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!

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

*$10/person minimum purchase applies during Late Night Happy Hour. Other restrictions may apply.

EAT, ENJOY, EARN REWARDS!

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 only once and is valid until expiration date. **New members will automatically earn 100 points for first-time registration on new devices. 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 ×2 860 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* 260 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 710 Cal
- Spicy Tuna Volcano* 430 Cal

BBQ ITEMS
- Filet Mignon Salt & Pepper* 250 Cal
- Prime Kalbi Short Rib Tare Sweet Soy* 420 Cal
- Harami Skirt Steak Miso* 250 Cal
- Shrimp & Mushroom Ahijo* 190 Cal
- Chicken Breast Basil* 240 Cal
- Mushroom Medley 130 Cal

DESSERT
- S'mores 250 Cal

HAPPY HOUR — RECOMMENDED FOR 2 PEOPLE — $50 ($67.75 VALUE, 3490 Cal)

STARTERS
- Miso Soup ×2 70 Cal
- Half Gyu-Kaku Salad ×2 320 Cal
- White Rice ×2 860 Cal
- Edamame 200 Cal

BBQ ITEMS
- Bistro Hanger Steak Miso* 270 Cal
- Yaki-Shabu Beef Miso* 210 Cal
- Toro Beef Tare Sweet Soy* 260 Cal
- Garlic Shoyu Ribeye* 340 Cal
- Pork Belly Shio White Soy* 570 Cal
- Chicken Breast Basil* 240 Cal
- Assorted Vegetables 150 Cal

*SERVED RAW OR CONTAINS RAW INGREDIENT
$10/person minimum purchase applies during Late Night Happy Hour. Other restrictions may apply.
No item substitutions allowed for courses.

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 & 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* 280 Cal
- Shrimp & Mushroom Ahijo* 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 ×2 960 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* ×2 500 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

*SERVED RAW OR CONTAINS RAW INGREDIENT
$10/person minimum purchase applies during Late Night Happy Hour. Other restrictions may apply.
No item substitutions allowed for courses.

APPETIZERS — Chef's Favorites

- **Tuna Poké Nachos*** (NEW) — Marinated tuna sashimi cubes, creamy avocado, seaweed salad, smothered in yuzu basil aioli, and sweet teriyaki sauce. ~~9.25~~ • 8.25 440 Cal
- **Fried Calamari** — Served w/ yuzu basil aioli. ~~7.00~~ • 6.00 300 Cal
- **Spicy Tuna Volcano*** — 4 pcs of flavorful spicy tuna on crispy fried rice! ~~7.25~~ • 6.25 430 Cal

~~REGULAR PRICE ($)~~ • HAPPY HOUR PRICE ($) | *SERVED RAW OR CONTAINS RAW INGREDIENT

- **Spicy Cold Tofu** — Soft tofu w/ crunchy garlic sauce and kim-chee topping. ~~6.00~~ • 5.00 120 Cal
- **Shio Negi Tofu** — Cold tofu topped w/ white soy, sesame oil sauce, and scallions. ~~4.50~~ • 3.50 170 Cal
- **Yuzu Shishito Peppers** — Pan fried peppers w/ Japanese citrus flavor! Occasionally spicy! ~~7.25~~ • 6.25 270 Cal
- **Addicting Cabbage Salad** — Sliced cabbage w/ traditional savory Japanese dressing. ~~4.00~~ • 3.00 180 Cal
- **Spicy Addicting Cucumber** — Crunchy cucumbers in a slightly spicy, tangy dressing. ~~4.50~~ • 3.50 250 Cal
- **Edamame** — Lightly salted soybeans. ~~4.50~~ • 3.50 200 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~~ • 4.00 170 Cal
- **Seaweed Salad** — Refreshing seasoned seaweed. A classic Japanese dish! ~~4.00~~ • 3.00 120 Cal
- **Shrimp & Mushroom Ahijo*** — 4 pcs of shrimp and mushrooms in a rich basil and garlic olive sauce. 7.50 190 Cal
- **Japanese Fried Chicken** — A classic Japanese appetizer! Served w/ chili mayo sauce. 6.50 390 Cal
- **Fried Bacon Chips** — Pork belly slices fried to a yummy crunch. ~~5.00~~ • 4.00 610 Cal
- **Miso Chili Wings** — Chicken wings coated in a zesty miso and spicy, crunchy garlic sauce. 9.00 580 Cal
- **Fried Pork Dumplings** — Juicy pork fried dumplings. Served w/ citrus ponzu. ~~6.50~~ • 5.50 480 Cal
- **Chili Shrimp Shumai** (NEW) — 4 pcs of shrimp shumai with citrus ponzu and crunchy garlic sauce. ~~8.00~~ • 7.00 350 Cal
- **Vegetable Spring Rolls** — Mix of vegetables rolled in a light wonton wrapper and fried. Served w/ sweet chili sauce and shishito pepper. ~~6.25~~ • 5.00 450 Cal
- **Cheese Wontons** — Melty cheese in crispy wontons. Served w/ chili mayo sauce. 5.00 360 Cal

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READY TO EAT — Chef's Favorites

- **Kari Kari Chicken & Avocado Salad** (NEW) — Juicy fried Garlic Shoyu Chicken, avocado, mixed greens, grape tomatoes, cucumber, onions, and boiled egg. Mixed in house special white soy dressing and drizzle of chili mayo sauce. 8.50 540 Cal
- **Shrimp Garlic Noodles** — 3 pcs of juicy shrimp on top of Okinawan style noodles stir-fried in a rich and savory garlic sauce. Topped w/ diced red bell peppers, green onions, and sesame seeds. 11.00 710 Cal
- **Spicy Kalbi Bibimbap** — Kalbi beef, garlic, bell peppers, shishito peppers, corn, sesame seeds, green onions, and spicy BBQ gochujang sauce. 9.00 860 Cal

~~REGULAR PRICE ($)~~ • HAPPY HOUR PRICE ($) | *SERVED RAW OR CONTAINS RAW INGREDIENT

NOODLES Ready to Eat

- **Garlic Noodles** — Fried Okinawan style noodles w/ choice of: ~~9.50~~ • 8.00 w/ Ground Chicken 750 Cal; 9.50 w/ Vegetables 730 Cal; 11.00 w/ Shrimp 710 Cal
- **Spicy Kalbi Ramen** ⚠ — Kalbi soup broth w/ kalbi beef, ramen noodles, egg, green onions, fresh vegetables, sesame seeds, and sesame oil. 8.50 720 Cal
- **Miso Butter Ramen** ⚠ — Rich miso broth w/ pork chashu, ramen noodles, corn, egg, green onions, sesame seeds, and butter. 8.25 700 Cal
- **Goma Negi Shio Ramen** ⚠ — House broth w/ pork chashu, ramen noodles, egg, green onions, sesame seeds, and sesame oil. 8.25 710 Cal

RICE Ready to Eat

- **Sukiyaki Bibimbap** — Rice, onions, green onions, sesame seeds, house special sauce w/ choice of: ~~8.50~~ • 7.50 w/ Beef 710 Cal; 8.50 w/ Vegetables 590 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*** — Flavorful garlic rice w/ green onions, egg yolk, garlic chips. 7.00 630 Cal
- **Chashu Bowl** — Smoky, flavorful pork slices on rice! 5.00 660 Cal
- **Rice** — 4.00 Umami Scallion Rice 470 Cal; 3.00 White Rice 430 Cal; 4.00 Organic Brown Rice 360 Cal

SALAD Ready to Eat

- **Gyu-Kaku Salad** — Greens, daikon radish, tomatoes, cucumbers, red bell peppers, egg, and house dressing. ~~7.00~~ • 6.00 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

- **Spicy Tofu Chigae Soup*** ⚠ — Kim-chee, ground chicken, tofu, sesame seeds, egg, and green onions. 9.00 270 Cal
- **Spicy Kalbi Soup** — Beef, vegetables, and egg in 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

Calorie information is based on standard recipes and product formulations. Variations may occur due to differences in preparation, serving sizes, ingredients, or special orders. ⚠ indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

PREMIUM BBQ BEEF

~~REGULAR PRICE ($)~~ • HAPPY HOUR PRICE ($)
*SERVED RAW OR CONTAINS RAW INGREDIENT

- **Kobe Style Kalbi Short Rib*** — A must try for BBQ lovers! Intensely marbled beef short rib w/ a rich, mouthwatering texture. Served w/ 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*** (21 Days Aged) — 1/2 lb of 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 even touch it & keep children away from grill!
- GRILL WITH TONGS to prevent cross-contamination
- Consume raw fish IMMEDIATELY
- Please FULLY COOK all raw food items

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GRILL GUIDE

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

GRILL ON CENTER

ALL BEEF CUTS
- THIN — eg. Yaki-Shabu Beef, Toro Beef, Beef Tongue, Prime Kalbi Short Rib — 30–45 Sec EACH SIDE
- MEDIUM — eg. Bistro Hanger Steak, Harami Skirt Steak — 45–60 Sec EACH SIDE
- THICK — eg. Premium New York Steak, Filet Mignon, Angus Beef Ribs — 60–90 Sec EACH SIDE

GRILL ON EDGES

- POULTRY — eg. Chicken Thigh
- PORK — eg. Pork Belly, Japanese Pork Sausages, Spicy Pork
- SEAFOOD — eg. Shrimp, Calamari

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 fire, and temperature of the room.

- VEGGIES — To Grill 1–2 Min EACH SIDE; To Steam 2–3 Min EACH SIDE

*The cooking times listed are suggestions for guests' reference. 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.

READY TO BBQ — Get Your Tongs Out

~~REGULAR PRICE ($)~~ • HAPPY HOUR PRICE ($)
*SERVED RAW OR CONTAINS RAW INGREDIENT

BEEF Ready to Grill

- **Harami Skirt Steak*** (#1 Best-Seller, 21 Days Aged) — Our best-selling 21-day aged Angus skirt steak. 10.00 250 Cal. Marinade choices: Miso / Shio White Soy
- **Premium Sirloin*** (21 Days Aged) — Hearty and tender. Served w/ premium gluten-free dipping sauce. 9.00 150 Cal. Marinade choices: Tare Sweet Soy / Salt & Pepper
- **Premium New York Steak*** — Lean and juicy. ~~9.00~~ • 7.50 290 Cal. Marinade choices: Garlic / Miso
- **Bistro Hanger Steak*** (21 Days Aged) — Tender and lean hanger beef. ~~8.25~~ • 7.25 180 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 Shoyu Ribeye*** — Ribeye pre-marinated w/ sweet garlic soy sauce. ~~7.00~~ • 6.00 340 Cal
- **Prime Kalbi Short Rib*** (USDA Prime, Chef's Favorite) — Juicy USDA prime beef that melts in your mouth. Served w/ 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*** — Cubed short ribs between the bones. ~~6.00~~ • 5.00 210 Cal. Marinade choices: Tare Sweet Soy / Miso
- **Kalbi Chuck Rib*** — Delicious, light marbled flavor. ~~9.25~~ • 8.25 240 Cal. Marinade choices: Tare Sweet Soy / Garlic
- **Yaki-Shabu Beef*** — Thinly sliced beef that grills quickly! ~~5.25~~ • 4.25 180 Cal. Marinade choices: Miso / Spicy Gochujang
- **Toro Beef*** — Thin beef belly, just like bacon. ~~5.25~~ • 4.25 230 Cal. Marinade choices: Tare Sweet Soy / Shio White Soy
- **Horumon*** — Beef large intestine. ~~5.00~~ • 4.00 200 Cal. Marinade choices: Shio White Soy / Spicy Gochujang

GLUTEN-FREE

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

SIGNATURE MARINADES

- Tare Sweet Soy: Soy Sauce, Pear Juice, Ginger
- Shio White Soy: Garlic, Salt, Soy Sauce
- Basil: Garlic Paste w/ Sesame Oil and Shio White Soy
- Garlic: Italian Pesto (contains pine nuts) w/ Sesame Oil
- Miso: Rich Miso Sauce and Soy Sauce
- Spicy Gochujang: Sweet, savory chili sauce

EXTRA TOPPINGS

Garlic Butter	1.50	110 Cal
Cheese Fondue	2.00	200 Cal
Scallion Sauce	1.00	110 Cal
Crunchy Garlic Sauce	1.50	110 Cal

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PORK Ready to Grill

- **Pork Belly*** — Juicy pork cut. ~~5.25~~ • 4.25 570 Cal. Marinade choices: Shio White Soy / Spicy Gochujang
- **Japanese Pork Sausage*** — Juicy Kurobuta pork sausages w/ a smoky twist. ~~6.25~~ • 5.25 320 Cal
- **Spicy Pork*** — Thinly sliced pork shoulder. ~~5.00~~ • 4.00 280 Cal. Marinade: Spicy Gochujang

POULTRY Ready to Grill

- **Chicken Breast*** — ~~5.25~~ • 4.00 110 Cal. Marinade choices: Basil / Teriyaki (+$2 Great with Cheese Fondue)
- **Garlic Shoyu Chicken*** — Juicy chicken thigh, pre-marinated w/ sweet garlic soy sauce. ~~5.25~~ • 4.00 130 Cal
- **Duck Breast*** — ~~8.50~~ • 7.50 120 Cal. Marinade choices: Shio White Soy / Miso

SEAFOOD Ready to Grill

- **Shrimp Garlic*** — ~~7.25~~ • 6.25 200 Cal. Marinade: Garlic
- **Shrimp & Mushroom Ahijo*** — 4 pcs of shrimp and mushrooms in a rich basil and garlic olive sauce. 7.50 190 Cal
- **Miso Butter Salmon*** — Wild caught salmon strips served in foil. 6.50 250 Cal. Marinade: Miso
- **BBQ Calamari Miso*** — ~~6.00~~ • 5.00 180 Cal. Marinade: Miso

VEGETABLES

TO GRILL
- **Assorted Vegetables** — ~~7.00~~ • 6.00 150 Cal
- **Sweet Onion** — Drizzled w/ BBQ sauce. ~~4.00~~ • 3.00 70 Cal
- **Zucchini** — Drizzled w/ Shio White Soy. ~~4.00~~ • 3.00 25 Cal

TO STEAM
All foiled vegetables for steaming contains butter sauce
- **Spinach Garlic** — ~~4.00~~ • 3.00 110 Cal
- **Asparagus** — 5.00 120 Cal
- **Broccoli** — ~~4.00~~ • 3.00 110 Cal (+$2 Great with Cheese Fondue)
- **Garlic Mushroom** — 4.25 150 Cal
- **Mushroom Medley** — 5.00 130 Cal
- **Corn Butter** — ~~4.00~~ • 3.00 120 Cal

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Dessert Menu

- **Frosty Tropical Sorbet** (NEW) — Set of Strawberry, Mango, Mojito Mint, Piña Colada, and Blackberry flavors. 4.00 170 Cal
- **Chocolate Lava Cake w/ Ice Cream** — Molten chocolate cake w/ a serving of vanilla ice cream. 6.50 630 Cal
- **Macaron Ice Cream** — Your choice of ice cream flavor sandwiched between crisp, airy meringue cookies. 4.50 1 pc 330 Cal. Choose a flavor from: ★ Strawberry / ★ Green Tea / Mango / Coffee / Vanilla
- **S'mores** — No fancy tricks here with this campfire classic! 3.00 2 pcs 250 Cal
- **Vanilla Ice Cream** — 2.00 160 Cal
- **Soda Float** — Melon / Grape. 4.00 340 Cal

★ =CUSTOMERS' TOP PICK

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DRINK MENU

DRAFT BEER, SAKE, COCKTAILS, AND MUCH MORE!

*Must be ages 21 or older to purchase and consume alcoholic beverages. Please have your ID ready for age verification when ordering. 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.

BEER KANPAI

PROUDLY SERVING ... Asahi DRAFT IMPORTED FROM JAPAN!

~~REGULAR PRICE ($)~~ • HAPPY HOUR PRICE ($)

JAPANESE BEER

ASAHI DRAFT
- Mug 12 oz — ~~6.00~~ • 4.50 150 Cal
- Pitcher 60 oz — ~~24.00~~ • 18.00 770 Cal

SAPPORO DRAFT
- Mug 12 oz — ~~4.50~~ • 3.00 140 Cal
- Mega Mug 34 oz — ~~9.50~~ • 6.00 370 Cal
- Pitcher 60 oz — ~~18.00~~ • 14.00 700 Cal

BOTTLED BEER
- Goose Island IPA 12 oz — ~~4.50~~ • 3.25 210 Cal
- Corona 12 oz — ~~4.50~~ • 3.25 157 Cal
- Kirin Ichiban 12 oz — ~~4.50~~ • 3.25 140 Cal
- Stella Artois 12 oz — ~~4.50~~ • 3.25 140 Cal
- Sapporo Light 12 oz — ~~4.50~~ • 3.25 119 Cal
- Asahi Black 12 oz — ~~4.50~~ • 3.25 167 Cal

Can't Decide? GET THE BEER BUCKET
Mix and match your choice of any 6 bottled beers
~~22.50~~ • 17.00 714–1260 Cal

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SAKE

- **Gyu-Kaku Nigori Sake** — Unfiltered sake w/ a cloudy and milky texture. Sweet and rich! ~~12.00~~ • 8.00 375 ml Bottle 500 Cal
- **House Sake** — ~~7.00~~ • 5.50 300 ml Bottle 230 Cal
- **Jumbo House Sake** — ~~12.00~~ • 8.50 600 ml Bottle 470 Cal

JUNMAI
Hakkaisan — Clean and dry
- ~~18.00~~ • 15.00 300 ml Bottle 230 Cal
- ~~42.00~~ • 36.00 720 ml Bottle 550 Cal

GINJO
Kikusui — Rich fragrance, light and smooth
- ~~19.00~~ • 16.00 300 ml Bottle 298 Cal
- ~~42.00~~ • 38.00 720 ml Bottle 720 Cal

SPARKLING
Mio Sparkling Sake — Easy to drink and refreshing. Crafted in the traditional brewing style: With rice, water, and koji. Mio appeals to a wide range of tastes.
- ~~13.00~~ • 11.00 300 ml Bottle 260 Cal
- ~~16.00~~ • 14.00 w/ Frosty Tropical Sorbet 430 Cal

SHOCHU

BARLEY
Iichiko
- ~~5.00~~ • 4.00 Glass 120 Cal
- ~~30.00~~ • 28.00 750 ml Bottle 750 Cal

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COCKTAILS

- **Tokyo Peach** — Sake, Peach, Grenadine, Lemonade. ~~6.00~~ • 5.00 280 Cal
- **Sex on the Beach** — Sake, Orange, Cranberry, Grenadine, Peach. ~~6.00~~ • 5.00 340 Cal
- **Saketini** — Lychee ~~6.00~~ • 5.00 280 Cal; Peach ~~6.00~~ • 5.00 300 Cal
- **Soju Cocktail** — Lychee ~~6.00~~ • 5.00 140 Cal; Peach ~~6.00~~ • 5.00 150 Cal
- **Mimosa** — Sparkling Wine, Orange. ~~5.50~~ • 4.50 110 Cal
- **Bellini** — Sparkling Wine, Peach. ~~5.50~~ • 4.50 130 Cal

WINE

RED WINE
Cabernet Sauvignon
- ~~7.25~~ • 6.25 Glass 140 Cal
- ~~33.00~~ • 31.00 Bottle 590 Cal

Pinot Noir
- ~~6.50~~ • 5.50 Glass 140 Cal
- ~~29.00~~ • 26.00 Bottle 600 Cal

WHITE WINE
Chardonnay
- ~~6.50~~ • 5.50 Glass 140 Cal
- ~~29.00~~ • 26.00 Bottle 600 Cal

Pinot Grigio
- ~~6.50~~ • 5.50 Glass 140 Cal
- ~~29.00~~ • 26.00 Bottle 600 Cal

SPARKLING
Sparkling Wine
- ~~4.50~~ • 3.50 Glass 150 Cal
- ~~20.00~~ • 17.00 Bottle 640 Cal

BEVERAGES

FOUNTAIN DRINKS (REFILLABLE)

Coca-Cola®	3.00	140 Cal
Diet Coke®	3.00	0 Cal
Sprite®	3.00	148 Cal
Lemonade	3.00	165 Cal
Unsweetened Iced Tea	3.00	0 Cal
Shirley Temple	3.00	231 Cal
Arnold Palmer	3.00	70 Cal
Roy Rogers	3.00	225 Cal

SOFT DRINKS

Orange Juice	3.00	204 Cal
Cranberry Juice	3.00	232 Cal
Hawaiian Guava Juice	3.00	160 Cal
Calpico Water	3.00	150 Cal
Ramune (Melon/Grape)	3.00	90 Cal
Raspberry Iced Tea	4.00	120 Cal
Peach Iced Tea	4.00	113 Cal

TEA

Iced Green Tea	3.00	0 Cal
Hot Green Tea	3.00	0 Cal

BOTTLED WATER

Sparkling Water	5.00	0 Cal
Still Water	5.00	0 Cal

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