Before placing your order, please inform your server if a person in your party has a food allergy.

*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. Consume raw fish only if you are healthy and there are no underlying medical conditions, such as active infections. Additional information available upon request. 40% presentation may differ from image in the menu. Other restrictions may apply.

Our grill is VERY HOT. Keep children away from the grill and do not touch it! Avoid pathways! Hot plates are on the way! Please ask your server if a person in your party has a food allergy. Consume raw fish only if you are healthy and there are no underlying medical conditions, such as active infections. Additional information available upon request. 40% presentation may differ from image in the menu. Other restrictions may apply.

In case a fire occurs
- Please CALL the SERVER.
- Put all meats on the grill all at once.
- Do not fully cook all raw food items.
- Avoid pathways.

Grilling Tips
Welcome Back Course

BBQ Courses

Appetizers

Welcome Back Course

Bistro Hanger Steak*  Miso
Yakiniku Beef*  Miso
Toro Beef*  Sweet Soy Tare
Chicken Karaage  Basil
Chicken Thigh*  Basil
Shrimp Garlic*

Umakara Yaki Beef*  Garlic Shio
Umakara Pork*  Garlic Shio Cabbage >2
Broccoli

Kansha “Appreciation” Course

Kobe Style Nakaochi Rib*  Sweet Soy Tare
Hanae’s Short Rib*  Miso
Kobe Chuck Rib*  Sweet Soy Tare
Pork Belly*  Miso

Umakara Yaki Beef*  Garlic Shio Cabbage
Chicken Thigh*  Basil
Shrimp Garlic*

Welcome Back Course

Miso Soup ×2  Regular White Rice ×2  Edamame
Rice/Noodle/Soup/Salad

Japanese Chicken Sausage  with chili garlic sauce
Garlic Chicken Wings  with a stack of garlic

Black Pepper Wings  Dangerously addictive Nagoya-style Chicken Wings
Japanese Chicken Karaage  Juicy Japanese fried chicken served with chili mayo sauce
Fried Pork Gyoza Dumplings  Served with citrus ponzu

Spicy Addicting Coryander  Crunchy cucumbers in a slightly spicy crunchy garlic chili dressing
Spicy Cabbage Salad  Shredded cabbage tossed with crunchy garlic dressing. Topped with green onions and sesame

Black Pepper Wings  Dangerously addictive Nagoya-style Chicken Wings
Egg Soup Miso  Silken egg in vegetable broth

Spicy Addicting Corriander  Crunchy cucumbers in a slightly spicy crunchy garlic chili dressing
Spicy Cabbage Salad  Shredded cabbage tossed with crunchy garlic dressing. Topped with green onions and sesame

White Rice  Organic Brown Rice
Egg Soup  Silken egg in vegetable broth
Rice/Noodle/Soup/Salad

Beef Sukiyaki Bibimbap*  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.

Garlic Chicken Wings  Sweet and spicy
Fried Pork Gyoza Dumplings  Juicy fried pork dumplings

Spicy Tuna Volcano*  Spicy tuna on crispy fried rice, drizzled with Japanese shoyu BBQ sauce
Spicy Addicting Cucumber  Crunchy cucumbers in a slightly spicy crunchy garlic chili dressing

Spicy Addicting Corriander  Crunchy cucumbers in a slightly spicy crunchy garlic chili dressing
Spicy Cabbage Salad  Shredded cabbage tossed with crunchy garlic dressing. Topped with green onions and sesame

Japanese Chicken Sausage  with chili garlic sauce
Beef Sukiyaki Bibimbap*  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.

Beef Sukiyaki Bibimbap*  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.

Beyond Beef  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.

Beyond Beef  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.

Beyond Beef  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.

Beyond Beef  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.

Beyond Beef  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.

Beyond Beef  100% plant-based  Beyond Beef is marinated in our secret Sukiyaki sauce and stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice. Topped with chopped green onions and sesame seeds. Also contains butter and sesame oil.
MAKE YOUR MEAL ENJOYABLE

1. Use the metal tongs to place raw meat on the grill. Use your chopsticks to remove cooked meat from the grill.

2. Do not load the grill up with too many meats at the same time. This increases the risk of fire.

3. Meats that are higher in fat content (especially Toro Beef, Pork, and Horumon) should be cooked around the edges of the grill.

4. Table sauces go in your sauce tray, not on the grill. Dip the already-cooked meat into the table sauces, but do not put table sauces on the meat while it is on the grill.

5. Questions about how to best grill your meat or what to order? Please ask your server!

ALL GYU-KAKU MARINADES AND TABLE SAUCES ARE GLUTEN-FREE

- **Miso**: Rich Miso flavor and Soy Sauce
- **Sweet Soy Tare**: Soy Sauce, Pear Juice, Ginger
- **Shio**: Garlic, Salt, Soy Sauce, Sesame Oil
- **Garlic**: Garlic Paste with Sesame Oil and Shio White Soy
- **Basil**: Italian Pesto (contains pine nuts) with Sesame Oil
- **Teriyaki**: Rich Soy Sauce Flavor, Sweet Glaze

Please visit this page for a list of gluten-free and vegetarian options.

Vegetarian items may include butter, egg, and/or cheese.