

FLAVORS OF JAPAN

CONTEST

WIN A YUKATA SET



A YUKATA SET CONSISTS OF:



• **YUKATA**
LIGHTWEIGHT
JAPANESE GARMENT



• **OBI**
BELT FOR YUKATA



• **ZOURI**
A PAIR OF TRADITIONAL
JAPANESE SANDALS



POST A PHOTO OF
YOU ENJOYING A
DISH FROM OUR
"FLAVORS OF JAPAN"
MENU ON INSTAGRAM.
TAG #GYUKAKU AND
#FLAVORSOFJAPAN19

WE WILL CHOOSE
10 WINNERS FROM
PHOTOS WITH THE
MOST LIKES ❤️

WINNERS WILL BE
ANNOUNCED ON MAY 15, 2019

10 WINNERS CHOSEN

DISCLAIMER: ACTUAL PRIZE VARIES FROM PHOTO. PRIZE PHOTO SHOWN IS FOR REPRESENTATION PURPOSES ONLY.

LIMITED TIME
SEASONAL
MENU

日本の味

FLAVORS
OF JAPAN

厚切り味噌牛タン



Thick-Cut Miso Beef Tongue*

\$12 | \$11 Happy Hour

Beef Tongue and Sendai are inseparable in the minds of Japanese people. The tongue only represents about 1% of the total beef yield and is a prized delicacy. We serve this beef tongue thick-cut, scored, and marinated in our special miso to maintain juiciness while highlighting the extraordinary texture.



宮城 (仙台) Sendai

Sendai is a city located in Miyagi Prefecture, in the northern part Honshu—Japan's largest island. The use of beef tongue in Japanese cuisine began here. Did you know that Sendai consumes so much beef tongue that they need to import from North America to meet demand?

お好み焼き



Okonomiyaki Savory Japanese Pancake

\$9 | \$8 Happy Hour

Osaka residents are renowned for their love of food. Osaka's signature dish, Okonomiyaki means "whatever you like grilled." Our Okonomiyaki is a savory pancake that combines flour and shredded cabbage, grilled together with Toro Beef and egg, and topped with Okonomiyaki sauce, Japanese mayonnaise, spicy crunchy garlic, and green onions.
Caution: Please do not touch the skillet. It is very hot!



大阪 Osaka

Osaka in Western Honshu is the culinary heart of Japan. Its historic location at the crossroads of domestic travel has resulted in the development of many famous Japanese dishes like Okonomiyaki, Takoyaki, and Shabu Shabu. Many popular Japanese comedians hail from Osaka where the people are known for their light-hearted sense of humor.

抹茶ティラミス



Matcha Tiramisu \$4

All matcha is green tea, but not all green tea is matcha. Kyoto is famous for its matcha and wagashi, or Japanese sweets. This Matcha Tiramisu unites these two elements with a Western touch. The cream, white cake, and matcha powder sing together and bring Kyoto's flavors to your table.



京都 Kyoto

Kyoto, Osaka's neighbor in Western Honshu, is the cultural heart of Japan. Kyoto was the capital of Japan prior to Tokyo and is home to many beautiful shrines and temples as well as traditional cooking styles like Kaiseki and Shojin Ryori.

東京醤油ラーメン



Old School Shoyu Ramen \$8⁵⁰

There is beauty in simplicity and classics are classics for a reason. While tonkotsu ramen and tsukemen have seen waves of popularity in Japan and here in North America, many ramen-lovers find themselves returning to Tokyo's classic shoyu (soy sauce) ramen. *Contains sesame seeds*



東京 Tokyo

If you have ever been to Japan, it is likely that you have been to its capital city, Tokyo. In 2018, Tokyo received 30,000,000 visitors from overseas! The sprawling metropolis will be the host to the 2020 Olympics.



もつ鍋

Motsu Nabe

\$8⁵⁰ | \$7⁵⁰ Happy Hour

Fukuoka is home to Motsu Nabe. This hot pot, initially made for local coal miners, contains horumon (beef offal), tofu, enoki mushrooms, cabbage, garlic, green onions, red pepper, soy sauce, and sesame seeds in an oxtail-based broth. Packed with collagen, vitamins, and minerals, this hot pot is sure to warm you up! *Contains sesame seeds*

福岡 Fukuoka

Fukuoka is a prefecture located on the southernmost of Japan's largest four islands, Kyushu. While sake is better known in North America, Kyushu is famous for its distilled spirit, Shochu. Pair your Motsu Nabe with one of our Shochus!

じゃがバター



北海道 Hokkaido

Hokkaido is the northernmost of Japan's largest four islands. It is famous for its cold weather, fresh seafood, dairy products, and potato farming. You may have heard of its famous ski resorts, Niseko and Furano.

Sizzlin' Buttered Potatoes With Pork \$7 | \$6 Happy Hour

This dish is very popular in Hokkaido—the biggest potato-producing prefecture in Japan. Potato crops have the strength to withstand Hokkaido's freezing winters and can be stored for long periods. Enjoy the harmony of pork, butter, and potatoes on a sizzling skillet! *Caution: Please do not touch the skillet. It is very hot!*

