

ENJOY THE ART OF JAPANESE BBQ AND BE YOUR OWN CHEF!



Gyu-Kaku offers the fun of shared plates, inspiring laughter, conversation, and good times! With a personal grill installed at every table, everyone instantly becomes an expert cook. The perfect choice for first dates, families, and catching up with friends.



An interactive and fun dining experience at every table!

YAKINIKU 101

Irrashaimase! Gyu-Kaku Japanese BBQ is a Japanese-style BBQ *yakiniku* restaurant. *Yakiniku* offers variety of smaller portions which allows diners to try as many different types of meats and marinades. The most iconic feature of *yakiniku* is a fun and exciting experience for our guests where they can become the chef of the night and cook their dinner right at the table. The state of the art grill system provides smokeless barbecue in an indoor setting.

ABOUT OUR LARGE PARTY COURSES

Thank you so much for choosing Gyu-Kaku for your special event! We always want to provide the best dining experience, and being prepared for a large party is one way of trying to achieve that goal.

We know hosting and planning for events can become stressful so we prepared this informational package to help you have a hassle-free reservation process and just enjoy the holiday seasons. Whether you are looking for quantity, variety, quality, or value, we offer courses that cater to each unique party's needs.

We ask of you to choose one of the packages in advance so that we can help prepare for a great night.

Additional orders are always welcome, we just want the initial order to make sure to serve your hungry guests quickly!

RESERVATION POLICY

- All changes or cancellations must be notified 24 hours before reservation.
- The reservation for tables is set for a maximum 2 hours from time of reservation.
- All members of the party must arrive within 15 minutes of the reservation time. There will be no partial seating of parties.
- In the event where parties are not completely present 15 minutes past the reservation time, only present members of the party will be seated and the remaining members of the party will not be guaranteed seating.
- Split payments of up to 5 cards will be accepted.
- Gratuity of 18% will be added.
- We accept Visa, Mastercard, American Express, and Discover. Any other cards are not accepted.
- We do not accept traveler's check.



MEAT LOVER'S COURSE

Miso Soup, White Rice, Half Gyu-Kaku Salad, Edamame, Japanese Fried Chicken, Premium Sirloin Tare Sweet Soy, Yaki-Shabu Beef Miso, Bistro Hanger Steak Miso, Bone-In Kalbi Short Rib, Premium New York Steak Garlic, Toro Beef Tare Sweet Soy, and S'mores

8 PEOPLE
\$260

10 PEOPLE
\$325

12 PEOPLE
\$390



GYU-KAKU PREMIUM COURSE

Comes with Miso Soup, Harami in Secret Pot, S'mores, and choices from:

- Gyu-Kaku Salad **or** Avocado Salad
- Shrimp & Mushroom Ahijo **or** Hot Oil Seared Salmon
- Spicy Tuna Volcano **or** Chili Shrimp Shumai
- Rice, Garlic Fried Rice, **or** Beef Sukiyaki Bibimbap
- Toro Beef Tare Sweet Soy **or** Yaki-Shabu Beef Tare Sweet Soy
- Premium Sirloin Garlic **or** Premium New York Steak Garlic
- Chicken Breast Basil **or** Pork Belly Shio White Soy
- Assorted Vegetable **or** Garlic Mushroom

8 PEOPLE
\$300

10 PEOPLE
\$375

12 PEOPLE
\$450



SAMURAI COURSE

Miso Soup, Gyu-Kaku Salad, Beef Sukiyaki Bibimbap, Chicken Garlic Noodles, Filet Mignon Salt & Pepper, Premium Sirloin Tare Sweet Soy, Harami In Secret Pot, Bistro Hanger Steak Miso, Kalbi Chuck Tare Sweet Soy, Premium New York Steak Garlic, Garlic Shoyu Chicken Thigh, Spicy Pork, Shrimp & Mushroom Ahijo, Asparagus, Corn Butter, S'mores

8 PEOPLE
\$300

12 PEOPLE
\$450

16 PEOPLE
\$900



KOBE STYLE COURSE

Comes with Miso Soup, Kobe Style Ribeye Steak Salt & Pepper, Kobe Style Kalbi Short Rib Tare Sweet Soy, Kobe Style Bistro Hanger Steak Miso, Kobe Style Sirloin Steak Garlic, Lady M's Green Tea Mille Crêpe, and choices from:

- Gyu-Kaku Salad **or** Avocado Salad
- Shrimp & Mushroom Ahijo **or** Hot Oil Seared Salmon
- Fried Bacon Chips **or** Fried Pork Dumplings
- Rice, Garlic Fried Rice, **or** Beef Sukiyaki Bibimbap
- Assorted Vegetable **or** Garlic Mushroom

8 PEOPLE
\$480

10 PEOPLE
\$600

12 PEOPLE
\$720



SHOGUN COURSE

Miso Soup, Gyu-Kaku Salad, Edamame, Beef Sukiyaki Bibimbap, Fried Pork Dumplings, Filet Mignon Salt & Pepper, Premium Sirloin Tare Sweet Soy, Prime Kalbi Short Rib Tare Sweet Soy, Harami Skirt Steak Miso, Yaki-Shabu Beef Miso, Pork Belly Shio White Soy, Shrimp Garlic, Assorted Vegetables, and S'mores

12 PEOPLE
\$400

18 PEOPLE
\$600

24 PEOPLE
\$800

FREQUENTLY ASKED QUESTIONS

Do we have to order the courses?

We offer the course options since it does provide the best value and variety of items. As we are approaching the holiday season, we tend to get very busy all day. So in order to provide the best service and experience for all customers, we want to prepare in advance as well.

Should I order the multiples of the same course or mix and match the other courses?

It's really up to what you are looking for! We do recommend getting the same course at the table so that everyone will enjoy the same options but we can definitely accommodate different courses. Please submit your initial request form and we can coordinate it once we contact you to confirm.

What should we order if we want there to be enough for everyone but also have variety?

We set up the large party packages so there is enough food for everyone. But if variety is what you are looking for, then the Premium Gyu-Kaku Course or Samurai Course are the top picks!

Do you have any drinks packages available?

Unfortunately, we do not offer drink packages, but the Bar offers Happy Hour priced drinks. If you want to come in early to grab a drink at the bar, you are more than welcome to!

**PLEASE BE AWARE THAT ONCE YOU ARE SEATED, YOU WILL HAVE TO PAY THE REGULAR PRICE.

How many people can fit in one table? Will we all be sitting together?

It really depends on the location but we can seat up to 12 people at one table. Some locations can seat more but please be sure to ask when you coordinate with them. Due to our special tables, we cannot put tables together. You will most likely be sitting in the same area but not at the same table.

Can we order additional items à la carte when we get there in addition to the pre-order?

Of course!

Do you have a vegan/veggie lovers menu?

Our menu offers a great selection for our vegetarian guests. However, we are very limited on vegan options. Please speak to a manager to discuss special preparations.

Can we bring a cake?

Yes! However, please do not bring any cakes that we already offer at the restaurants. There is also a \$2.00 per person fee.

Is there a private room?

Only at the Midtown and Times Square locations which seat up to 10 guests. Please include in requests so we can let you know if there is availability.

How soon do we have to place a reservation if we are to book for 20 people or more?

We ask to give us at least 3 days to book for parties larger than 20. It is all based on space availability. The sooner you request, the better the chances of having the space.