



Gyu-Kaku
Japanese BBQ

OUR SAFETY STANDARDS

At Gyu-Kaku, we are committed to providing a safe and healthy dining experience. During dine-in service, we have implemented updated operating procedures that include vigorous cleaning regimen throughout the day to maintain cleanliness standards. We have updated our operating procedures to provide a safe and healthy environment. We would like to ask for your help and cooperation.

WHAT GYU-KAKU IS DOING

HEALTHY TEAM MEMBERS

Daily health screenings



SANITIZED RESTAURANT

Dining area disinfected after each visit. Hand sanitizer at entrance



PROTECTIVE EQUIPMENT

Masks on every team member



Masks are
REQUIRED indoors
regardless of
vaccination status



We reserve the right to refuse service to anyone who does not follow the above health protocols.

DO NOT ENTER IF YOU HAVE COUGH OR FEVER