premium

ALL YOU CAN EAT

AVAILABLE EVERY DAY, ALL DAY

FRIENDLY NOTICE: LAST ORDER FOR ALL YOU CAN EAT COURSES IS TAKEN 90 MINUTES (PREMIUM AND ULTIMATE COURSES) / 120 MINUTES (SUPREME COURSE) BEFORE RESTAURANT’S LAST CALL

ALL YOU CAN EAT RULES & RESTRICTIONS: Whole party must order the same priced All You Can Eat course. There is a time limit of 90 minutes for Premium and Ultimate courses / 120 minutes for Supreme course for ordering all food and desserts, which starts from when the first order is placed. All parties will be given a last call for ordering 15 minutes prior to the end of their 90 minute or 120 minute ordering time frame. Only 2 items will be served per person at a time. All uneaten/unfinished items will be charged to your bill at à la carte menu prices. This will be judged at the manager’s discretion. We will not provide takeout boxes for any leftover food. Substitutions for any items not included or listed in the All You Can Eat courses are not provided. Other rules and restrictions may apply.
SMALL PLATES
- Garlic Shio Cabbage 60 Cal
- Edamame 200 Cal
- Fried Pork Gyoza Dumplings 480 Cal
- Shi Negi Cold Tofu 170 Cal
- Spicy Addicting Cucumber 250 Cal
- Vegetable Spring Rolls 450 Cal
- Spicy Cabbage Salad 170 Cal
- Wakame Seaweed Salad 120 Cal
- Cheese Corn Butter 280 Cal

SIDES
- Miso Soup 35 Cal
- Seaweed Soup 30 Cal
- White Rice 340 Cal
- Half Gyu-Kaku Salad 160 Cal

BEEF
- Toro Beef* Sweet Soy Tare 260 Cal
- Yaki-Shabu Beef* Miso 205 Cal
- Umakara Ribeye* 160 Cal
- Bistro Hanger Steak* Miso 205 Cal
- Angus Beef Rib* Sweet Soy Tare 240 Cal
- New York Steak* Garlic 290 Cal
- Kalbi Chuck Rib* Sweet Soy Tare 270 Cal

POULTRY
- Chicken Breast* Teriyaki 145 Cal
- Chicken Breast* Basil 270 Cal
- Garlic Shoyu Chicken Thigh* 130 Cal

POURCE
- Pork Belly* Shio 570 Cal
- Umakara Pork* 240 Cal

VEGETABLES
- Shishito Peppers 190 Cal
- Spinach Garlic 240 Cal
- Garlic Mushroom 290 Cal
- Zucchini 25 Cal
- Broccoli 110 Cal

PORK
- Chicken Breast* Teriyaki 145 Cal
- Chicken Breast* Basil 270 Cal
- Garlic Shoyu Chicken Thigh* 130 Cal

DESSERTS
- Ice Cream Vanilla / Green Tea 220 Cal
- S’mores 220 Cal

SEAFOOD
- Shrimp Garlic* 200 Cal
- BBQ Calamari Miso* 205 Cal

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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.
SMALL PLATES
- Garlic Shio Cabbage 60 Cal
- Edamame 200 Cal
- Fried Pork Gyoza Dumplings 480 Cal
- Shio Negi Cold Tofu 170 Cal
- Spicy Addicting Cucumber 250 Cal

- Vegetable Spring Rolls 450 Cal
- Spicy Cabbage Salad 170 Cal
- Wakame Seaweed Salad 120 Cal
- Cheese Corn Butter 280 Cal
- Fried Bacon Chips 610 Cal

- Fried Cheese Wontons 330 Cal
- Japanese Chicken Karaage 390 Cal
- Napa Kimchi 40 Cal
- Gyu-Sushi 2 pcs 165 Cal

SIDES
- Miso Soup 35 Cal
- Seaweed Soup 30 Cal
- Egg Soup 80 Cal

- Chicken Garlic Noodles 820 Cal
- White Rice 340 Cal
- Garlic Fried Rice* 630 Cal

- Beef Sukiyaki Bibimbap 710 Cal
- Half Gyu-Kaku Salad 160 Cal
- Avocado Salad 360 Cal

BEEF
- Toro Beef* Sweet Soy Tare 260 Cal
- Yaki-Shabu Beef* Miso 205 Cal
- Umakara Ribeye* 160 Cal
- Bistro Hanger Steak* Miso 205 Cal
- Angus Beef Rib* Sweet Soy Tare 240 Cal
- New York Steak* Garlic 290 Cal
- Kalbi Chuck Rib* Sweet Soy Tare 270 Cal

- Premium Sirloin* Sweet Soy Tare 150 Cal
- Filet Mignon* Salt & Pepper 250 Cal
- Harami Skirt Steak* Miso 280 Cal

LIMIT ONE PER GUEST!

- Beef Tongue* 190 Cal
LIMIT ONE PER GUEST!

POULTRY
- Chicken Breast* Teriyaki 145 Cal
- Chicken Breast* Basil 270 Cal
- Garlic Shoyu Chicken Thigh* 130 Cal

- Shrimp Garlic* 200 Cal
- BBQ Calamari Miso* 205 Cal

SEAFOOD
- Shrimp & Mushroom Ahijo* 360 Cal

VEGETABLES
- Shishito Peppers 190 Cal
- Spinach Garlic 240 Cal

- Garlic Mushroom 290 Cal
- Zucchini 25 Cal

- Broccoli 110 Cal
- Broccoli w/ Cheese 310 Cal

DESSERTS
- Ice Cream Vanilla / Green Tea 220 Cal
- S’mores 220 Cal
- Frosty Tropical Sorbet 170 Cal

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**SMALL PLATES**
- Garlic Shio Cabbage 60 Cal
- Edamame 200 Cal
- Fried Pork Gyoza Dumplings 480 Cal
- Shio Negi Cold Tofu 170 Cal
- Spicy Addicting Cucumber 250 Cal
- Vegetable Spring Rolls 450 Cal
- Spicy Cabbage Salad 170 Cal
- Wakame Seaweed Salad 120 Cal
- Cheese Corn Butter 280 Cal
- Fried Bacon Chips 610 Cal
- Fried Cheese Wontons 330 Cal
- Japanese Chicken Karaage 390 Cal
- Napa Kimchi 40 Cal
- Gyu-Sushi 2 pcs 165 Cal
- Spicy Cold Tofu 260 Cal
- Fried Calamari 300 Cal
- Yuzu Shishito Peppers 270 Cal
- Spicy Tuna Volcano* 430 Cal

**SIDES**
- Miso Soup 35 Cal
- Seaweed Soup 30 Cal
- Egg Soup 80 Cal
- Spicy Tofu Chigae Soup* 270 Cal
- Chicken Garlic Noodles 820 Cal
- Miso Butter Ramen 700 Cal
- Goma Negi Shio Ramen 710 Cal
- White Rice 340 Cal
- Garlic Fried Rice* 630 Cal
- Beef Sukiyaki Bibimbap 710 Cal
- Half Gyu-Kaku Salad 160 Cal
- Avocado Salad 360 Cal
- Karaage Avocado Salad 540 Cal

**BEEF**
- Toro Beef* Sweet Soy Tare 260 Cal
- Yaki-Shabu Beef* Miso 205 Cal
- Umakara Ribeye* 160 Cal
- Bistro Hanger Steak* Miso 205 Cal
- Angus Beef Rib* Sweet Soy Tare 240 Cal
- New York Steak* Garlic 290 Cal
- Kalbi Chuck Rib* Sweet Soy Tare 270 Cal
- Premium Sirloin* Sweet Soy Tare 150 Cal
- Filet Mignon* Salt & Pepper 250 Cal
- Harami Skirt Steak* Miso 280 Cal
- Beef Tongue* 190 Cal
- Thick-Cut Miso Beef Tongue* 215 Cal
- Prime Kalbi Short Rib* Sweet Soy Tare 420Cal
- Limit One Per Guest!

**POULTRY**
- Pork Belly* Shio 570 Cal
- Umakara Pork* 240 Cal
- Japanese Pork Sausages* 320 Cal
- Chicken Breast* Teriyaki 145 Cal
- Chicken Breast* Basil 270 Cal
- Garlic Shoyu Chicken Thigh* 130 Cal
- Duck Breast* Shio 180 Cal

**VEGETABLES**
- Shishito Peppers 190 Cal
- Spinach Garlic 240 Cal
- Garlic Mushroom 290 Cal
- Zucchini 25 Cal
- Broccoli 110 Cal
- Broccoli w/ Cheese 310 Cal
- Asparagus 120 Cal
- Mushroom Medley 130 Cal

**SEAFOOD**
- Shrimp Garlic* 200 Cal
- BBQ Calamari Miso* 205 Cal
- Shrimp & Mushroom Ahijo* 360 Cal
- Miso Butter Salmon* 250 Cal

**DESERTS**
- Ice Cream Vanilla / Green Tea 220 Cal
- S’mores 220 Cal
- Frosty Tropical Sorbet 170 Cal
- Taiyaki w/ Ice Cream 440 Cal

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Δ 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.