Cal

### Adding Cabbage Salad

Crispy cabbage w/ traditional savory Japanese dressing. 4.00 190 Cal

### Spicy Adding Cucumber

Crispy cucumber w/ spicy dressing. 4.50 250 Cal

### Edamame

Lightly salted soybeans. 4.50 200 Cal

### Kim-Chee

Spicy, pickled cabbage. 5.00 40 Cal

### Spicy Cabbage Salad

Refreshing mix of shredded cabbage, crunchy garlic, green onions, sesame seeds, and shio white soy sauce. 5.00 170 Cal

### Seaweed Salad

Refreshing seasoned seaweed. A classic Japanese dish! 4.00 120 Cal

## NOODLES Ready to Eat

Garlic Noodles  
Fried Okinawa style noodles w/ choice of:  
 9.50 w/ Ground Chicken 750 Cal  
 9.50 w/ Vegetables 730 Cal  
 11.00 w/ Shrimp 710 Cal

Spicy Kalbi Ramen Δ  
Kcali soup broth w/ kcali beef, ramen noodles, egg, green onions, fresh vegetables, sesame seeds, and sesame oil. 8.50 720 Cal

Miso Butter Ramen Δ  
Rich miso broth w/ pork chashu, ramen noodles, corn, egg, green onions, sesame seeds, and butter. 8.25 700 Cal

Goma Negi Shio Ramen Δ  
House broth w/ pork chashu, ramen noodles, egg, green onions, sesame seeds, and scallion oil. 8.25 710 Cal

## SALAD Ready to Eat

Gyu-Kaku Salad  
Greens, dobae radish, tomatoes, cucumbers, red bell peppers, egg, and house dressing. 7.00 Full 310 Cal  
4.00 Half 160 Cal

Avocado Salad  
Avocado, creamy mayo over a bed of greens, and yuzu citrus dressing. 8.00 360 Cal

## SOUP Ready to Eat

Sukiyaki Bibimbap  
Rice, onions, green onions, sesame seeds, house special sauce w/ choice of:  
 8.50 w/ Beef 770 Cal  
 8.50 w/ Vegetables 550 Cal

Pork Sausage Bibimbap  
Crispy rice, juicy sliced pork sausages, scrambled eggs, and onions. Topped w/ crunchy garlic sauce, green onions, and black pepper. 8.50 940 Cal

Garlic Fried Rice w/ green onions  
Fragrant garlic rice w/ green onions, egg yolk, garlic chips. 7.00 630 Cal

Chashu Bowl  
Shashu, flavorful pork slices on rice. 5.00 660 Cal

Rice  
4.00 Unami Scallion Rice 470 Cal  
3.00 White Rice 420 Cal  
4.00 Organic Brown Rice 380 Cal

Spicy Tofu Chigae Soup\* Δ  
Kim-chee, ground chicken, tofu, sesame seeds, egg, and green onions. 9.00 270 Cal

Spicy Kalbi Soup  
Fragrant, vegetables, and egg in a spicy broth. 5.50 270 Cal

Egg Soup  
Silken egg in flavorful vegetable broth. 4.00 80 Cal

Miso Soup  
Traditional Japanese soup. 3.00 35 Cal

## PREMIUM BBQ BEEF

\*SERVED RAW OR CONTAINS RAW INGREDIENT

### Kobe Style Kalbi Short Rib\*

A must try for BBQ lovers! Intensely marinated beef short ribs w/ a rich, melt-in-your-mouth texture. Served in premium gluten-free dipping sauce. 23.50 400 Cal  
Marinade choices: Tare Sweet Soy / Salt & Pepper

### Beef Tongue\*

A classic cut for Japanese BBQ. Try it with a squeeze of lemon juice! 10.00 190 Cal  
11.00 w/ Scallion Sauce 300 Cal  
Try w/ Lemon

### Harami In Secret Pot\*

Is it our best-selling meat in a special mild miso marinade? Great for sharing between 2 or more people. 24.00 620 Cal  
Marinade: Special Mild Miso

### CAUTION

Our grill is VERY HOT! Don't come too close & keep children away from grill.

GRILL WITH TONGS TO prevent cross contamination.

Consume raw fish IMMEDIATELY.

Please POLLY COOK all raw food items.

\*SERVED RAW OR CONTAINS RAW INGREDIENT

Calorie information is based on standard recipes and product formulations. Variations may occur due to differences in preparation, serving sizes, ingredients, or special orders. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

## GRILL GUIDE

What, where, how long? Maximize & enjoy your BBQ experience w/ our

### GRILL ON CENTER GRILL ON EDGES

#### ALL BEEF CUTS

THIN  
 30-45 Sec EACH SIDE  
 ex. Rib-Short Rib, Top Beef, Beef Tongue

MEDIUM  
 45-60 Sec EACH SIDE  
 ex. Bistro Hanger Steak, Premium Sirloin

THICK  
 60-90 Sec EACH SIDE  
 ex. Premium New York Steak, Filet Mignon, Angus Beef Rib

#### POULTRY

15-20 Min EACH SIDE

#### PORK

15-20 Min EACH SIDE

#### SEAFOOD

3-5 Min EACH SIDE  
 COOK THESE ITEMS THOROUGHLY!  
 Please note that the cooking time of these items may differ based on the power of the BBQ grill, strength of grill heat, and temperature of the coals.

1-2 Min EACH SIDE  
 To Steam 2-3 Min EACH SIDE

## READY TO BBQ Get Your Tongues Out

### BEEF Ready to Grill

\*SERVED RAW OR CONTAINS RAW INGREDIENT

Harami Skirt Steak\*  
Served w/ dipping 21-day aged Angus skirt steak. 10.00 250 Cal  
Marinade choices: Miso / Shio White Soy

Premium Sirloin\*  
Hearty and tender. Served w/ premium gluten-free dipping sauce. 9.00 120 Cal  
Marinade choices: Tare Sweet Soy / Salt & Pepper

Premium New York Steak\*  
Lean and juicy. 9.00 150 Cal  
Marinade choices: Garlic / Miso

Bistro Hanger Steak\*  
Tender and juicy. 8.25 180 Cal  
Marinade choices: Miso / Garlic

Bone-In Kalbi Short Rib\*  
Juicy bone-in short ribs pre-marinated in a fruity garlic soy sauce. 8.00 440 Cal

Garlic Ribeye\*  
Ribeye pre-marinated w/ sweet garlic soy sauce. 7.00 340 Cal

Prime Kalbi Short Rib\*  
Jung style prime beef ribs marinated in premium gluten-free dipping sauce. 12.00 390 Cal  
Marinade choices: Tare Sweet Soy / Salt & Pepper

Filet Mignon\*  
Lean tenderloin. 8.25 250 Cal  
Marinade: Salt & Pepper

Angus Beef Ribs\*  
Cuts short ribs between the bones. 6.00 210 Cal  
Marinade choices: Tare Sweet Soy / Miso

Delicious, light marbled flavor.  
9.25 240 Cal  
Marinade choices: Tare Sweet Soy / Garlic

Yaki-Shabu Beef\*  
Thinly sliced beef that grills quickly! 5.25 180 Cal  
Marinade choices: Miso / Spicy Gochujang

Toro Beef\*  
Thin beef belly, just like bacon. 5.25 230 Cal  
Marinade choices: Tare Sweet Soy / Shio White Soy

Horumon\*  
Beef large intestine. 5.00 200 Cal  
Marinade choices: Shio White Soy / Spicy Gochujang

### PORK Ready to Grill

Pork Belly\*  
100% tough cut pork. 5.25 330 Cal  
Marinade choices: Shio White Soy / Spicy Gochujang

Pork Sausage\*  
Jung Karaboa pork sausages w/ a smoky heat. 6.25 320 Cal

Spicy Pork\*  
Thinly sliced pork shoulder. 5.00 280 Cal  
Marinade: Spicy Gochujang

### SEAFOOD Ready to Grill

Shrimp Garlic\*  
7.25 200 Cal  
Marinade: Garlic

Shrimp & Mushroom Ajihyo\*  
A pc of shrimp and mushrooms in a rich broth and garlic aioli sauce. 7.50 190 Cal

Miso Butter Salmon\*  
100% tough cut salmon. 6.50 250 Cal  
Marinade: Miso

BBQ Calamari Miso\*  
6.00 180 Cal  
Marinade: Miso

### VEGETABLES

TO GRILL  
 Assorted Vegetables 7.00 150 Cal  
 Sweet Onion 4.00 70 Cal  
 Zucchini 4.00 25 Cal  
 Dried w/ Shio White Soy 4.00 25 Cal

TO STEAM  
 All filled vegetables for steaming contains butter sauce.  
 Spinach Garlic 4.00 110 Cal  
 Asparagus 5.00 120 Cal  
 Broccoli 4.00 170 Cal  
 Garlic Mushroom 4.25 150 Cal  
 Mushroom Medley 5.00 130 Cal  
 Corn Butter 4.00 120 Cal

### GLUTEN-FREE

We now offer more gluten-free marinades and dipping sauce options

### SIGNATURE MARINADES

Tare Sweet Soy / Salt & Pepper, Pine Juice, Garlic, Shio White Soy, Spicy Garlic, Salt, Soy Sauce, Sesame, Garlic Butter / Sesame Oil, Shio White Soy, BBQ, Kalbi Peppercorn (peppercorn), Sweet W/ Sesame Oil, BBQ, Salt, Miso, Honey and Soy Sauce, Spicy Gochujang, Sweet, Spicy, Mild, Pine

### EXTRA TOPPINGS

Garlic Butter 1.50 300 Cal  
Cheese Fondue 2.00 200 Cal  
Scallion Sauce 1.00 170 Cal  
Crunchy Garlic Sauce 1.50 180 Cal

\*Calorie information is based on standard recipes and product formulations. Variations may occur due to differences in preparation, serving sizes, ingredients, or special orders. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

## READY TO BBQ Get Your Tongues Out

### PORK Ready to Grill

\*SERVED RAW OR CONTAINS RAW INGREDIENT

Chicken Breast\*  
5.25 170 Cal  
Marinade choices: Basil / Teriyaki

Garlic Shoyu Chicken\*  
Juicy chicken thigh, pre-marinated w/ sweet garlic soy sauce. 5.25 130 Cal

Duck Breast\*  
8.50 170 Cal  
Marinade choices: Shio White Soy / Miso